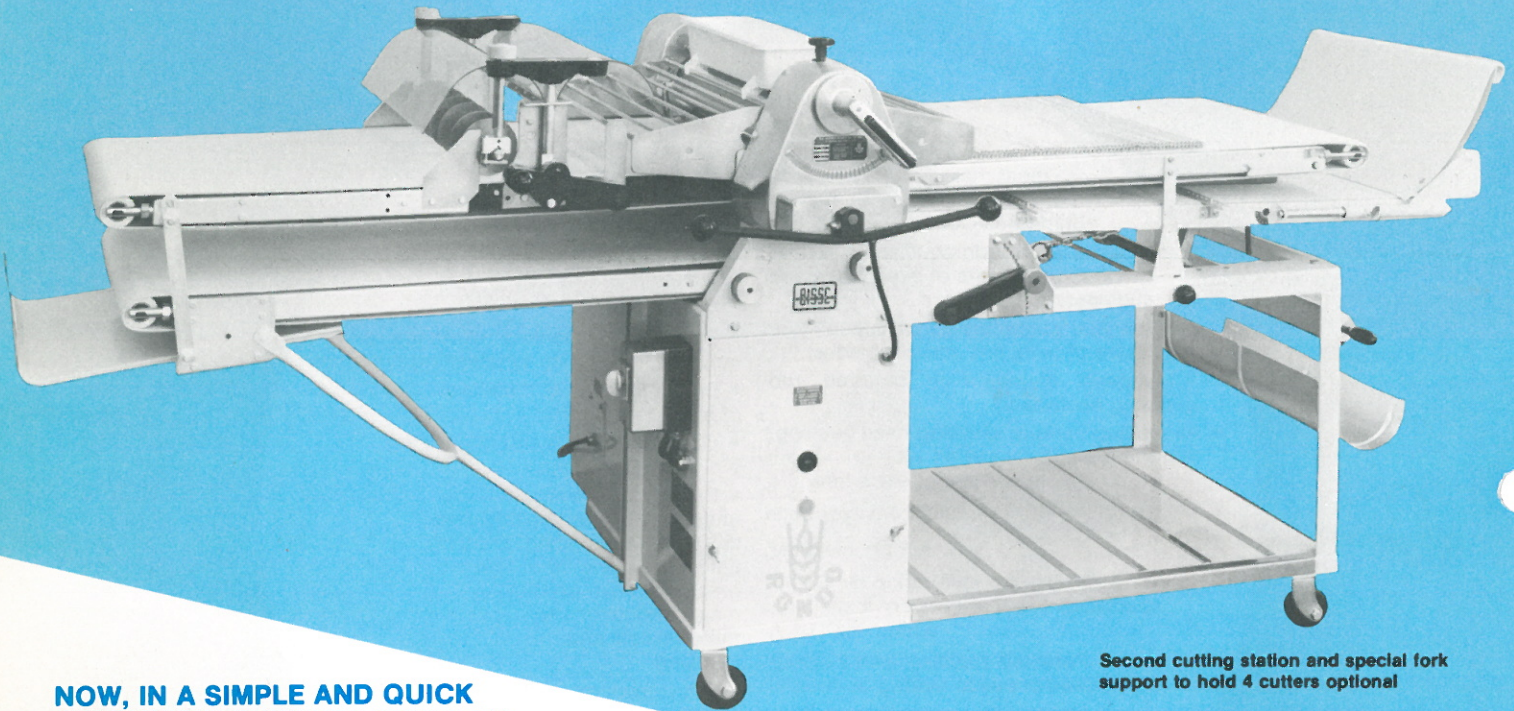


Get the Most for your Dough: Rondo UNIC SOLO CUTOMAT

the world's only 3-in-1
Reversible Sheeter/Bread Moulder/Make-up Table.



Second cutting station and special fork support to hold 4 cutters optional

NOW, IN A SIMPLE AND QUICK ONE-MAN OPERATION, YOU CAN:

Pre-sheet and/or cut and make up doughs for donuts, turnovers, cannoli, tea biscuits, pies, cookies, pizza, sfogliatelle, noodles, Syrian bread, kreplach, strudel, marzipan, Danish pastries, puff and other pastries;

THEN, CHANGE OVER IN SECONDS FOR:

Moulding Italian, French, rye, pan, ecology, pumpnickel, whole wheat and other breads; hoagy, frankfurter, dinner, sub and other rolls; challah strips and other specialties.

YOU GET:

- Fast, increased production per square foot.
- Compactness — Unic Solo does the work of 3 machines in the space of 1!
- Gentle, quality sheeting and moulding for more uniform, more appealing and greater volume product.

MECHANICAL SPECIFICATIONS

- 1 HP motor
- 5.5 amps
- Working height: 37"
- 1-phase 208/220 volts
- Width of rollers: 24"
- Overall width of machine: 3'7"
- Roller diameter: 3 3/8"
- Overall length of machine: 9'10"

OPERATING FEATURES:

- Handy roller gap adjustment with pistol grip.
- Convenient stop-and-go rocking lever for instant change of operating direction and infeed speeds. Lever remains in reach at all times.
- Two preform chains (stainless steel).
- Easily adjustable moulding plate with one set of bread guides for exact length.
- Special moulding insert plate.
- Swivel casters for mobility.
- One catch pan.
- No special skills required.

And with **RONDO** You Always Get More. ➡