

# Smartline

The new zero-stress  
dough processing line  
with smart technology.



Smartline  
Basic machine

Smartline Basic machine  
with Calibrating unit

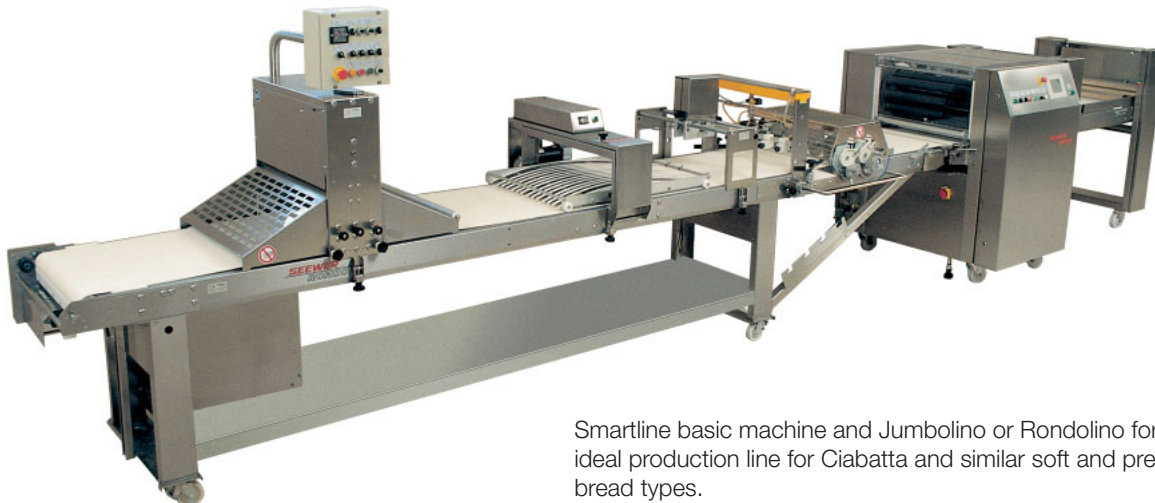


Smartline has been designed mainly for processing soft bread dough with a water content of up to 80 % and long bulk fermentation periods; not only for products such as Ciabatta and Baguettes, but also for Focaccia and seeded bread rolls. Smartline is also highly suitable for processing sweet yeast dough for products like snails, Russian plaits, Pizza, etc. If you wish to process between 150 and 800 kilos of dough per hour, in the most gentle, practically stress-free way, then Smartline is the ideal machine for you. The angle of the satellite head is adjust-

able. It ranges from a steep angle for very soft, pre-fermented dough, to a flat angle for firm yeast dough. For each type of dough, the ideal angle can be selected; a unique feature from Rondo-Doge. Smartline is equipped with a touch screen PLC control and has a memory capacity for up to 80 programmes. All parameters, such as speeds, roller openings and the angle of the satellite are programmable. Every programme can be given a name. The clear and easy to understand control board makes Smartline a very user-friendly machine.

**RONDO  
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# Ciabatta production on Smartline.



Smartline basic machine and Jumbolino or Rondolino form an ideal production line for Ciabatta and similar soft and pre-proofed bread types.

The dough is tilted onto the infeed belt. The two lateral guides facilitate the positioning of the dough blocks. The flour sifter provides dusting of the underside of the dough band and prevents sticking.

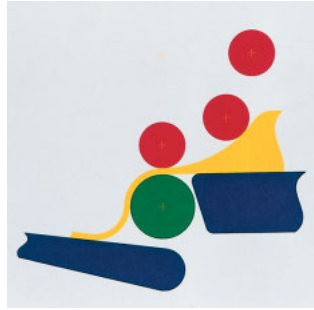


The compressing paddles bring the dough gently to the required width. It can be regulated between 400 and 600 mm. Directly in front of the paddles, a second flour sifter is dusting the upper side of the dough.



The dancer roller measures the thickness of the dough. The control then automatically regulates the speed of the infeed belt. When thicker sections are detected, the belt speed is reduced. Thinner dough sections increase the speed. The amount of dough fed into the satellite unit is always the same, the dough band therefore is always consistent, and weight accuracy is considerably increased.





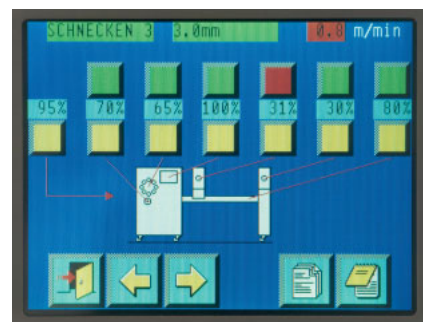
The angle of the satellite head is adjustable. (Patent applied for) Soft dough requires a short touching stretch, i.e. a steep angle between the satellite head and the bottom roller. Firmer dough needs to be slightly pulled into the satellite head, requiring therefore a flat angle. With the Smartline basic machine we can produce dough bands of a thickness of minimum of 7/8 and maximum of 20/25 mm. With the basic machine and the calibrating unit together we achieve bands of a thickness of 3/4 mm.



The beautifully structured surface is the best proof of gentle, practically zero stress processing. The gas bubbles obtained during pre-fermentation are retained in the dough and not pressed out. The gluten structure is preserved.



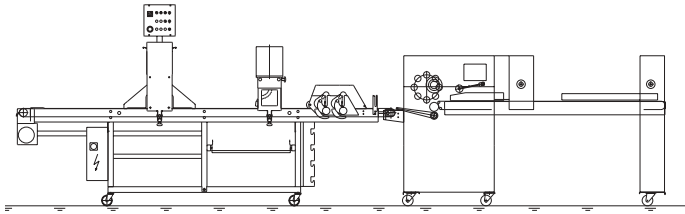
The central unit is equipped with a swivel door.



Smartline has a modern Siemens PLC control with touch-screen, and a memory capacity for 80 programmes. Thanks to a good visualisation, working with Smartline is very easy. The operator simply selects the programme. All parameters, such as speeds, the roller opening and the angle of the satellite head are automatically set.



The electro and electronic components are stored in a telescopic drawer. This assures fast and easy access.



### Smartline Basic Machine with Rondolino.

The basic machine consists of the central unit with control board, satellite head, dancer roll measuring system, lateral compressing paddles, positioning guides and two flour sifters for dusting the under- and the upper-side of the dough band.



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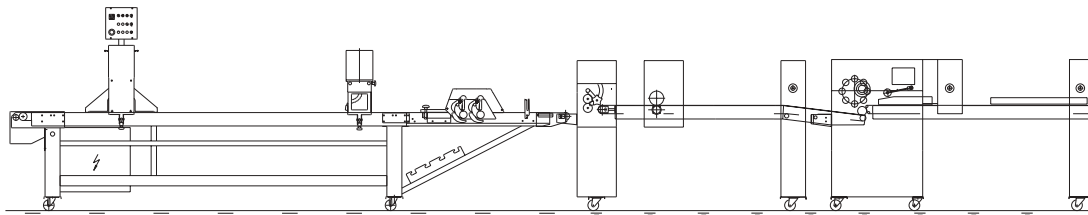
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### Smartline with Calibrating unit and Jumbolino.

The complete line consists of the basic machine, plus the calibrating unit with a flour sifter, a cross-roller and a calibrating head.

#### Technical Data:

Dimensions	
PSS600.A Basic machine	2570 x 1360 x 1410 mm (L x W x H)
PSS600.A with calibrating unit long	5015 x 1360 x 1410 mm
PSS600.A with calibrating unit short	4290 x 1360 x 1410 mm
Operating side	seen in running direction, left hand
Height with protection hood of satellite raised	1635 mm
Width, front door open	2045 mm
Width table profile	715 mm
Feeding width of basic machine	up to 600 mm (depending on dough type)
Roller opening satellite	0–32,5 mm
Opening cross roller	0–20 mm
Opening calibrator	0–20 mm
Width of dough band	400–600 mm
Conveyor belts	approved for foodstuff, according FDA standards
Control voltage	24 VDC
Supply voltage	3 x 200–420 VAC / 50/60 cycles
Rated power	
PSS600.A Basic machine	1.6 kW 2.5 kVA
PSS600.A with long calibrating unit	2.7 kW 4.0 kVA
PSS600.A with short calibrating unit	2.7 kW 4.0 kVA
Maximum load	20 Amps.
Satellite head	8 rollers, angle adjustable
Working speed	1 – max. 8 m/min., according process
Net weight	
Basic machine	aprox. 710 kg
Calibrating unit, long	aprox. 390 kg

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.

