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Electronic dough sheeters

Rondostar and Compas HD



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

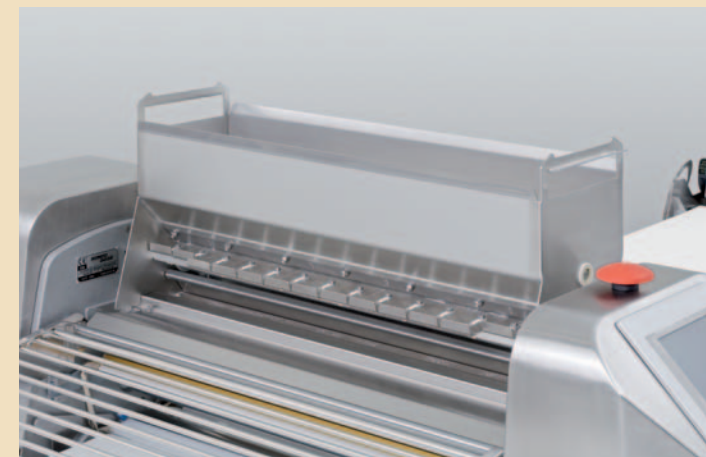
With special programs as well as the variable sheeting speed (both optional), you can even sheet delicate types of dough perfectly. This enables you to create extremely thin dough bands. Shortcrust pastry is produced in a particularly gentle process.



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. RONDOR 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

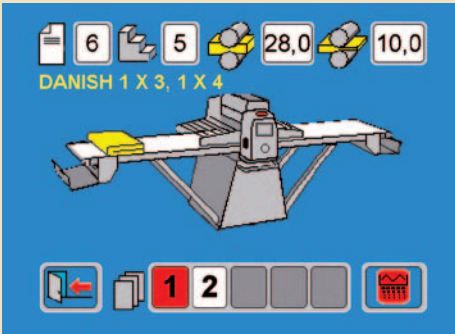
Irrespective of who works with the Rondostar – the quality of your blocks and dough bands is always the same. Because the settings are saved in programs. The features of the Rondostar control system:

- 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	SFI6607	SFI6607H
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: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 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 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Required floor space (in mm) <ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Shortcrust pastry equipment• Thin dough equipment• Flour catch pans• Blue belts	<ul style="list-style-type: none">• Quick-release belt• Blue scrapers• Metal scrapers• Pneumatic spring and inlet rollers for safety guard		<ul style="list-style-type: none">• 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



What does heavy work the fastest? The heavy duty, highly productive Compas HD.

There is a very good reason why the name of the Compas is followed by the abbreviation HD for «heavy duty». The machine features particularly high performance and is built for continuous use. Its record-breaking operating speed will also impress you. It is also extremely robust, very easy to operate and processes all types of dough gently and reliably into consistent dough bands and blocks.



Compas 3000 HD

powerful
sturdy
user friendly
fast

Sturdy design

The Compas HD is robustly built for heavy-duty work.

- Rigid substructure with table supports
- Stainless steel
- Moveable

Perfect sheeting of all types of dough

The Compas HD even processes special delicate types of dough extremely gently. This enables you to produce high-quality dough bands which, if required, can also be extremely thin.

- Variable sheeting speed
- Programmable reeling speed
- Automatic width monitoring system
- Constant pressure due to special scraper system
- Consistent and lowest possible amount of dusting flour



Automatic width monitoring system

You want to exploit the full width of your make-up line and reduce the waste at the edges to a minimum. To achieve this, the dough bands all have to be sheeted to a consistent width. The Compas HD automatically measures the block of dough and indicates when the desired width has been reached. This provides you with dough bands that are always of a consistent width – irrespective of the size and weight of the dough block.



Optimised flour dusting

The Compas HD requires only a minimum quantity of flour. The automatic flour duster sprinkles a consistent amount and only to the set width.



Variable reeling speed

Each type of dough is reeled extremely gently, with low tension and automatically. You can set the optimum reeling speed for the dough properties in each case.



Direct feeding

Doughs that cannot be reeled, for example donut or scone dough, can be transferred directly to a make-up line.

What can you no longer do without? Knowing you have the best in dough sheeting.



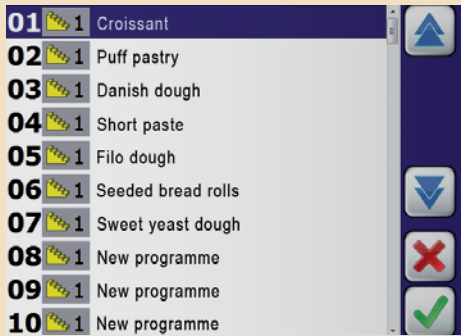
User friendliness
Your employees operate the Compas HD effortlessly and intuitively. Your dough is always processed in the same way. There are no quality fluctuations and mistakes are practically ruled out. All the settings are saved in programs. This saves you time and money.

- Colour touchscreen with large symbols
- Modern menu guidance
- Simple daily corrections
- Program backup on USB stick
- Programmable flour duster



Hygienic design
Cleaning the Compas HD takes very little of your time.

- Smooth surfaces made of stainless steel
- Fold-up tables
- Self-cleaning reversing sensor
- Easy-to-clean scrapers
- Quick-release belt
- Minimum surplus flour dust due to plastic apron



Simple operation
The program lists and easily comprehensible symbols make it child's play for your employees to operate the Compas HD.



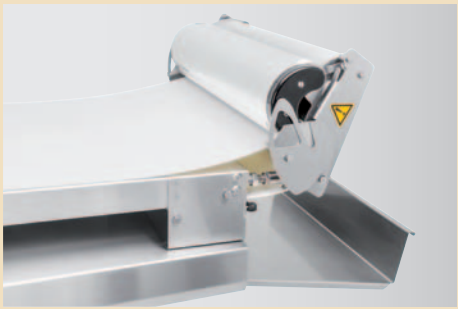
Visualised work steps
The Compas HD visualises all work steps. It shows whether the dough is reeled at the end or folded into a dough block with a single or double fold.



Saving programs
Your settings will never be lost again: you simply save a backup of your programs onto a USB stick.



Time-saving cleaning
The special scrapers are removed and reinstalled quickly and easily. Cleaning does not take up much time.



Outstanding accessibility
The belts can be released on both sides with a simple hand movement and then cleaned effortlessly.

Technical data	
Compas 3000 HD	SFA6127H.A1
Version	Stainless steel
Model	Rigid construction with table supports
Automatic reeler	With
Variable reeling speed	With
Automatic flour duster	With
Automatic dough width monitoring system	With
Width of conveyor belts	640 mm
Table length overall	3500 mm
Roller length	660 mm
Safety guard opening	90 mm
Roller gap	0.2 – 45 mm
Roller gap reduction	By motor: <ul style="list-style-type: none">• 100 programs• Manual
Speed of discharge conveyor	50 – 90 cm/s
Variable sheeting speed	With
Rated power	2.0 kVA / 1.2 kW
Supply voltage	3 × 200 – 480 V, 50/60 Hz
Required floor space (in mm)	<ul style="list-style-type: none">• in working position, catch pans extended 1260 × 3820• in resting position 1260 × 3500
Weight	420 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 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	650 × 640 × 1200 mm
Pressing chamber	512 × 409 × 135 mm
Supply voltage	200 – 420 V, 50 Hz 220 V, 60 Hz (UL)
Rated power	3.0 kVA
Weight	330 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.

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

Rondostar and Compas HD are the two top models among dough sheeters. The RONDO range of products includes many other solutions for your needs. Your RONDO specialist consultant will be glad to demonstrate our solutions.

Mechanical dough sheeters

From the compact Econom table model to the robust and highly productive Automat, you will find the suitable mechanical dough sheeter for every requirement.



Econom



Rondomat



Manomat/Automat

Electronic dough sheeters

The electronic entry-level model Rondostar ECO supplements the RONDO range of products.



Rondostar ECO

Cutomat models

Combine sheeting and cutting. Cutomats are fully-fledged dough sheeters with an integrated cutting station – optimising your use of space in the bakery. You have a choice of three mechanical models as well as the electronic Rondostar-Cutomat, which combines all the advantages of the Rondostar with the benefits of an integrated cutting station.



Rondomat-Cutomat



Manomat/Automat-Cutomat



Rondostar-Cutomat