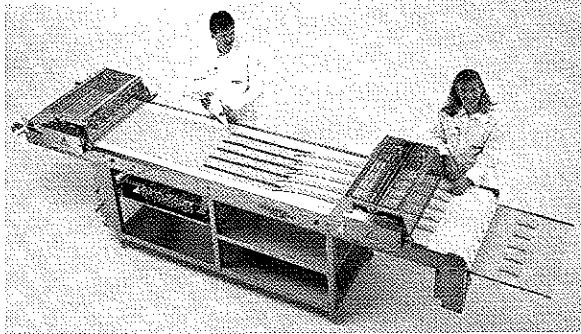


The cutting conveyor can provide numerous shapes for hand finishing.

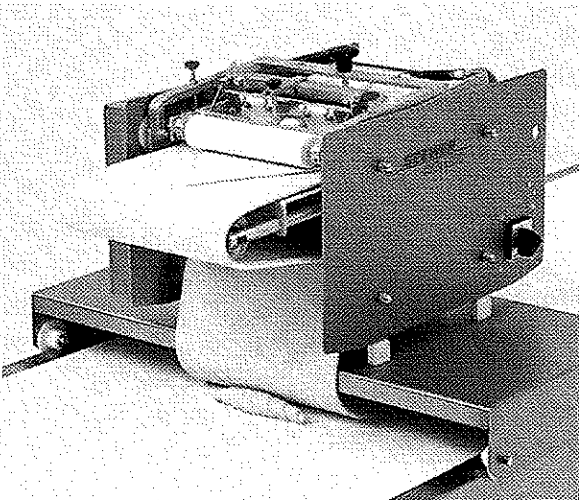
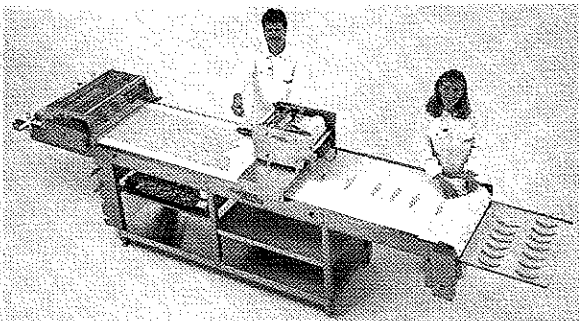


The SFT Cutting conveyor provides high productivity over a large range of quality products. The positively located pastry roll is automatically unreeled and cut into regular shapes. The filling and finishing can then be made by, from one to four people.

Pull out tray supports allow easy transfer of finished products.

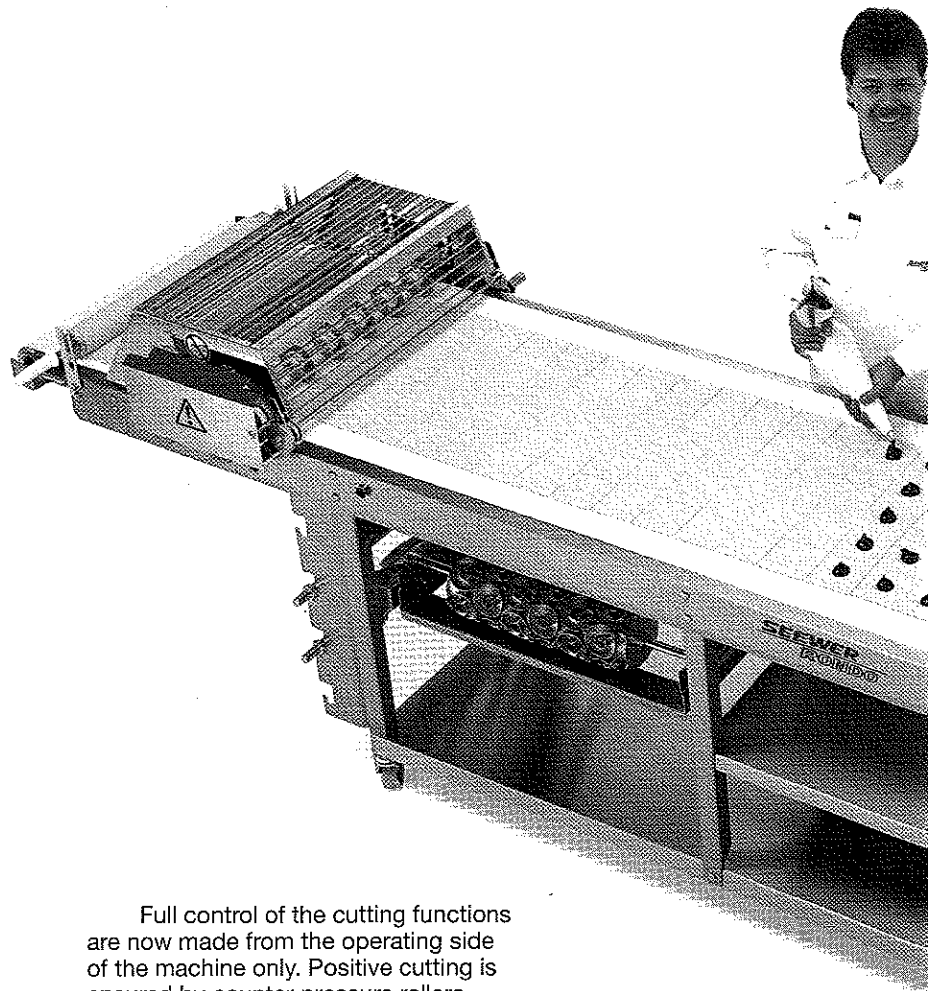
Longevity is guaranteed from the strong stainless steel construction. Models of 2.6 m and 3.6 m are available both with optional variable speed.

This model with two cutting stations is particularly suitable for continuously filled and folded products which have to be cut to an exact length. Such as sausage and nut rolls. Protective hoods fitted with limit switches are optional.



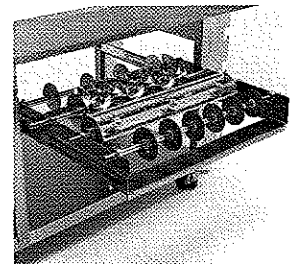
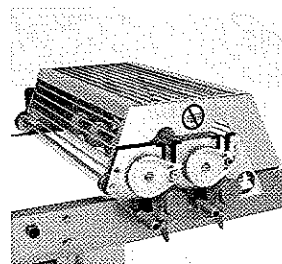
Rondinette

Pre-cut triangles from either a Cutomat or Cutting conveyor are loosely curled by the Rondinette. Up to a 1000 French croissants can be produced in this way per hour.



Full control of the cutting functions are now made from the operating side of the machine only. Positive cutting is ensured by counter pressure rollers fitted under the belt and the ratchet operation of the locking lever. Operator safety is provided by a robust safety guard covering the whole accessory.

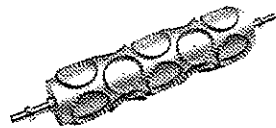
A practical pull-out storage drawer for up to four cutters.



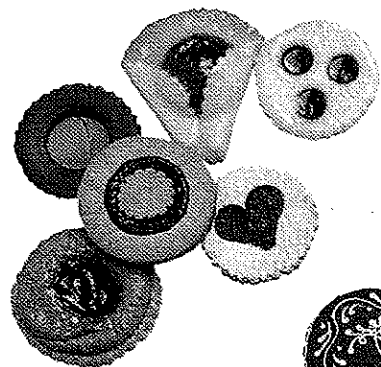
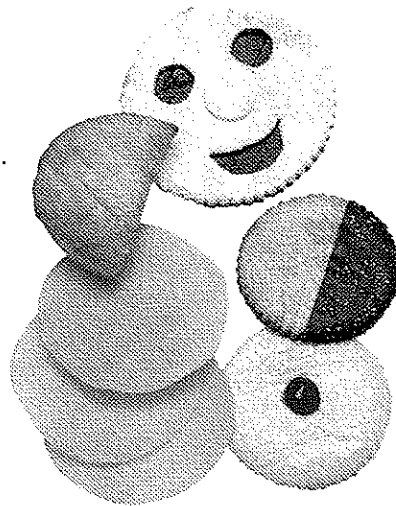
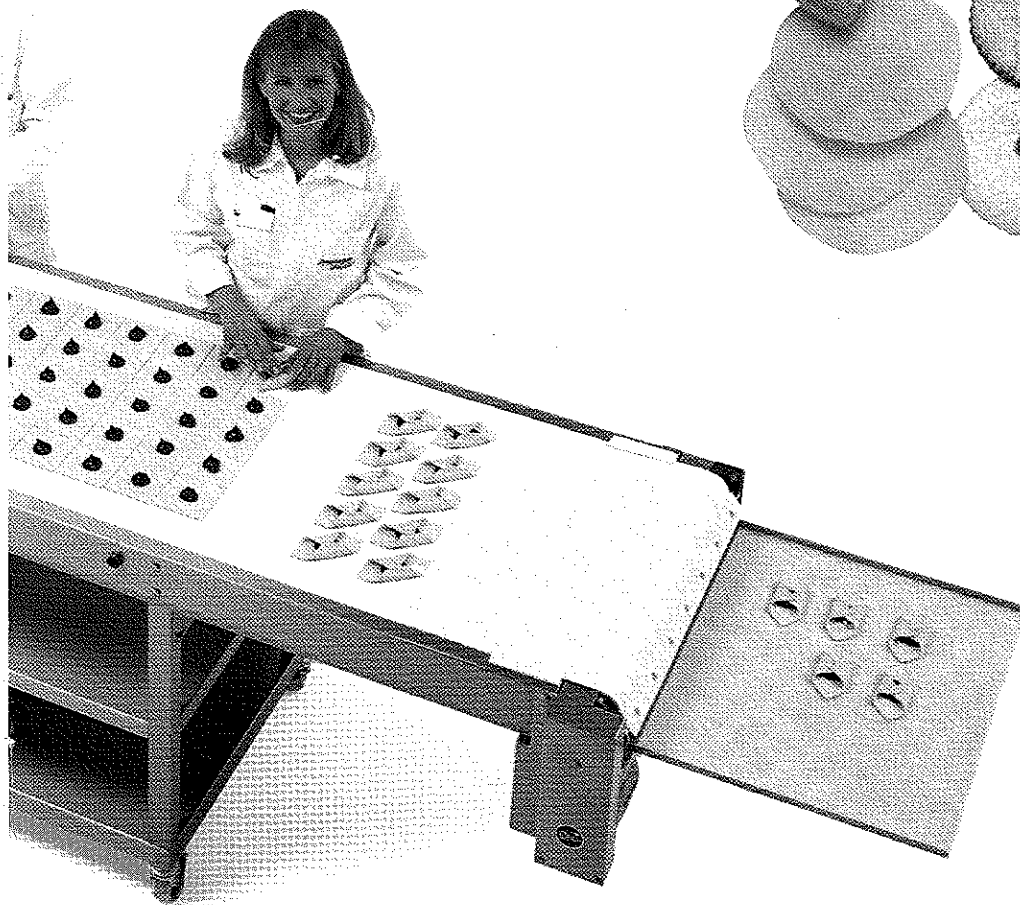
Love at first sight.

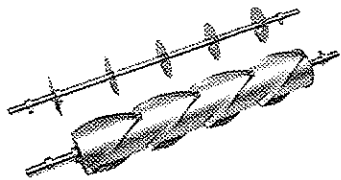
Whilst the texture and flavour provide the stimulus for repeat purchases the initial attraction is the appearance. Uniform and consistent products are therefore essential to any progressive company. A wide variety of cutters will provide these ingredients to a limitless range of attractive products.

The Rondo cutting systems can do the routine necessities whilst you concentrate on delicious creations. Producing top quality will become an everyday pleasure.

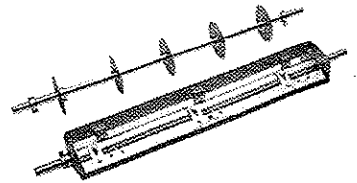


Oval and round cutters with regular or scalloped edges.

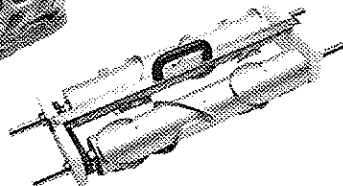
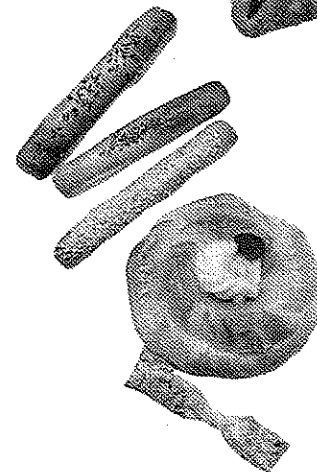
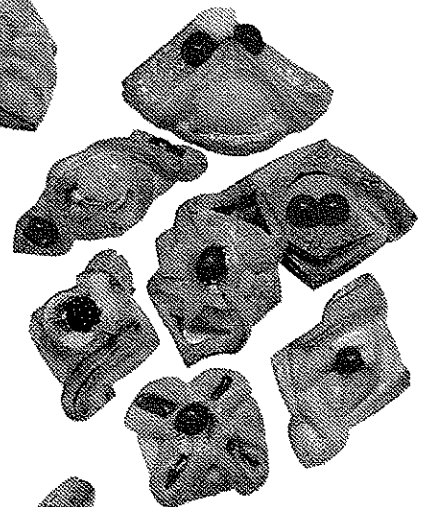
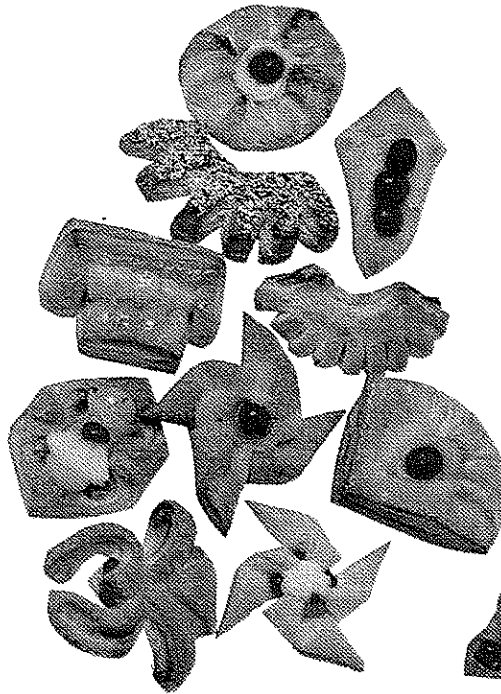




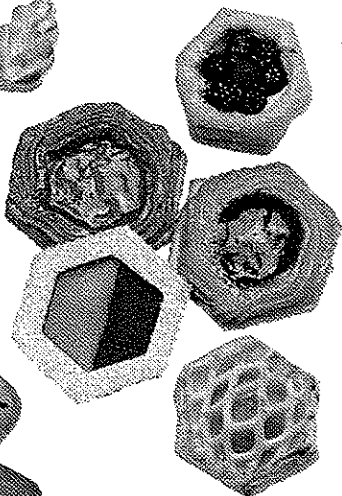
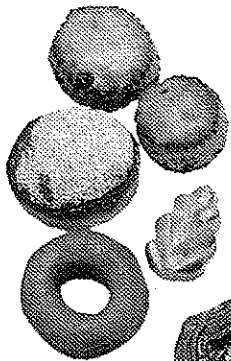
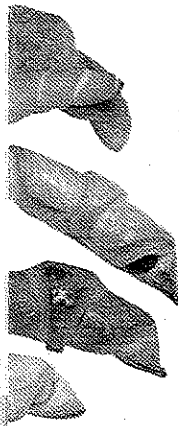
Sets for croissant triangles
for unfilled or filled in many sizes.



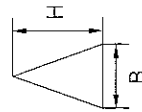
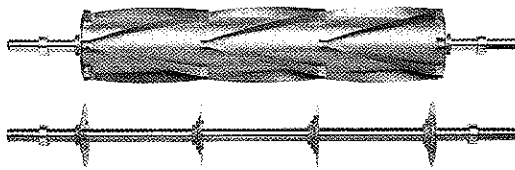
Cross cutters
for square or rectangular shapes.



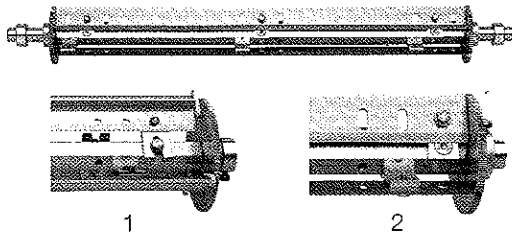
Tandem cutters
for small or deep shapes.
Customised shapes can also be provided.



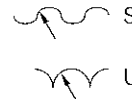
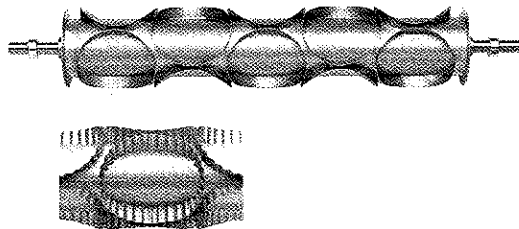
Cutting rollers.



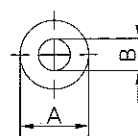
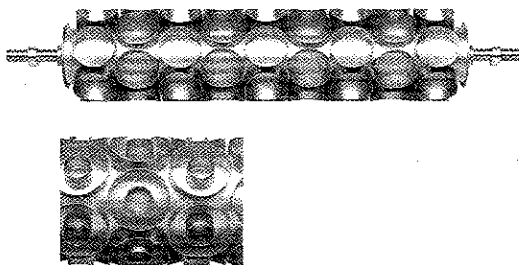
For cutting triangles, we use a zigzag cutter and a length cutter. In our range there is a wide variety of standard size zigzag cutters. When ordering, please indicate the desired base (B) and the height (H).



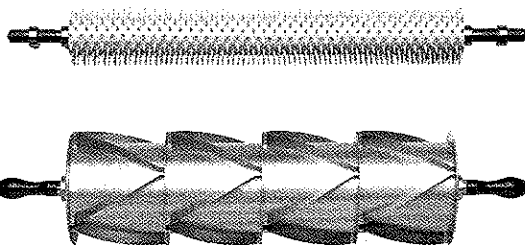
For cutting rectangles or squares, both cross cutters and length cutters are used. There are cross cutters available with (1) and without (2) ejectors. Ejectors are recommended for small pieces and when working with sticky dough. The maximum thickness for cutters with ejectors is 7 mm. The cutting length for both models can range from 55 mm to 440 mm.



Round and oval cutters are available with plain or scalloped edges. The range in diameter of the cutting elements is from 40 mm to 450 mm.



For Donuts we use either round or ring cutters. Standard round cutters have a diameter of 64 mm and ring cutters of 70/30 mm. Further dimensions are available on request.



Docking rollers are used for vol-au-vents, pizzas and tart bases, i.e. for products where in baking the formation of blisters must be avoided.

Manual cutting rollers exist for triangles in all popular sizes. There are also length cutters for squares and rectangles, as well as round cutters.

Technical data	SFT 262 Cutting Conveyor	SFT 362 Cutting conveyor	PPT 150 Transfer System	PPT 250 Transfer System	SGRR Rondinette
Length	104 21/64 "	139 3/4 "	63 "	99 5/8 "	23 "
Overall width	36 7/32 "	36 7/32 "	28 "	28 "	13 11/32 "
Conveyor belt width	25 "	25 "	25 "	25 "	10 "
Speed of conveyor	141 3/4 "/min.	141 3/4 "/min.			
Variable speed	option	option	33 1/2 - 2165 "/min.	33 1/2 - 2165 "/min.	
Rated Power	0,5 kVA/0,2 KW	0,5 kVA/0,2 KW	0,3 kVA/0,2 kW	0,3 kVA/0,2 kW	0,3 kVA/0,1 kW
Supply voltage	3 x 200-420 V, 50/60 Hz.				

Subject to technical changes without notice.

The type specific and the safety instructions of the operating manuals, as well as the prohibition, mandatory action and warning signs are to be observed.