

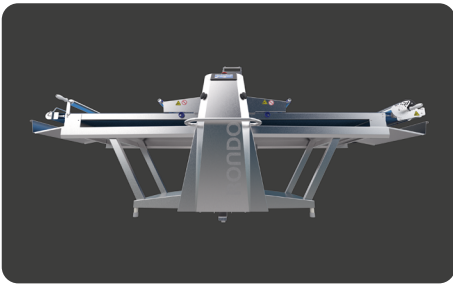
# RONDO

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 makes 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



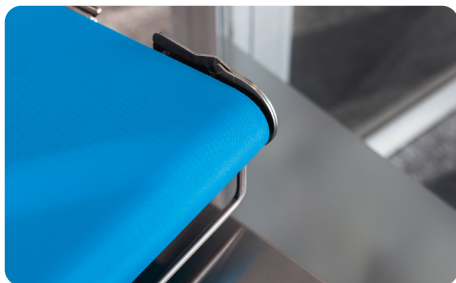
### Hygiene

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

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Find out about  
Rondostar on our  
website





### 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	SSH674X.A – fold-up tables	SSH675X.A – fixed substructure
Display	7 in touchscreen	7 in touchscreen
Working position length	10 ft 1.90 in, 11 ft 10.70 in or 12 ft 1.70 in (3095, 3625 or 3700 mm)	12 ft 3.80 in (3755 mm)
Working position width	4 ft 1.40 in (1255 mm)	4 ft 1.40 in (1255 mm)
Working position height	4 ft 7.10 in (1400 mm)	4 ft 7.50 in (1410 mm)
Idle position length	5 ft 8.10 in, 6 ft 8.70 in or 9 ft 6.20 in (1730, 2050 or 2900 mm)	–
Idle position width	4 ft 1.40 in (1255 mm)	–
Idle position height	4 ft 7.10 in (1400 mm)	–
Conveyor belt width	2 ft 1.20 in (640 mm)	2 ft 1.20 in (640 mm)
Usable conveyor belt width	1 ft 11.60 in (600 mm)	1 ft 11.60 in (600 mm)
Total table length	8 ft 11.10 in, 10 ft 11.10 in or 11 ft 5.80 in (2720, 3330 or 3500 mm)	10 ft 10.90 in or 11 ft 6.20 in (3325 or 3510 mm)
Speed of outfeed belt	31.5 in/s (80 cm/s)	31.5 in/s (80 cm/s)
Rated power	1.88 hp (1.4 kW)	1.88 hp (1.4 kW)
Safety guard opening	3.15 in (80 mm)	3.15 in (80 mm)
Roller length	2 ft 2 in (660 mm)	2 ft 2 in (660 mm)
Roller gap	0.008" – 1.77" (0.2 – 45 mm)	0.008" – 1.77" (0.2 – 45 mm)
Electrical connected loads	3 x 220 – 480 V / 50/60 Hz	3 x 220 – 480 V / 50/60 Hz
Weight without accessories	683.4 lbs (310 kg)	859.8 lbs (390 kg)
Dough block size	33 lbs (15 kg)	
Capacity	507 lbs (230 kg)	
Recommended operating time	designed for 2-shift operation	

## 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

## Social Media

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Further information about  
**RONDO**

