



W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

ESTABLISHED 1935

RONDO KOMBI

The perfect long moulder for the craft baker, but also an extraordinary sheeter for all types of dough

Kombi is an electronic machine for long moulding and pastry sheeting. The control of the machine is very user-friendly, it is easy to program and easy to operate. It is therefore very user-friendly, being easy to program and handle. It has 19 programs for long moulding, 30 programs for sheeting, and 1 program for round moulding. It requires little space and is very versatile in use - a dependable multi-purpose machine.



Kombi is suitable for:

- * long moulding of rye, wheat and mixed breads
- * rolling of strings for plaits, pretzels, baguettes, hotdog buns
- * the production of breakfast rolls
- * tightly rolled German type crescents
- * pastry sheeting

Technical data Kombi SKO 6113

Belt width	635 mm
Sheeter opening	0.3 - 45 mm
Programs	30 automatic sheeting 19 moulding programs 1 round moulding program Also manual operation
Out feed speed on belt	55 cm/sec
Width	1,855 mm
Working width	2,510 mm
Depth	1,175 mm
Height	1,383 mm
Automatic flour duster	included



RONDO
Dough-how & more.

besa
bakery equipment suppliers association



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