

PASSION FOR DOUGH

FRICTSCH



ROLLFIX  600



ROLLFIX

A long tradition with a bright future

A LONG HISTORY OF INNOVATION

Gone are the days when bakers worked their dough with both a rolling pin and the sweat of their brow. In today's modern bakery, a dough sheeting machine is standard equipment – and an essential tool for the application of a master baker's craft. Nor does it come as a surprise that FRITSCH has long been at the forefront of the developments that have resulted in the easy machine sheeting of your dough.

Indeed, the possibility of sheeting dough continuously in alternating directions as well as of adjusting the feed speed step by step to arrive at the desired final thickness was a result of the FRITSCH company's perfection of the automatic reversing gear. Furthermore, it was the addition of a pedal switch parallel to the regular hand switch that finally freed the bakers' hands to do other things.

At the end of the day, however, it is the success of the FRITSCH ROLLFIX that best confirms the good work of our designers and developers: as of today we have sold more than 30,000 machines worldwide – and each one of them stands for the highest degree of uniformity and the highest quality of dough sheeting the industry has to offer.

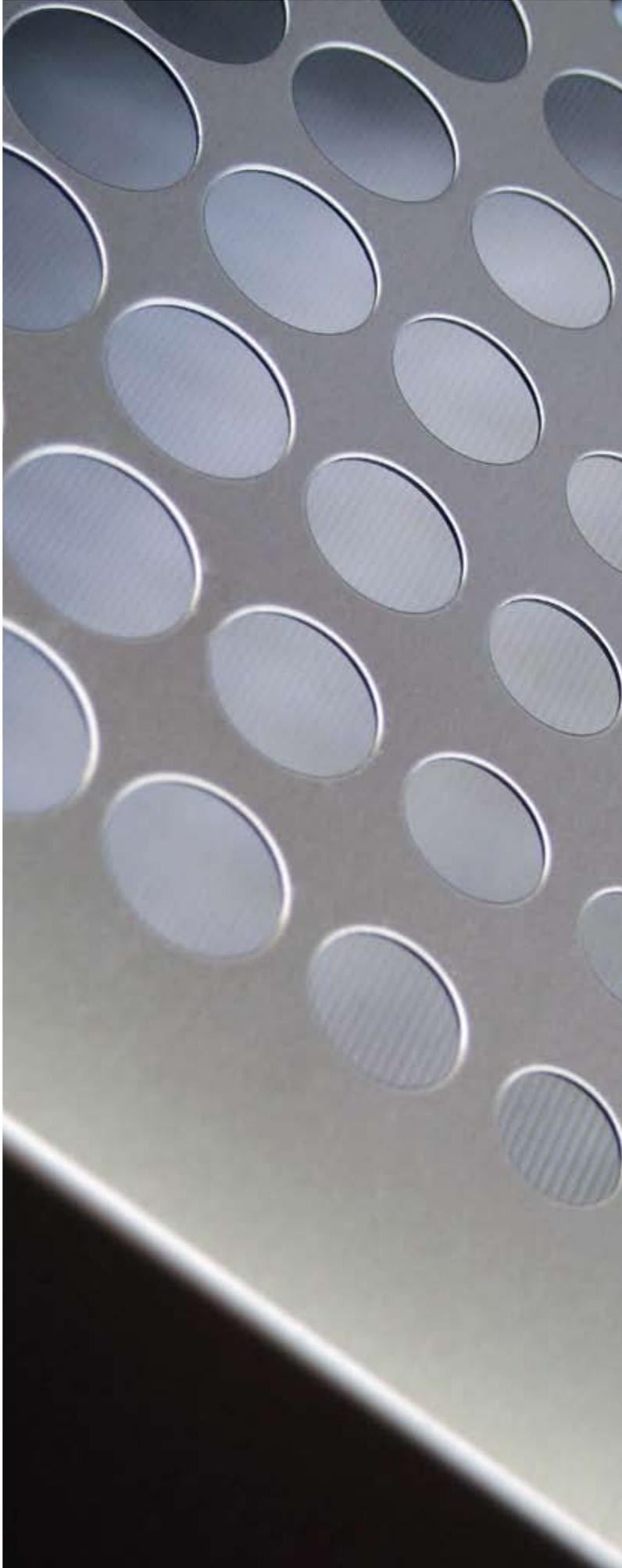
The FRITSCH ROLLFIX is and always has been at the top of its class. This can be seen in the fact that many bakers simply use the term „ROLLFIX“ when referring to dough sheeting machines. The tried and true ROLLFIX – and this is a point that we should probably mention here – is delivered exclusively by FRITSCH. Nowadays of course it has a wide range of extended functionality and heightened performance capabilities.

FRITSCH ROLLFIX – a long tradition with a bright future.



A. FRITSCH KG • MARKT EINERSHEIM
Rollit
No. 0669994
Typ. 7 520
• GERMANY

■ TO EACH HIS OWN



THE CHOICE IS YOURS

There are a number of good reasons why the time-tested FRITSCH ROLLFIX comes in a number of different versions, but the most important one is the fact that each bakery has its own set of demands in respect to performance and degree of automation. A few special models round off the range of different versions with the extended functionality of, say, moulding or cutting. This is how we deliver the right machine for the right job.

Despite all the differences in detail, however, the remarkable characteristics that have given the FRITSCH ROLLFIX its good name are present in each and every

ROLLFIX we make. A simple comparison of its weight with that of its competitors will reveal an extremely robust construction, for example, that can withstand the hardest stress and strain.

The electric motors? Quality made in Germany each and every one. Easy-cleaning? What else, given the practical quick belt-tension release system and the easily-accessible no-stick stainless-steel profiles. And what about the especially practical flour duster that can be integrated directly into the sheeting unit and that, instead of the exhausting lifting operations of previous years, can now be

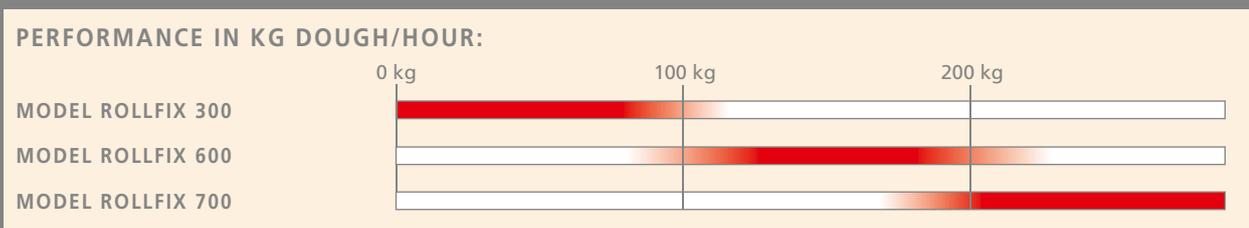
simply folded away to the side.

Unique to the FRITSCH ROLLFIX is also the table with its special edges in which the conveyor belt is guided tightly over its entire length – without the usual tricky and wearisome adjustments. This lends the table greater stability; the belt is positioned securely over a large area and subjected to a minimum of wear and tear.

The result? The FRITSCH ROLLFIX is not only the ideal bakery helper, but also a worthwhile investment in your bakery's future. ■

	ROLLFIX 300	ROLLFIX 600	ROLLFIX 700
			
WORKING WIDTH	650 mm	650 mm	650 mm
SHEETING SPEED	40 m/min.	56 m/min.	60 m/min.
ROLLER CLEARANCE	0.1 - 45 mm	0.3 - 45 mm	0.3 - 50 mm
FOR DOUGH BLOCKS UP TO APPROX.	15 kg	15 kg	20 kg
MANUAL/COMPUTER CONTROL	manual operation	computer control	computer control
AUTOM. SPOOLING DEVICE	-	optional	standard
AUTOMATIC FLOUR DUSTER	optional	optional	standard
INTEGRATED LONG MOULDER	300W and 300WK	600W	-
INTEGRATED CUTTING UNIT	300C	-	-

The amount of laminated dough you work per hour can give you a general indication of the ROLLFIX model that will best suit your needs:



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■ ROLLFIX 300



ROLLFIX 300 base model

A space saver: a number of our models have fold-away tables that can be raised out of the way when the machine is not in use.

The FRITSCH ROLLFIX 300 is the first choice among those who want to control the dough-sheeting process themselves. These are manually-operated machines, which means that the reins are in your hands – and because of the practical pedal switch (parallel to the hand switch) you will always have one hand free.

The machine is impressively robust and demands surprisingly little space because the tables flanking the unit can both be folded up and

out of the way whenever they are not needed. The FRITSCH ROLLFIX 300 can process up to approximately 15 kg of dough. Of course the machine can handle even larger batches, but longer dough sheet lines quickly become unwieldy.

With its roller gap extended to 45 mm, the FRITSCH ROLLFIX 300 can now begin the sheeting process with even greater dough thickness. And with the help of a quick belt tension release, the belt can be cleaned in no time at all.

The optional flour duster can also be easily folded away to the side via the simple activation of a lever. Protective guards that can be folded up and away for purposes of cleaning provide for the necessary safety in the bake shop.

It goes without saying, of course, that the FRITSCH ROLLFIX 300 is supplied with the fully-automatic reversing gear that is responsible for the machine's excellent reputation in the baking trade. ■

IDEAL FOR SKILLED CRAFTSMEN



■ ROLLFIX 300 W

For increased automation and a speedier workflow: the long-moulding unit in action.



This feature will give you a helpful hand: the practical pedal switch for changing the direction of the workflow.



TECHNICAL DATA + VARIANTS OF THE 300 MODEL

	ROLLFIX 300	ROLLFIX 300 W	ROLLFIX 300 C	ROLLFIX 300 WK
SHEETING SPEED ON THE EXIT BELT	40 m/min. (66.7 cm/s)	40 m/min. (66.7 cm/s)	40 m/min. (66.7 cm/s)	40 m/min. (66.7 cm/s)
WORKING WIDTH	650 mm	650 mm	650 mm	650 mm
ROLLER DIAMETER	88 mm	88 mm	88 mm	88 mm
ROLLER CLEARANCE	0.1 - 45 mm			
DOUGH BLOCK PROCESSING	up to approx. 15 kg			
INFEEED HEIGHT OF THE SAFETY GUARD	85 mm	85 mm	85 mm	55 mm
MAINS VOLTAGE	3x400V+N+PE 50/60 Hz 3 Phases	3x400V+N+PE 50/60 Hz 3 Phases	3x400V+N+PE 50/60 Hz 3 Phases	3x400V+N+PE 50/60 Hz 3 Phases
POWER CONSUMPTION	1.1 kW	1.1 kW	1.1 kW	1.65 kW
WORKING POSITION DIMENSIONS (L x W x H) IN mm	3,500 x 1,260 x 1,300	3,500 x 1,260 x 1,300	3,500 x 1,260 x 1,300	1,955 x 1,260 x 1,377
WEIGHT	350 kg	380 kg	400 kg	380 kg

Descriptions of models 300 C and 300 WK can be found on pages 8 and 9; attachments on page 19.

■ ROLLFIX 300



■ ROLLFIX 300 C – PRETTY SLICK

What do you want to bake today? Crumble topped cookies, pizza, cheese pockets? Or rather special seasonal baked goods like Easter bunnies and Santa Clauses? And you want to produce these quickly and efficiently while taking up as little space as possible with your dough sheeting system? Then take a good close look at the FRITSCH

ROLLFIX 300 C. It is equipped with a complete cutting station that is integrated conveniently into the covering hood. Whether you want to use our forming rollers to cut your dough sheet length or cross-wise, or into any number of other shapes, the choice is yours – and the sky's the limit. Quickly and hygienically. Whenever the cutting

station is not needed, it can simply be lifted slightly and put into parking position.

In all other respects, too, the FRITSCH ROLLFIX 300 C stays true to the robustness, the ease of cleaning and the high-performance reliability associated with its name. ■

Different cutting rollers from the FRITSCH program can be used in the double cutting frame of the ROLLFIX 300 C.



This regulator allows for the appropriate control of the belt speed for dough cutting or a dough transfer of 2-7 m/min.



Always close at hand: the practical cutting roller stow-away drawer for the storage of up to 4 cutting rollers.





For special tasks you can simply insert a piece into the feeding table.

■ ROLLFIX 300 WK – WORKS WONDERS FOR A ONE-MAN SHOW

The FRITSCH ROLLFIX 300WK is the expert in its field when it comes to dough-sheet perfection and especially ergonomic and space-saving long-moulding. Its special table and integrated long moulder make it perfectly suitable

for applications where a single operator is obliged to produce long-moulded products like bread, twists, pretzel cords and baguettes cheaply and effectively. To further economize on space, the moulder is stored beneath the feeding

table. Long-moulded products, therefore, are removed from the same side of the table the dough pieces were originally placed on. The tables are somewhat shorter and thus require even less space in the bakery. ■

Specifically for the FRITSCH ROLLFIX 300WK we have designed a drag chain for bread and rolls that places the dough piece onto the return belt.

Highly efficient in the smallest of spaces: Feeding side = removal side.

That's why it only takes one to operate the FRITSCH ROLLFIX 300WK.



■ ROLLFIX WITH COMPUTER CONTROL



The modern computer control of a FRITSCH ROLLFIX (like that of the ROLLFIX 600 or the ROLLFIX 700) will add greater convenience and routine to your daily work. You put the dough on the infeed table and select the appropriate program – then the ROLLFIX does all the rest. A user-friendly tilted display keeps you informed at all times about the state of things – and in plain words („puff pastry dough“, for example) and with self-explanatory graphics.

Dough sheeting programs for all the current partial programs are

stored in the computer control before the machine leaves the factory. Thus it becomes perfectly possible to fully-automate repetitive operations in the bakery and to produce dough sheets of consistently high quality.

However high the degree of convenience and automation, you are still the one who controls the dough sheeting process. You can change the standard dough sheeting program to meet your individual needs in any way at any time. Special dough sheeting reduction curves are available to you so that

you can make your own individual adjustments. All of the data and programs are password protected from unauthorized access.

Especially helpful, above all when it comes to laminated dough, is the function that allows the combination of various partial programs. For example, you could sheet the dough with the first partial program, then apply the fat, and then start the next partial program – without having to go back each time to the program menu. ■

PURE EFFICIENCY



Here's how easy it is to set up a dough sheeting program for a specific dough type: via a standard computer keyboard you call up the name of the product onto the monitor and then enter the beginning and final thickness values and the desired dough width.

Then you select the way you want the dough to be taken off (for example „slow spooling“) and then the appropriate reduction curve. That's it!



In this detailed view of the individual dough sheeting reduction curves, you see not only the number and sequence of the dough sheeting steps but also with the help of the green highlighting at which stage of sheeting the flour duster is switched on.



As this menu makes clear, there are a total of 7 different possibilities of delivering the dough sheet.



Quick and easy changes: a convenient interface for making temporary changes in program values.



Data security backups are possible at any time over the easily-accessible USB port.

■ ROLLFIX 600



ROLLFIX 600 with flour duster, fully-automatic dough-spooling unit and long table.

If you are looking for a machine that can offer you easy operation, easily repeatable results and greater bakery efficiency, then the FRITSCH ROLLFIX 600 is very likely the one for you.

This model comes replete with state-of-the-art computer controls pre-loaded with numerous dough sheeting programs and up to 18 different reduction degrees. The entire dough sheeting process by closing the roller gap step by step is fully-automatic and uniform. This results in greater dough

consistency – and greater dough consistency means better products.

With the help of a newly-developed roller adjustment, we have been able to reduce process times – a category in which the FRITSCH ROLLFIX has always been at the forefront – even more. And this, of course, means more speed and efficiency in the bakery. After the dough block is in place and ready to be sheeted, the FRITSCH ROLLFIX 600 is on its own. The computer control makes this possible. It continuously measures the width

of the dough sheet, and, as soon as the sheet arrives at the desired width, it shuts the machine off – which then allows the operator to turn the dough and continue working.

You can also combine your FRITSCH ROLLFIX with a fully-automatic flour duster or a likewise fully-automatic dual-speed dough spooling unit. Thus, the sheeting of even the more difficult dough types like short dough is no longer a problem. ■

DOUGH-SHEETING WITH THE GREATEST OF EASE



■ ROLLFIX 600 WK

A perfectly sensible addition to your long-moulding unit that can be refitted later, if you like.



Sound ergonomics: the touch screen display can be tilted for optimal effect. The large, easily-readable keys and a clearly-understandable user prompt ensure quick and accurate results.



The keyboard is covered with a protective foil, has no protruding parts and is absolutely easy to use.



TECHNICAL DATA + VARIANTS OF THE 600 MODEL

	ROLLFIX 600	ROLLFIX 600 W
SHEETING SPEED ON THE EXIT BELT	56 m/min. (93.3 cm/s)	56 m/min. (93.3 cm/s)
WORKING WIDTH	650 mm	650 mm
ROLLER DIAMETER	88 mm	88 mm
ROLLER CLEARANCE	0.3 - 45 mm	0.3 - 45 mm
DOUGH BLOCK PROCESSING	up to approx. 15 kg	up to approx. 15 kg
INFEED HEIGHT OF THE SAFETY GUARD	85 mm	85 mm
MAINS VOLTAGE	3x400V+N+PE 50/60 Hz 3 Phases	3x400V+N+PE 50/60 Hz 3 Phases
POWER CONSUMPTION	1.1 kW	1.1 kW
WORKING POSITION DIMENSIONS (L x W x H) IN mm	3,500 x 1,250 x 1,300	3,500 x 1,250 x 1,300
WEIGHT	450 kg	480 kg

Attachments for ROLLFIX models can be found on page 19.

■ 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.

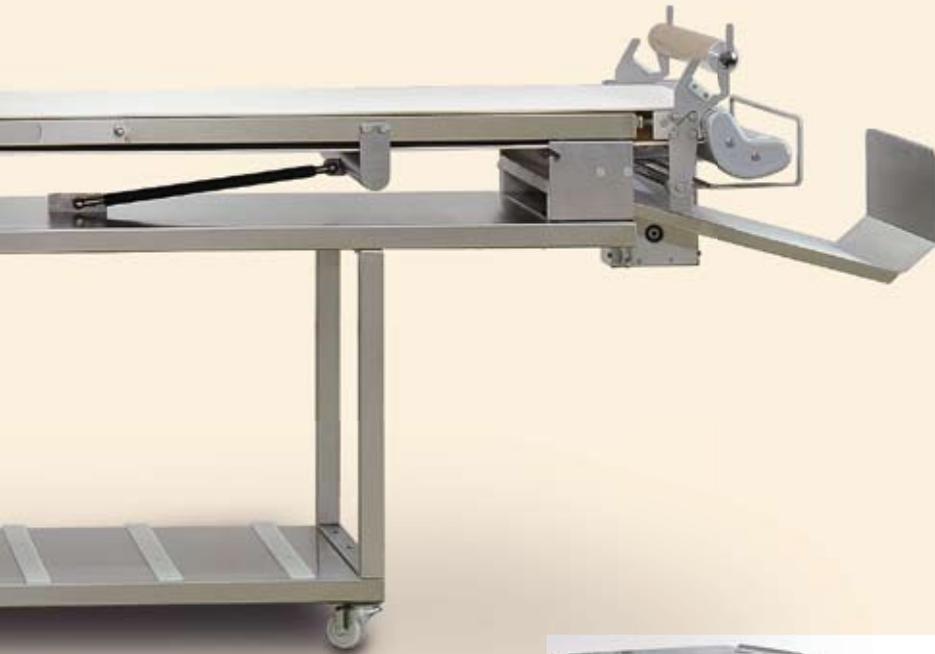
Here are some reasons why: first of all, the drive technology of the FRITSCH ROLLFIX has been improved to meet the very highest demands. The interior is completely reinforced and built from stainless steel – we have avoided aluminium casings and synthetic materials wherever possible in order to improve 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.

■ IN A CLASS OF ITS OWN



As different in detail as the various models of the ROLLFIX can be, when it comes to the truly decisive matters, they all share the same family characteristics. The extensive use of high-grade stainless steel, for instance. The standards of excellence in matters of hygiene, ergonomics and safety. The intelligent belt guidance system made possible by the guides constructed at the edges of the table. Or the many small details – like the quick tension release or the swivel-mounted flour duster, to name only two – that combine to make your daily work just a little bit easier. ■

■ THE HIGHEST STANDARDS IN HYGIENE



Every inch of the machine is accessible for easy cleaning. Edges and so-called „blind spots“ where dirt and bacteria could possibly collect have been totally avoided.



The waste flour container prevents the accumulation of dirt inside the unit and can easily be removed for cleaning.



The display is perfectly flat and flush with the surface and therefore clean after a couple of wipes.



The practical belt quick-tension release system makes maintenance and cleaning of the belt easy.

■ MORE SAFETY, BETTER ERGONOMICS



Better view, better operation: The display has large, easily-readable keys and is tilted toward the operator for better visibility.



Out of the way when not in use, yet automatically called up for duty when needed: the fully-automatic dough spooling unit.



Your fingers are precious: extensive safety guards with sensors that will detect a hand ensure that the machine will shut off immediately in case of danger.

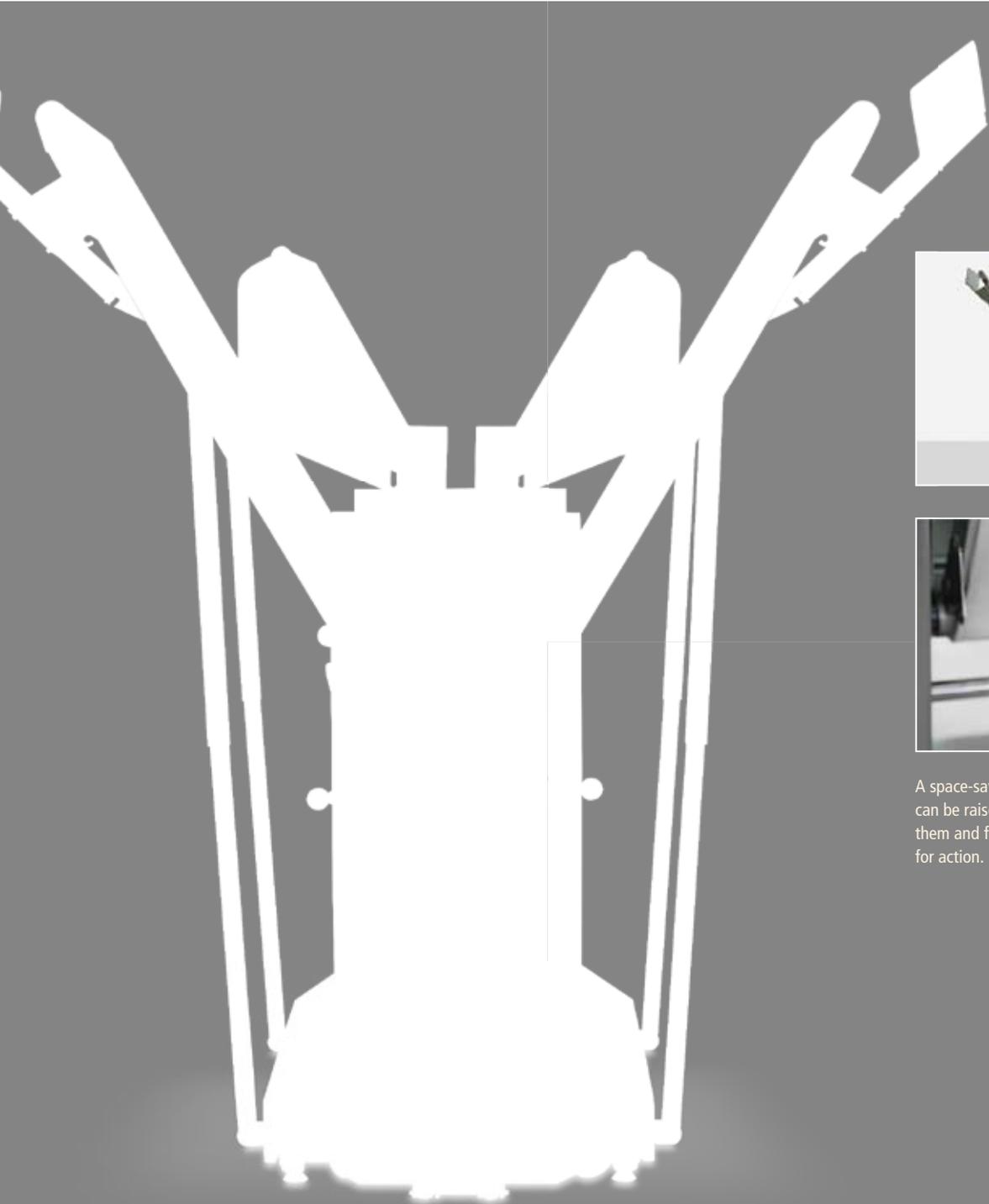


Practically effortless operation: the laterally-hinged flour duster.



The same goes for all FRITSCH flour dusters: strewing width and amount of flour are set via slide adjuster.

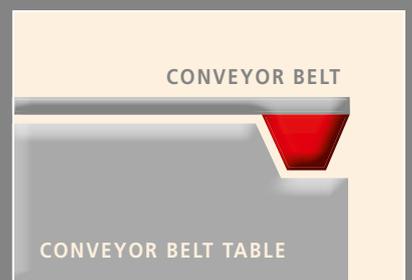
PERFECTLY PRACTICAL



A space-saver: Many models have tables that can be raised when not in use. Simply unlock them and fold them down – and they're ready for action.

The enlarged roller gap permits greater dough thickness at the beginning.

Uniquely FRITSCH: the specially-designed edged table guides the belt tightly over the entire length. Wear and tear on the belt is reduced to a minimum.



ATTACHMENTS

		300	300 W	300WK	300 C	600	600 W	700
<p>FLOUR DUSTER</p> <p>FRITSCH flour dusters enjoy their excellent reputations in the baking trade for a number of good reasons. They can be set to finest strewing, produce an extremely even strewing pattern and prevent the flour from bridging. Tilting them to the side is easy and requires no physical effort.</p>		☐	☐	☐	–	☐	☐	■
<p>AUTOMATIC SPOOLING UNIT</p> <p>Out of the way when not in use, yet immediately ready for action when called upon: the fully-automatic dough spooling unit.</p>		–	–	–	–	☐	☐	■
<p>LONG MOULDING UNIT</p> <p>A clever addition: the long moulding unit for the FRITSCH ROLLFIX. Can also be refitted later. Can be mounted on the right or the left and folded away. For bread, baguettes, twists and much more.</p>		☐	■	■	–	☐	■	–
<p>PRETZEL BOARD</p> <p>A real help when it comes to pretzels. The synthetic pretzel board forms pretzel sticks with conical ends.</p>		–	☐ ²⁾	☐ ²⁾	–	–	☐ ²⁾	–
<p>DRAG CHAIN FOR ROLLS</p> <p>The drag chain for rolls extends the functionality of your ROLLFIX and frees you from yet another task.</p>		☐ ³⁾	☐ ³⁾	–	–	☐ ³⁾	☐ ³⁾	–
<p>CLOTH FLOUR TRAP</p> <p>The cloth flour trap adds extra hygiene and convenience to your bakery operations.</p>		☐	☐	☐	☐	■	■	–
<p>STAINLESS-STEEL UNDERFRAME</p> <p>Attractive and super practical: The stainless-steel underframe provides additional stability and still better hygiene.</p>		☐ ¹⁾	☐ ¹⁾	–	–	☐ ¹⁾	☐ ¹⁾	■
<p>SAFETY GUARDS-INFEED ROLLERS</p> <p>The infeed rollers on the safety guards are helpful when especially thick dough pieces enter the safety guard.</p>		☐	☐	–	–	☐	☐	■

☐ available as attachments

¹⁾ for 1.4 m and 1.6 m table lengths only

■ included as standard equipment

²⁾ requires long moulding unit

– not available for this model

³⁾ requires felt



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