

RONDO at Europain

RONDO WILL BE EXHIBITING A WIDE RANGE OF SOLUTIONS AND IDEAS NOT ONLY FOR THE ARTISAN TYPE BAKERY BUT FOR FULL INDUSTRIAL PRODUCERS, IN HALL 4, STAND 051

++ figure 1



++ figures 1 + 2
The new machine Curl & More convinces with its wide range of applications

+ RONDO's new slogan, 'Dough' how & more is a key feature at this year's exhibition stand of the leading manufacturer of dough processing lines and equipment. This slogan encompasses the many decades of RONDO's experience, with its wide ranging expertise in laminating, sheeting and the forming of dough bands and its promise to always offer 'more' to its customers.

For the first time – making its debut at Europain – RONDO will be exhibiting its award winning new Croissant machine, Curl & More combined with Smartline and RONDO MLC. Curl & More is a unique innovative machine for the manufacture of a broad range of curled bakery products. Curl & More was awarded two Prizes for Innovation at the recent iba exhibition in Düsseldorf for its capability and its feature of being able to process very high filling quantities.

At Europain, RONDO will be showing how baguettes can be made on this innovative equipment.

The RONDO exhibition stand has a lot more to offer including 'to see and to experience'. Alongside the modular fine pastry line Polyline, additional equipment will be exhibited

for the manufacture of pastries, croissants and sheeting and laminating of dough bands. Visitors can experience these lines live and close up during the demonstrations. The selection of pastry products being demonstrated range from Pain au Chocolat to Chaussons and filled and unfilled Croissants through to Mini Baguettes. A detailed schedule as to when each demonstration will take place will be displayed on the new RONDO website (www.rondo-online.com).

Given the global emergence of ever more stringent equipment hygiene and cleaning requirements, RONDO will be exhibiting a component of its newest industrial production line in full wash-down execution, fulfilling current HACCP requirements.

It is not only the high performance equipment and lines that warrant a visit to the RONDO stand but also the numerous product ideas that RONDO has on display. The unique Dough-how information centres will give the visitor the opportunity to discuss 'one on one' bakery products, pastry processes and new product ideas with bakery field experts. +++

++ figure 2



TECNOPOOL

FOOD PROCESSING EQUIPMENT



Evolution in progress.

Tecnopool is a market leader in products for the food industry specializing in the design of versatile equipment.

From the compact Omnia to a complete production line, Tecnopool is able to provide an infinite number of technical solutions which can be modified, if necessary, to meet any changes in production requirements.

- proofing
- cooling
- freezing
- pasteurizing
- pan conveying systems
- oven-loader
- oven-unloader

Tecnopool: from -40°C to + 120°C, custom-made reliability.



Via Michelangelo Buonarroti, 81
 SAN GIORGIO IN BOSCO (PD) - ITALY
 Tel. +39.049.9453111 - Fax +39.049.9453100
 info@tecnopool.it - www.tecnopool.it