

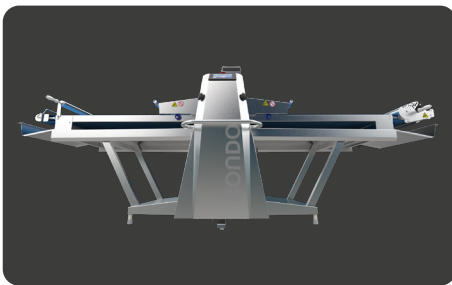
RONDO

Dough-how since 1948.



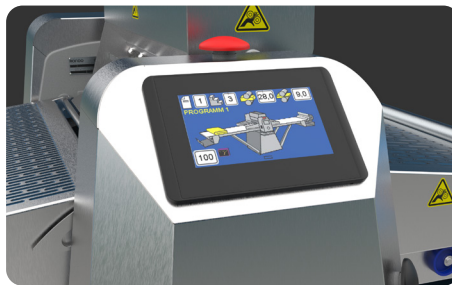
Rondostar

The Rondostar is a robust, high-performance dough sheeter. It supports you in dough sheeting, laminating and producing thin dough. The simple operating system and outstanding hygiene properties make it the perfect allrounder for your bakery.



Robust design

The Rondostar is manufactured in Switzerland and made of stainless steel. It is a reliable partner in laminating dough blocks and sheeting dough bands. Choose between the version with fold-up tables or a model with a fixed substructure.



Simple operation

Make the most of the standard programmes of our Rondostar, which make this sheeter easy to use even for unskilled personnel. The colour touchscreen and its language-independent symbols simplify the operation of the Rondostar even further.



Hygiene

All materials of the Rondostar are food-approved, including its smooth surfaces made of high-quality stainless steel. Remove the scraper, flour duster and the dough catch pans without tools for quick and easy cleaning.





Quick-Release Belt

If you value an especially efficient and simple cleaning process, choose our quick-release belt option.



Automatic Flour Duster

Adding flour is essential in dough processing. You can automate that step by adding an automatic flour duster to your Rondostar base model.



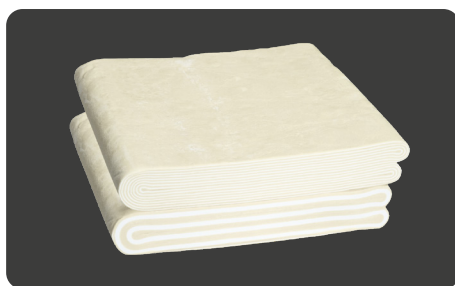
Automatic Dough Reeler

The optional automatic dough reeler assures a gentle reeling process, which makes transitions to other machines easier.

Best for these applications



Sheeting



Laminating



Thin dough

Technical data

Model	Fold-up tables	Fixed substructure
Display	7" touchscreen	7" touchscreen
Working position length	3095, 3625 or 3700 mm (dough catch pan extended)	3755 mm
Working position width	1255 mm	1255 mm
Working position height	1400 mm	1410 mm
Idle position length	1730, 2050 or 2900 mm	-
Idle position width	1255 mm	-
Idle position height	1400 mm	-
Conveyor belt width	640 mm	640 mm
Usable conveyor belt width	600 mm	600 mm
Total table length	2720, 3330 or 3500 mm	3325 or 3510 mm
Safety guard opening	80 mm	80 mm
Roller length	660 mm	660 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm
Electrical connected loads	3 × 220 – 480 V / 50/60 Hz	3 × 220 – 480 V / 50/60 Hz

Accessories

Flour container	Standard	Standard
Dough catch pans	Standard	Standard
Flour catch pans	Option	Standard
Automatic flour duster	Option	Option
Automatic reeling device	Option	Option
Quick-release belt	Option	Option

