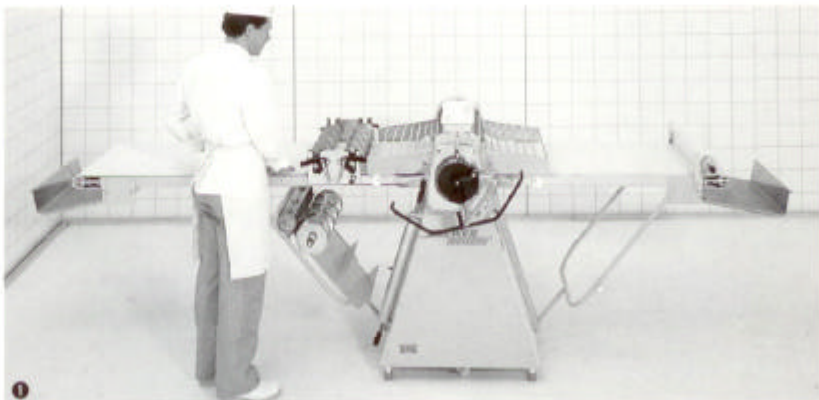


Cutomat

The SEEWER RONDO Cutomat combines the normal operations of a dough brake with the final cutting process normally completed on a table.

It is now possible, therefore, to complete the entire process of turning, sheeting, cutting and finishing such products as puff, danish, croissant and short pastry on a single machine. This eliminates the need to reel and transfer thus reducing the work area by half.

Available in Automat or Synchro format, it has all the normal SEEWER RONDO Dough Brake features plus a slower speed and self tensioning cutting facility to maintain uniform cutting and finishing. A comprehensive range of cutters ensures the trouble-free production of a complete range of pastry lines.



- ❶ General view Cutomat
- ❷ Counter-pressure rollers
- ❸ Dough cut into uniform pieces

Technical Data

Synchron (handwheel Roller adjustment)				
Mod.	SSO635C		SSO637C	
Automat (autom. Roller adjustment) Mod.				
	SSO645C		SSO647C	
Working length	2780 mm	2780 mm	3230 mm	3230 mm
Length when not in use	1940 mm	1940 mm	2040 mm	2040 mm
Conveyor belt length	915 mm	915 mm	915 mm	915 mm
Max. machine width	1100 mm	1205 mm	1100 mm	1205 mm
Conveyor belt width	620 mm	620 mm	620 mm	620 mm
Belt speed	50/11 cm/Sec.	50/11 cm/Sec.	50/11 cm/Sec.	50/11 cm/Sec.
Electrical loads: tension	3 x 380 V, 50 Hz	3 x 380 V, 50 Hz	3 x 380 V, 50 Hz	3 x 380 V, 50 Hz
power	0,75 kW	0,75 kW	0,75 kW	0,75 kW
Net weight	200 kg	210 kg	210 kg	220 kg

Subject to technical changes without notice.

