

## ++ RONDO: ADAPTED DOUGH SHEETER

25 years ago, the RONDO Burgdorf AG Company from Burgdorf, Austria, brought the first Compas dough sheeter onto the market. It was the first computer-controlled dough sheeter in the world with the name Compas standing for Computer Assisted Sheeter. Nowadays, the latest generation Compas 3000 Heavy Duty (HD) – continuously enhanced and improved over the years – might impress with its sheeting speed of 96 cm/sec. The speed for processing shortcrust pastry and other delicate doughs can be reduced and set individually. This means that all types of dough can be sheeted on the Compas 3000 HD very gently, with consistent quality ensured.

The housing and the operating concept of the Compas 3000 HD are completely new. The dough sheeter is constructed of stainless steel, including the base, conveyor tables and catch pans. This results not only in a particularly rugged design

but also in high hygiene characteristics. The smooth surfaces – without niches and visible bolts – mean that the machine can be thoroughly cleaned very quickly. Surplus flour dust is minimized by means of special aprons on the automatic

The color touchscreen with its large symbols makes the Compas 3000 HD very easy to operate



© Rondo

flour duster and the photoelectric cells of the machine are cleaned automatically every time the machine reverses. A further feature of the Compas HD for sheeting is the automatic width control system. Sensors measure the size of the block of dough and the sheeting process stops precisely at the desired width. This means that the dough

bands produced on a Compas HD are always exactly the same width, irrespective of the size or weight of a block of dough. The advantage of this width control is a minimum of side trimmings during the production of pastries on the make-up line.

[www.rondo-online.com](http://www.rondo-online.com) +++

## ++ BELGIUM: LA LORRAINE BUYS PAVERKO

Belgium's largest bakery group, the La Lorraine NV Company from Ninove, has taken over the Paverko NV Company from Bruges. The bakery employs 85 people and reaches annual sales of an estimated EUR 15m. The company supplies supermarket chains such as Carrefour, Spar, Delhaize as well as hospitals, schools and nursing homes with fresh bread loaves. La Lorraine has six production facilities in Belgium, Poland and the Czech Republic which deliver fresh and frozen baked products. The purchase price is unknown.

[www.lalorraine.be](http://www.lalorraine.be) +++

ADVERTISEMENT

**Rademaker**

*International,  
Innovative &  
Inspiring*

**Specialist in food processing equipment**

When it comes to food processing and industrial baking, the key ingredients for success are innovation, inspiration and an international scope on local and regional food preferences. At the Rademaker Technology Centre, our test bakery and training centre, we have accumulated over 30 years of experience in developing innovative applications for food processing and industrial baking. We invite you to visit us, for some inspirational thoughts on how we can help you produce products of the highest quality in the most efficient and flexible way.

Call +31 (0)345 543 543 for the specialist in food processing equipment and industrial bakery systems. Or visit us at [www.rademaker.com](http://www.rademaker.com)

Rademaker B.V., Plantijnweg 23, Postbus 416, NL-4100 AK Culemborg, The Netherlands.  
Tel +31 (0)345 543  
Fax +31 (0)345 543 590  
E-mail [office@rademaker.nl](mailto:office@rademaker.nl)

# Burford®

## CELEBRATING 50 YEARS OF INNOVATIVE DESIGN AND MANUFACTURING EXPERTISE

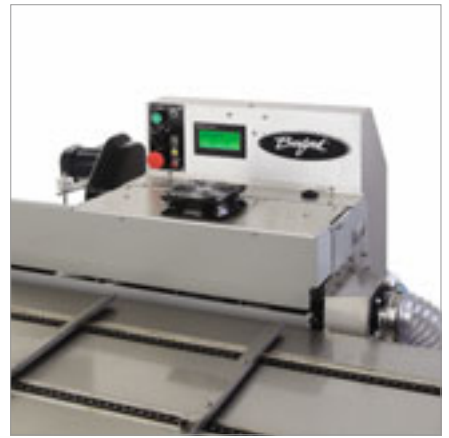
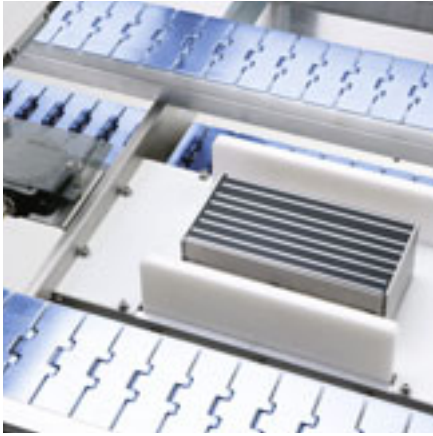


We at Burford® are committed to the success of the bakery business. From the small bakery to international chains, designing and manufacturing baking equipment is our business. For 50 years we have been helping bakeries succeed by providing efficient, expertly designed equipment with a support staff committed to keeping your bakery up and running. Let us help your bakery succeed! Contact your Burford® representative or call **001-405-867-4467**.

[www.burford.com](http://www.burford.com)

e-mail: [sales@burford.com](mailto:sales@burford.com)





**PRACTICAL SOLUTIONS  
THROUGH INNOVATIVE TECHNOLOGIES**

**Burford**<sup>®</sup>  
