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Electronic dough sheeter

Rondostar 4000



What can you depend on? On a skilled partner.

In your bakery, many blocks of dough are manufactured and sheeted to form dough bands every day. High quality and consistency are demanded. This is where you lay the foundation stone for the quality and success of your pastries.

Dough sheeting and shaping are the passion of RONDO. More than 60 years of experience and specialised skill can be found in each of our electronic dough sheeters. They are robust and built for heavy duty operation. You use them to process your dough gently and reliably, thus making a decisive contribution to the high quality of your blocks and dough bands. Dough-how & more.

Rondostar – the versatile machine

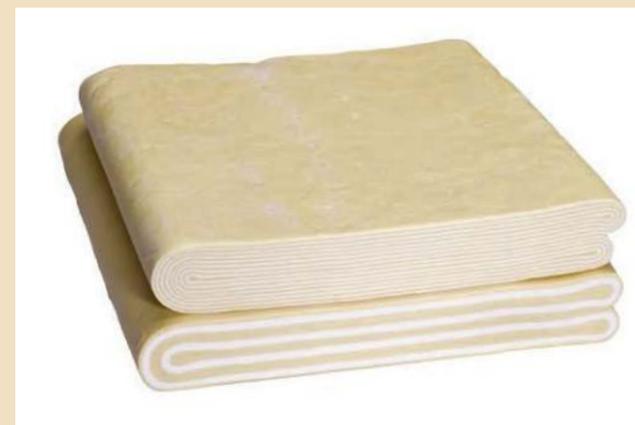
Extraordinary flexibility is the secret of the Rondostar. It is available in two versions, on a full base or with a rigid substructure.

Compas HD – the high-performance machine

The Compas HD convinces with its heavy duty design, uncomplicated operation and its amazing speed.

You can depend on the electronic dough sheeters Rondostar and Compas HD in every way:

- Processing of all types of dough
- High economic efficiency
- Sturdy design
- Simple operation
- Modern control system
- Fast cleaning



powerful
efficient
user friendly
fast

What tackles every challenge? The versatile Rondostar.

The electronic Rondostar enables you to produce dough bands and blocks easily and gently. But that's not all. It also provides you with the possibility to produce extremely thin dough bands and to process

difficult dough types, for example, shortcrust pastry. Alongside its versatility, it features a modern control system, heavy duty build and hygienic design.



Rondostar 4000
Base model SFS6607H with options: flour catch pans and cover for flour duster



Rondostar 4000
Model with rigid substructure SFI6607H, option: cover for flour duster

All types and thicknesses of dough

With the Rondostar, you process all types of dough gently to form consistent dough bands. Strong scrapers prevent the dough from sticking to the rollers.

Great versatility and flexibility

With special programs as well as the variable sheeting speed (both optional), you can even sheet delicate types of dough perfectly. This enables you to create extremely thin dough bands. Shortcrust pastry is produced in a particularly gentle process.



Reliable and clean work

The Rondostar works reliably and perfectly: from sheeting to reeling.

- Automatic, optimally metered flour dusting
- Reliable reversing
- Gentle reeling



Precise flour dusting

Your dough band is automatically, consistently and precisely dusted with flour with the series-standard flour duster. Flour consumption is reduced to a minimum, as you set the optimum dusting width.



Low-dust work

A plastic apron prevents flour from escaping, thus greatly reducing the surplus flour dust in your bakery.



Reliable reversing

Clean photoelectric cells are a requirement for the reliable reversing of electronic dough sheeters. RONDO photoelectric cells are cleaned automatically with every pass.



Gentle reeling

Your dough band is automatically reeled without any appreciable tension.

What makes the Rondostar so versatile? The many clever details.

Simple operation

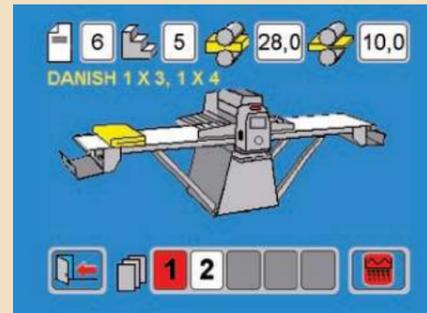
Irrespective of who works with the Rondostar – the quality of your blocks and dough bands is always the same. Because the settings are saved in programs. The features of the Rondostar control system:

- Colour touchscreen
- Large, language-independent symbols
- Freely definable program names
- Multi-programs for complex processes
- Simple daily corrections



Colourful and clearly arranged

The colour touchscreen and the easily understandable symbols make operation simple and language-independent. Thanks to freely definable names, the right program is found quickly.



Versatile possibilities

In order to increase efficiency, a number of programs can be merged to form multi-programs. This enables your employees to carry out complex booking and sheeting processes without changing the program.

Manual programs

For very difficult doughs, you enter the individual sheeting steps manually and then save them in a program. Small items such as pizza or cake bases are sheeted in the manual mode.



Simple cleaning

Cleaning the Rondostar takes very little of your time: The modern design features smooth surfaces made of stainless steel and does not have any visible bolts and edges. The scrapers are removed and reinstalled quickly and easily. The optional quick-release belt makes cleaning the machine even easier.



Technical data

Rondostar 4000	SFS6605	SFS6607	SFS6607H	SF16607	SF16607H
Version	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Model	Base	Base	Base	Rigid construction with table supports	Rigid construction with table supports
Automatic reeler	Without	Without	With	Without	With
Automatic flour duster	With	With	With	With	With
Width of conveyor belts	640 mm	640 mm	640 mm	640 mm	640 mm
Table length overall	2720 mm	3320 mm	3500 mm	3320 mm	3500 mm
Roller length	660 mm	660 mm	660 mm	660 mm	660 mm
Safety guard opening	90 mm	90 mm	90 mm	90 mm	90 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller gap reduction	By motor: • 100 programs • Manual	By motor: • 100 programs • Manual	By motor: • 100 programs • Manual	By motor: • 100 programs • Manual	By motor: • 100 programs • Manual
Speed of discharge conveyor	85 cm/s	85 cm/s	85 cm/s	85 cm/s	85 cm/s
Variable sheeting speed	optional	optional	optional	optional	optional
Rated power	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW
Supply voltage	3 × 200 – 460 V, 50/60 Hz	3 × 200 – 460 V, 50/60 Hz	3 × 200 – 460 V, 50/60 Hz	3 × 200 – 460 V, 50/60 Hz	3 × 200 – 460 V, 50/60 Hz
Required floor space (in mm) • in working position, catch pans extended • in resting position	1255 × 3100 1255 × 1780	1255 × 3700 1255 × 2150	1255 × 3700 1255 × 2930	1255 × 3820 1255 × 3300	1255 × 3820 1255 × 3500
Weight	285 kg	295 kg	310 kg	370 kg	385 kg
Options	• Shortcrust pastry equipment • Thin dough equipment • Flour catch pans • Blue belts	• Quick-release belt • Blue scrapers • Metal scrapers • Pneumatic spring and inlet rollers for safety guard		• Cover for flour duster • Program for direct transfer to the line • Feet for ship equipment	

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.

versatile
flexible
easy to clean
reliable