RONDO
Dough-how & more.

Mechanical dough sheeters:

From Econom to Automat

What makes us all successful? Our knowledge and our experience.

Dough blocks and bands of perfect quality are the basis for consistently high-quality pastries. The manufacture of these bands and blocks requires extensive expertise – yours and RONDO's.

For over 60 years now, RONDO has been successfully producing dough sheeters with passion. This means we have a unique combination of expertise and experience. You profit from this on a daily basis when deploying our mechanical dough sheeters. Dough-how & more.

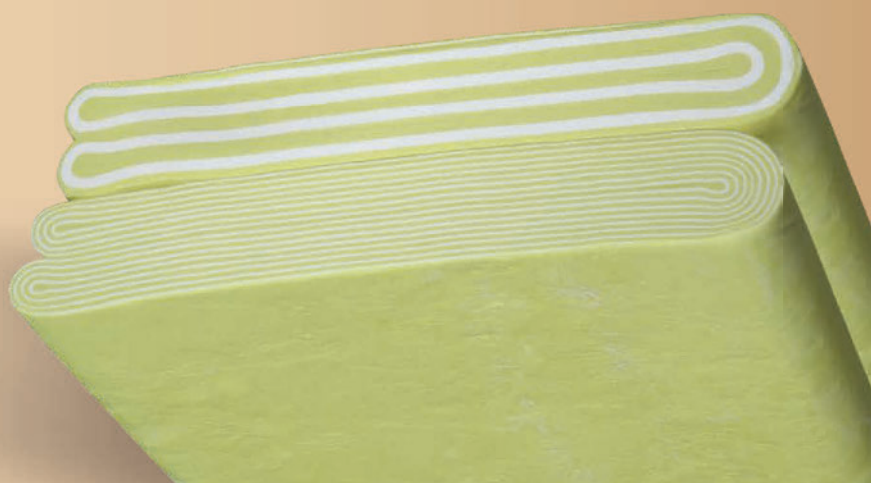
You can count on RONDO dough sheeters:

- Processing of almost all types of dough
- High economic efficiency
- Sturdy design
- Simple operation
- Fast cleaning

Econom – the compact dough sheeters
Whether as a table model or mobile base model, the Econom is the ideal space-saving dough sheeter for hotels, restaurants, pizza shops, canteen kitchens and artisanal bakeries.

Rondomat – the ergonomic dough sheeter
The reliable Rondomat features ergonomic design and is particularly easy to clean.

Manomat/Automat – the hard workers
With the high-performance mechanical dough sheeters Manomat and Automat, you process large quantities of dough, also with multiple shifts.



How do you solve problems with space? With compact and efficient solutions.

The Econom sheets dough gently and precisely and only uses a minimum of space. With its 500 mm working width, it is the ideal dough sheeter for narrow areas, for example in hotels, restaurants, pizza shops, canteen kitchens, and artisanal bakeries and confectioners.

Econom 4000
Table model STM 5303

Econom 4000 mobile base model
SSO 5304

When not in use, the tables are simply folded up and you gain valuable working space.

Consistent products

The end-thickness stop makes it easy for you to set the desired final thickness precisely.

- Consistent final thicknesses of the dough bands
- Uniform product size and weight

Easy-to-clean design

Numerous elaborate details make the Econom very easy to clean:

- Smooth surfaces
- End-thickness stop integrated in the housing
- Scrapers can be fitted and removed without tools
- Plastic conveyor belts (optional)

User-friendly work

The Econom allows you to work without exertion and without getting tired:

- Operating elements and controls are easy to reach
- Ergonomically shaped roller adjustment lever

Technical Data

Econom 4000	STM 5303	STM 5304	SSO 5304
Substructure	Table model	Table model	Mobile base model
Width of conveyor belts	475 mm	475 mm	475 mm
Table length overall	1550 mm	2060 mm	2050 mm
Roller length	500 mm	500 mm	500 mm
Roller gap	0.3 – 30 mm	0.3 – 30 mm	0.3 – 30 mm
Roller gap reduction	manual	manual	manual
Speed of discharge conveyor	50 cm/s	50 cm/s	50 cm/s
Rated power	0.75 kVA / 0.5 kW	0.75 kVA / 0.5 kW	0.75 kVA / 0.5 kW
Supply voltage	1 × 200 V, 50/60 Hz 1 × 220 V, 50/60 Hz 1 × 230 V, 50/60 Hz 3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	1 × 200 V, 50/60 Hz 1 × 220 V, 50/60 Hz 1 × 230 V, 50/60 Hz 3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz
Required floor space (mm) • in working position, catch pans extended • in resting position	 1550 × 1040 × 500 mm 815 × 1040 × 715 mm	 2060 × 1040 × 500 mm 1108 × 1040 × 916 mm	 2500 × 1045 × 1300 mm 1100 × 1045 × 1720 mm
Weight	80 kg	85 kg	145 kg

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.

How can you work without getting tired? With an ergonomic dough sheeter.

The Rondomat is the right dough sheeter for small to medium-sized bakeries. It features a rugged and ergonomic design. With the Rondomat, you process all types of dough gently to form consistent blocks and bands of dough. The working width of 650 mm even allows you to feed cutting tables, croissant machines and small make-up lines.

Rondomat 4000 SSO 6407
with the options: flour catch pans, plastic conveyor belts

Sturdy design

The Rondomat is compact and stable:

- Fold-up tables
- Easy to move
- Substructure, tables, supports and dough catch pans made of stainless steel
- Protective hood for operating elements and controls

Simple hygiene

Cleaning the Rondomat takes very little of your time:

- Smooth surfaces
- No corners or visible bolts where dirt can collect
- Scrapers can be fitted and removed easily

Simple operation and pleasant work

Careful attention to the small details make working with the Rondomat easy:

- Ergonomically shaped adjustment lever
- Minimum exertion when adjusting the rollers
- Fatigue-free work
- Clearly legible scale
- Easily adjustable end-thickness stop

As an option, the Rondomat is available with a reversing lever. This is practical when you stand adjacent to the machine to get a better view of the dough band.

The automatic flour duster (option) dusts your dough band with flour precisely and evenly. This significantly minimises the amount of flour used.

Technical data

Rondomat 4000	SSO 6404	SSO 6405	SSO 6407
Substructure A-frame	in stainless steel	in stainless steel	in stainless steel
Automatic flour duster	optional	optional	optional
Width of conveyor belts	640 mm	640 mm	640 mm
Table length overall	2300 mm	2730 mm	3330 mm
Roller length	660 mm	660 mm	660 mm
Roller gap	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm
Roller gap reduction	manual	manual	manual
Speed of discharge conveyor	80 cm/s	80 cm/s	80 cm/s
Rated power	2.0 kVA / 1.1 kW	2.0 kVA / 1.1 kW	2.0 kVA / 1.1 kW
Supply voltage	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz 3 × 460 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz 3 × 460 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz 3 × 460 V, 50/60 Hz
Required floor space (mm) • in working position, catch pans extended • in resting position	 2670 × 1330 × 1200 mm 1550 × 1330 × 1735 mm	 3100 × 1330 × 1200 mm 1815 × 1330 × 1900 mm	 3620 × 1330 × 1200 mm 2180 × 1330 × 2130 mm
Weight	260 kg	270 kg	275 kg

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What is the basis for continuous use? Ruggedness and performance capability.

With the Manomat and Automat, you quickly process particularly large quantities of dough. You can also work effortlessly in multiple shifts. Numerous elaborate details ensure maximum operator convenience. The design is extremely rugged and smooth surfaces made of stainless steel make cleaning simple.

Manomat 2000 SSO 677
with the options: flour catch pan and plastic conveyor belts

Manomat – manual roller adjustment

On the Manomat, you only set the rolling steps manually.

Automat – automatic roller adjustment

You select one of four predefined sheeting curves. The Automat then reduces the roller gap during sheeting automatically and therefore always sheets your blocks evenly, enabling you to achieve consistent high quality:

- 4 automatic programs
- Manual roller gap reduction

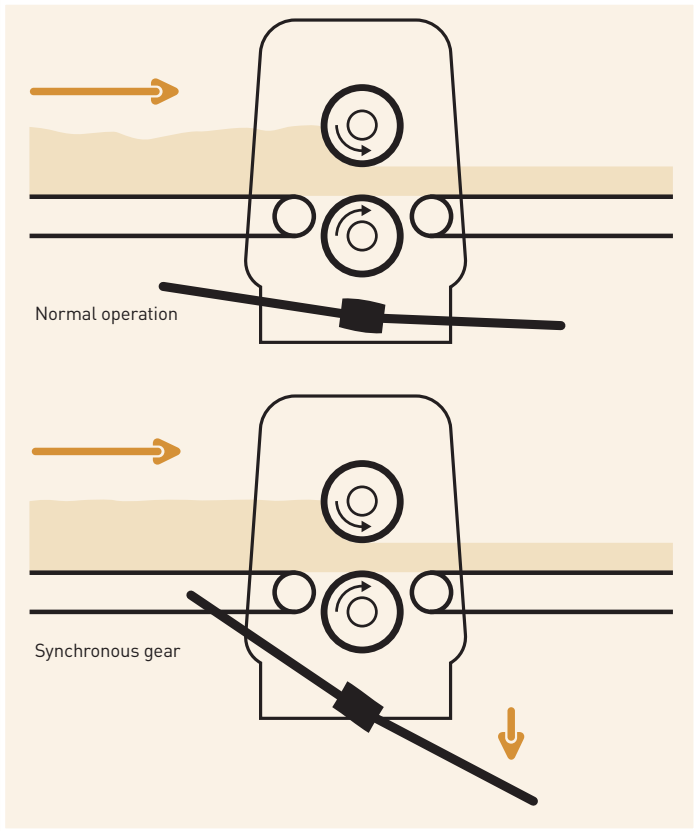
Exact final thickness

With the staggered scale, you can even set dough thicknesses below 2 mm with great precision:

- Large, clearly legible scale
- Simple and exact setting of the dough thicknesses
- Easy and rapid opening and closing of the rollers with the ergonomic adjustment wheel
- More products from the same quantity of dough

Unique synchronous gear

Dough bands have a tendency to make waves, to jam up or to tear. You can solve this using the synchronous gear of the Manomat and Automat. Press the reversing lever further down: the synchronous gear engages and the feeding speed is adapted, enabling you to sheet even extremely thin dough bands easily and cleanly.



Technical data

	Manomat 2000 SSO 675	Manomat 2000 SSO 677	Automat 2000 SSO 685	Automat 2000 SSO 687
Substructure A-frame	in stainless steel	in stainless steel	in stainless steel	in stainless steel
Automatic flour duster	optional	optional	optional	optional
Width of conveyor belts	640 mm	640 mm	640 mm	640 mm
Table length overall	2720 mm	3320 mm	2720 mm	3320 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm
Roller gap reduction	manual	manual	4 programs/manual	4 programs/manual
Speed of discharge conveyor	60 cm/s	60 cm/s	60 cm/s	60 cm/s
Rated power	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW
Supply voltage	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz
Required floor space (mm) • in working position, catch pans extended • in resting position	 3200 × 1215 × 1260 mm 1440 × 1215 × 2030 mm	 3800 × 1215 × 1260 mm 1760 × 1215 × 2300 mm	 3200 × 1215 × 1260 mm 1440 × 1215 × 2030 mm	 3800 × 1215 × 1260 mm 1760 × 1215 × 2300 mm
Weight	230 kg	235 kg	235 kg	240 kg

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How is perfection achieved in the end? By paying attention to quality at the start.

Your dough bands will only be regular if your blocks of dough and fat plates have a regular square shape. With regular dough bands, you reduce waste and thus lower costs substantially. Using the Rondopress, you effortlessly and easily shape dough and fat blocks into regular squares. The high pressing force of the Rondopress also makes the fat very pliable, resulting in particularly consistent layers of fat.

Simple cleaning

The Rondopress is easy and quick to clean:

- Housing and cover made of stainless steel
- Easy-to-clean pressing plate

You use the Rondopress to shape consistent blocks of dough and fat plates easily and without exertion:

1. You place pre-weighed dough or a plate of fat into the stainless steel pressing chamber.
2. Close the cover – the pressing operation starts.
3. The cover opens automatically after the set pressing time and the regular square block of dough or the pliable fat plate is ready for further processing.

Technical data

Rondopress	SHTP.A / SHTP.C
Outer dimensions	710 × 670 × 1140 mm
Pressing chamber	512 × 409 × 135 mm
Supply voltage	3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz 3 × 200 V, 60 Hz (UL) 3 × 220 V, 60 Hz (UL) 3 × 230 V, 60 Hz (UL)
Rated power	2.0 kVA / 1.2 kW
Weight	330 kg

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You wish to have more possibilities? Ask your RONDO specialist consultant.

You need a high-performance dough sheeter or want to automate your operations to a greater degree? The RONDO range of products includes other electronic dough sheeters and Cutomats. Your RONDO specialist consultant will be glad to demonstrate our solutions.

Electronic dough sheeters

Highly productive electronic dough sheeters are ideal for larger bakeries and feeding a make-up line.

Compas 4.0 – Just sheeting! Just awesome!
With its unique four individual drives and the revolutionary i-Touch operation, the groundbreaking Compas 4.0 redefines dough sheeting. This machine features particularly high performance and is built for continuous operation.

Rondostar 5000 – Everything I need
A powerful electronic sheeting machine with revolutionary ease of operation which provides everything a bakery needs today.

Cutomat models

Combine sheeting and cutting. Cutomats are fully-fledged dough sheeters with an integrated cutting station – optimising your use of space.

Rondostar-Cutomat 5000 – the intelligent
The electronic Rondostar-Cutomat 5000 ensures your pastry production is efficient. Thanks to the i-touch operation, the Rondostar-Cutomat is as easy and intuitive to operate as a smartphone.

Manomat-Cutomat and Automat-Cutomat – the robust
Mechanical dough sheeter and cutters with all the advantages of Manomats and Automats.

Rondomat-Cutomat – the ergonomic
Mechanical dough sheeter and cutter, combines ergonomics with performance capability and hygiene.

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