

Rondostar

Perfect quality through consistent automation



RONDO
DOGE[®]

Dough sheeting has never been easier

Evenly sheeted dough bands are paramount for perfect and appealing pastry products. The new Rondostar 4000 makes easy work of producing uniform and consistent dough bands day after day. You operate the Rondostar by means of a colour touch panel with large symbols. That makes working with the Rondostar child's play. With tough non-stop operation in mind, the Rondostar is made of a sturdy construction in stainless steel. The display and the pushbuttons are particularly well protected.



Lower investment costs

With one and the same machine, you can process all types of dough. This means that you don't need a separate manual sheeter in your bakery. For particularly delicate doughs, you can teach-in individual reduction steps manually and save these in one of the 100 program memories. For little jobs in-between, such as pizza bases, a convenient manual mode is available.

Uniform products day after day

No matter who operates the Rondostar, the quality of your dough blocks and dough bands is always perfectly consistent. The operator simply selects the appropriate program, presses the start button and the machine takes care of the rest.

Reduce production costs

Operation of the Rondostar is so easy that anyone can work with it from day one. Easily understandable symbols on the colour touch screen make operation simple, even for unskilled staff. This means that you can utilise your skilled workers for more challenging jobs. Furthermore, the operator can carry out other tasks while the Rondostar is sheeting the dough.



Rondostar 4000
SFI 6607H with rigid base
and table supports



Hygiene

When designing the Rondostar 4000, special care has been paid to hygiene. The machine has smooth surfaces and no visible screws, making cleaning an easy job. The display and the pushbuttons are well protected by a robust rail.



Boost productivity

To optimise your working procedures, you can combine and save various individual programs in a multi-program. With a multi-program the operator can carry out different booking and sheeting processes, one after the other, without switching programs.



Rondostar 4000
SFS 6607H with foldable
tables


Increase the dough yield

You want to work with the least possible waste. Thanks to the Rondostar's width control, dough bands have always the same width, and the side trimmings are reduced to a minimum. You get more products from the same volume of dough.

Rondostar for even the thinnest dough sheets

Another area of application in which the Rondostar 4000 excels, is the sheeting of thin dough. Individual reduction steps are entered for this purpose, and at the final thickness of 0,2 mm, you let the dough band reverse several times. In this way, it becomes slightly stretched and wafer thin. Demanding sheeting work of this nature is only possible thanks to the high-precision engineering that is the hallmark of Rondo Doge machines.





Take advantage of the many advantages and benefits that the Rondostar 4000 offers you.

Easy cleaning

The proven Rondo Doge scrapers prevent the dough from sticking to the rollers. Even delicate and extremely thin dough sheets do not tear. The scrapers allow to work with a minimum of dusting flour. For their daily cleaning, removal is quick and easy and require no tools.



Reliable operation

Our automatic photocell cleaning mechanism guarantees maximum reliability. The cleaning function takes place at each reversal of the conveyors. Considerable advantage is gained over machines without automatic eye cleaning.



Less dusting flour in the atmosphere

With the automatic flour duster made of stainless steel, flour is dusted evenly and accurately over the dough sheet. The dusting width can be synchronised with the width of the dough band. Considerably less flour is used. The special plastic skirt prevents dusting flour to egress into the atmosphere.



Gentle reeling up

With the automatic dough reeler, the dough sheet is gently reeled up. The Rondo Doge reeler is activated only during the actual reeling and not during the whole sheeting process, as on some competitors' machines. Consequently, no flour is disturbed during sheeting, maintaining the air quality. There is practically no limit regarding dough block weight.



Minimum side trimmings

Rondostar 4000 sheets the dough automatically to the desired width. The dough sheet is therefore never too wide or too narrow, minimising trimmings and maximising quality.



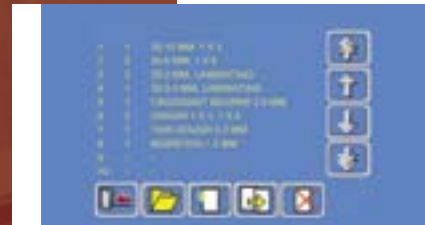
The epitome of user friendliness

Operation of the Rondostar is simplicity itself.

Easily understandable symbols eliminate the need for written information.

You can give your programs names and save them in a list. The programs can then be called up and started directly. The 100 program memories are sufficient for any type of bakery.

The program data is displayed for control purposes before starting. A quick visual check eliminates the possibility of mix-ups. Should the room or dough temperature change, you can quickly and easily enter daily corrections.



Rondostar 4000 Technical data	SFS6605	SFS6607	SFS6607H	SFI6607	SFI6607H
Design	in stainless steel				
Model	A-frame base	A-frame base	A-frame base	rigid construction with table supports	rigid construction with table supports
Automatic dough 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 opening	0,2–45 mm	0,2–45 mm	0,2–45 mm	0,2–45 mm	0,2–45 mm
Roller gap reduction	motorised: •100 programs •manual				
Speed of discharge belt	85 cm/sec.	85 cm/sec.	85 cm/sec.	85 cm/sec.	85 cm/sec.
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	3x200–420V 50/60 Hz	3x200–420V 50/60 Hz	3x200–420V 50/60 Hz	3x200–420V 50/60 Hz	3x200–420V 50/60 Hz
Required floor space:					
in working position, catch pans extended	1255 x 3220 mm	1255 x 3820 mm	1255 x 3820 mm	1255 x 3820 mm	1255 x 3820 mm
in resting position	1255 x 2700 mm	1255 x 3300 mm	1255 x 3500 mm	1255 x 3300 mm	1255 x 3500 mm

Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals, as well as the prohibition, mandatory action and warning signs are to be observed.

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