

## ■ ROLLFIX 700



Judging on the basis of appearance alone, the FRITSCH ROLLFIX 700 looks a lot like its smaller brother. A closer look at the specs, however, reveals a machine that has been greatly enhanced. For example, it allows for a larger roller gap from 8 to 50 mm, and for bigger batch sizes – the double spindle at the roller feed has more power and can handle higher feed speeds and higher reduction degrees. We have also equipped it with specially-designed infeed rollers that will work larger portions of dough.

In short, if your concern is high efficiency over long periods of time, then you can't go wrong with the new FRITSCH ROLLFIX 700.

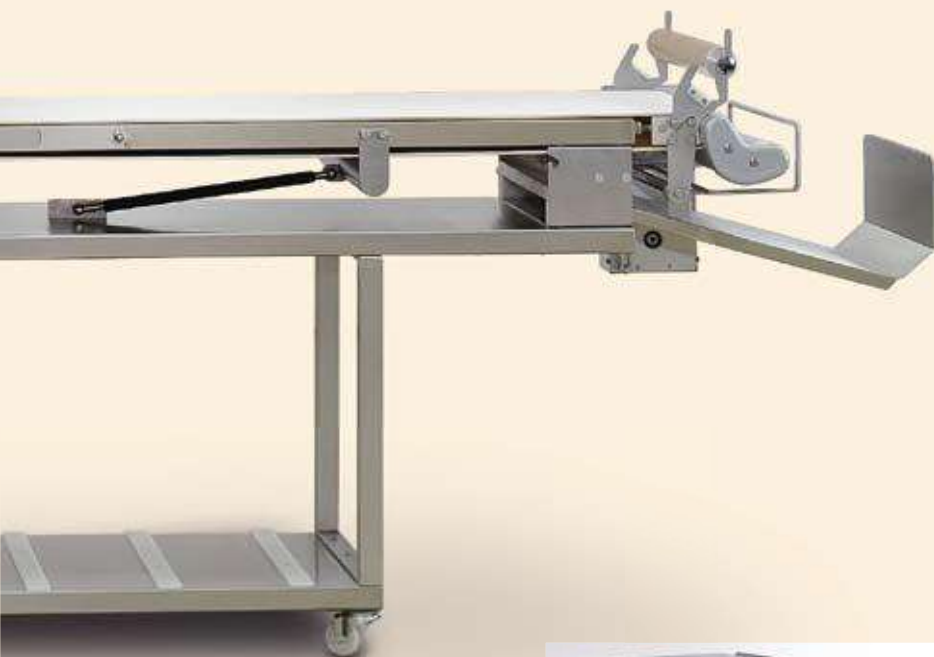
Here are some reasons why: first of all, the drive technology of the FRITSCH ROLLFIX has been improved to meet the very highest demands. The interior is completely reinforced and built from stainless steel – we have avoided aluminium casings and synthetic materials wherever possible in order to improve on sturdiness and durability as well as on hygiene (no coatings here, and no nickel plating). The solid substructure, too, is made of stainless steel. Large-scale catching trays can reliably handle large amounts of dough as well. The latest release version of the software has been optimized through extensive field-testing. Offering an entire

range of automated steps, the software is a both a welcome and intelligent addition to any bakery.

Standard equipment for this model includes, for example, the lower rack areas, the table supports and the catching trays – all of which are made of stainless steel for durability and easy cleaning. Truly ingenious. The patented spooling unit, too. It comes up shortly before the beginning of the spooling process. The dough sheet then is spooled up on its own both pressure and tension-free.

To put it briefly: our ROLLFIX 700 is a long-distance runner that will satisfy your dough sheeting demands with the greatest of ease. ■

# A LONG-DISTANCE RUNNER



The infeed rollers on the safety guards are helpful when especially thick dough pieces enter the safety guard.

Supported with a gas spring, the tables can be raised effortlessly for easy cleaning.



## ■ OUR THIN-DOUGH SPECIALIST



Thin dough represents a special challenge for every dough sheeter. Therefore the ROLLFIX 700 has already been designed for especially gentle treatment of very thin dough.



### TECHNICAL DATA OF THE ROLLFIX 700

	ROLLFIX 700
SHEETING SPEED ON THE EXIT BELT	60 m/min. (100 cm/s)
WORKING WIDTH	650 mm
ROLLER DIAMETER	98 mm
ROLLER CLEARANCE	0.3 - 50 mm
DOUGH BLOCK PROCESSING	up to approx. 20 kg
INFEED HEIGHT OF THE SAFETY GUARD	85 mm
MAINS VOLTAGE	3x400V+N+PE 50/60 Hz 3 Phases
POWER CONSUMPTION	1.5 kW
WORKING POSITION DIMENSIONS (L x W x H) IN mm	4,320 x 1,220 x 1,310
WEIGHT	450 kg

Attachments for ROLLFIX models can be found on page 19.



Super practical: The „slow motion“ switch allows you to quickly reduce the speed of the infeed conveyor. Thus the dough is quickly transported onwards from the exit table preventing possible accumulation of dough or rippled dough sheets.