



DOUGH SHEETING, CUTTING & LAMINATING MACHINE

You need a high-performance dough sheeter or want to automate your operations to a greater degree. Our highly productive electronic dough sheeters are ideal for small to large bakeries.

ECONOM

DOUGH SHEETING MACHINE

Designed for hotels, restaurants, food service kitchens and small to medium craft bakeries. Easy and safe to handle with a simple on/off system. An end-thickness stop ensures identical thickness for every product.

A practical pistol grip allows easy adjustment to the rollers. The scrapers can be easily removed for rapid cleaning. The conveyors can be lifted up for easy storage of the machine.



Econom table top type STM 5303



Econom floor standing type SSO 5304



	STM 5303	SSO 5304
<i>Substructure</i>	Table top model	Floor standing type
<i>Width of Conveyor Belt (mm)</i>		475
<i>Table Width (mm)</i>		487
<i>Table Length Overall (mm)</i>	1550	2060
<i>Roller Length (mm)</i>		500
<i>Roller Gap (mm)</i>		0.3-30
<i>Roller Gap Reduction</i>		Manual
<i>Speed of Discharge Conveyor(cm/s)</i>		50 cm/s
<i>Rated Power (kW)</i>		0.75 kVA/0.5kW
<i>Required Floor Space in working position</i>		
- catch pans extended (mm)	1040x1550	1045x2500
- resting position (mm)	1040x815	1045x1100
<i>Supply Voltage (V)</i>	3x200-460V/50/60Hz	
<i>Weight (kg)</i>	80	145

RONDONMAT

DOUGH SHEETING MACHINE

The **Rondonmat** is the right dough sheeter for small to medium-sized bakeries. It features a rugged and ergonomic design. With the Rondonmat, you process all types of dough gently to form consistent blocks and bands of dough. The working width of 650 mm even allows you to feed cutting tables, croissant machines and small make-up lines.



Rondonmat
SSO 6407



SSO 6404

SSO 6405

SSO 6407

<i>Substructure A - frame</i>			Standard
- painted			Standard
- in stainless steel			Optional
<i>Automatic Flour Duster</i>			Optional
<i>Width of Conveyor Belt (mm)</i>			640
<i>Table Length Overall (mm)</i>	2300	2730	3330
<i>Roller Length (mm)</i>			660
<i>Roller Gap (mm)</i>			0.3-45
<i>Roller Gap Reduction</i>			Manual
<i>Speed of Discharge Conveyor</i>			50 cm/s
<i>Rated Power</i>			2.0kVA/1.1kW
<i>Required Floor Space in working position</i>			
- catch pans extended (mm)	1330x2670	1330x3100	1330x3620
- resting position (mm)	1330x1550	1330x1815	1330x2180
<i>Supply Voltage (V)</i>	3x200-460V/50/60Hz		
<i>Weight (kg)</i>	260	270	275

MANOMAT / AUTOMAT

DOUGH SHEETING MACHINE

With the **Manomat** and **Automat**, you quickly process particularly large quantities of dough. You can also work effortlessly in multiple shifts. Numerous elaborate details ensure maximum operator convenience. The design is extremely rugged and smooth surfaces made of stainless steel make cleaning simple.



Manomat
SSO 675



	MANOMAT SSO 675	MANOMAT SSO 677	MANOMAT SSO 685	MANOMAT SSO 687
<i>Substructure A-frame</i>	In Stainless Steel			
<i>Automatic Flour Duster</i>	Optional			
<i>Width of Conveyor Belt (mm)</i>	640			
<i>Table Width (mm)</i>	650			
<i>Table Length Overall (mm)</i>	2720	3320	2720	3320
<i>Roller Length (mm)</i>	660			
<i>Roller Gap (mm)</i>	0.5-45			
<i>Rollergap Reduction</i>	Manual		4 programs / Manual	
<i>Speed of Discharge Conveyor</i>	60 cm/s			
<i>Rated Power (kW)</i>	1.5kVA/0.9kW			
<i>Required Floor Space in working position</i>				
<i>- catch pans extended (mm)</i>	1215x3200	1215x3800	1215x3200	1215x3800
<i>- resting position (mm)</i>	1215x1440	1215x1760	1215x1440	1215x1760
<i>Supply Voltage (V)</i>	3x200-460V/50/60Hz			
<i>Weight (kg)</i>	230	235	235	240

RONDOSTAR

DOUGH SHEETING MACHINE

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
Base model SFS6607H

	SFS 6605	SFS 6607	SSO 6607H	SFI 6607	SFI 6607H
Design	Stainless Steel				
Model	A-frame base		Rigid construction with table supports		
Automatic Reeler	Without		With	With	
Automatic Flour Duster			With		
Width of Conveyor Belt (mm)			640		
Table Length Overall (mm)	2720	3320	3500	3320	3500
Roller Length (mm)			660		
Safety Guard Opening (mm)			90		
Roller Gap (mm)			0.2-45		
Roller Gap Reduction	By motor 100 programs / manual				
Speed of Discharge Conveyor			85cm/s		
Variable Sheeting Speed			Optional		
Rated Power (kW)			2.0kVA/1.2kW		
Required Floor Space in working position					
- catch pans extended (mm)	1255x3100	1255x3700	1255x3700	1255x3820	1255x3820
- resting position (mm)	1255x1780	1255x2150	1255x2930	1255x3300	1255x3500
Supply Voltage (V)	3x200-480V, 50/60Hz				
Weight (kg)	285	295	310	370	385

COMPASS 3000HD

DOUGH SHEETING MACHINE

There is a very good reason why the name of the **Compass** 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

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 Belt (mm)	640
Table Length Overall (mm)	3500
Roller Length (mm)	660
Safety Guard Opening (mm)	90
Roller Gap (mm)	0.2-45
Roller Gap Reduction	By motor: 100 programs/manual
Variable Sheeting Speed	With
Speed of Discharge Conveyor	50-90 cm/s
Rated Power (kW)	2.0kVA/1.2kW
Required Floor Space in working position	
- catch pans extended (mm)	1260x3820
- resting position (mm)	1260x3500
Supply Voltage (V)	3x200-480V,50/60Hz
Weight (kg)	420

CUTOMAT

DOUGH SHEETING MACHINE

The **RONDO Cutomat** is a dough sheeter with integrated cutting station - the perfect solution when the available space is limited. In five simple steps, you process all types of dough to create fine pastries of first-class quality - efficiently, uniformly and reliably.



Automat-Cutomat

	MANOMAT - CUTOMAT SSO 675C	MANOMAT - CUTOMAT SSO 677C	AUTOMAT - CUTOMAT 2000 SSO 685C	AUTOMAT - CUTOMAT 2000 SSO 687C
<i>Substructure A-frame</i>	Stainless Steel			
<i>Automatic Flour Duster</i>	Optional		Optional	
<i>Table Width (mm)</i>	650		650	
<i>Width of Conveyor Belt (mm)</i>	640		640	
<i>Table Length Overall (mm)</i>	3170	3470	3170	3470
<i>Roller Length (mm)</i>	660		660	
<i>Safety Guard Opening (mm)</i>	90		90	
<i>Roller Gap (mm)</i>	0.5-45		0.5-45	
<i>Roller Gap Reduction</i>	Manual		Automatic	
<i>Speed of Discharge Conveyor</i>	60 cm/s		60 cm/s	
<i>Cutting Speed</i>	Variable		Variable	
<i>Rated Power (kW)</i>	1.5kVA/0.75kW		1.5kVA/0.75kW	
<i>Required Floor Space in working position</i>				
<i>- catch pans extended (mm)</i>	1215x3650	1215x3950	1215x3650	1215x3950
<i>- resting position (mm)</i>	1215x1650	1215x1800	1215x1650	1215x1800
<i>Supply Voltage (V)</i>	3x200-460V, 50/60Hz		3x200-460V, 50/60Hz	
<i>Weight (kg)</i>	250	260	260	265

CROISSOMAT SCM

DOUGH SHEETING MACHINE

You use the **Croissomat** to produce your croissants automatically. Triangles are stamped from a dough sheet, turned, and then curled to perfection. You can use the SCM to produce croissants in addition to other curled products. This compact machine can be accommodated in any bakery.

- for unfilled croissants
- for laminated and non-laminated doughs
- up to 900 pcs per row per hour (maximum 5,400 pcs)

Kolb EQUIPMENTS



Croissomat

CROISSOMAT SCM

CURL & MORE

<i>With Calibrator</i>	Yes	Stand Alone Moulder
<i>Bypass Table</i>	Optional	-
<i>Infeed Belt Width (mm)</i>	560	640
<i>Length (working) (mm)</i>	3855	with filling device:7100 without filling device:6000
<i>Width (working) (mm)</i>	2280	1780
<i>Width (resting) (mm)</i>	1670	1780
<i>Rated Power (kW)</i>	4kVA/1.8kW	18kVA/14kW
<i>Supply Voltage (V)</i>	3x200-460V,50/60Hz	3x200-480V,50/60Hz
<i>Gross Weight (Cutting Unit) (kg)</i>	765	1940 (without filling device)

CROISSOMAT WITH CALIBRATOR

DOUGH SHEETING MACHINE

For the production of filled croissants, this compact **Croissomat** model is additionally equipped with a filling device and a special curling unit.

- for filled and unfilled croissants
- for laminated and non-laminated doughs
- up to 900 unfilled croissants per row per hour (maximum 5,400 pcs)
- up to 700 filled croissants per row per hour (maximum 3,500 pcs)



Croissomat with Calibrator

CROISSOMAT SCMG WITH CALIBRATING UNIT

<i>Length (mm)</i>	3855
<i>Width</i>	
- <i>in working position (mm)</i>	2400
- <i>in home position (mm)</i>	2285
<i>Table Height (mm)</i>	900
<i>Belt Width - Infeed Belt (mm)</i>	560
<i>Belt Speed (m/mins)</i>	9
<i>Power Output (kW)</i>	5.3kVA / 2.4kW
<i>Voltage (V)</i>	3x200-460V, 50/60Hz
<i>Control Voltage</i>	24VDC
<i>Interfaces</i>	Calibrating Unit
<i>Weight (kg)</i>	790(w/o filling device)
<i>Options</i>	Bypass table, Second curling unit

SMARTLINE

MAKE-UP LINE

The **Smartline** is designed for processing soft bread dough with a water content of up to 80% and long bulk fermentation periods. If you wish to process between 150 and 800 kilos of dough per hour, gently and without stress, then Smartline is the ideal machine for you.

The Smartline Basic machine is ideal for Ciabatta, Baguette, Focaccia, etc. Smartline is equipped with a touch screen PLC control and has a memory of 80 programs. The clear and easy to understand control board makes Smartline a very user-friendly machine.



Smartline

	W/ ONE CALIBRATING UNIT	W/ TWO CALIBRATING UNITS	W/ THREE CALIBRATING UNITS
<i>Dimensions (LxWxH)mm</i>	5516x1360x1410	5636x1360x1410	7836x1360x1410
<i>Width of table profile (mm)</i>		715	
<i>Roller gap satellite unit</i>		0 - 32.5	
<i>Roller gap cross roller and calibrating unit</i>		0 - 35	
<i>- motorised adjustment</i>		0 - 33	
<i>Control voltage</i>		24V DC	
<i>Supply voltage</i>		3x200-420V/50/60Hz	
<i>Rated power</i>		8.4kW, 25Amp	
<i>Roller cage</i>		8 free moving rollers, angle adjustable	
<i>Working speed of calibrating unit, depending on application speed</i>		0.5-8m/min	
<i>Production depending on dough thickness and working speed (kg/h)</i>		150-800 kg/h	
<i>Weight (kg)</i>	1200	1450	1850

CUTTING CONVEYOR

CUTTING TABLE

The SFT Cutting Conveyor provides high productivity over a large range of products. Filling and finishing can be completed by one to four people.

Cutting Rollers are available to cut triangles, rectangles, squares, doughnuts, Cutters also available for round and oval shapes, with plain or scalloped edges.



	SFT 262	SFT 262V	SFT 362	SFT 362V
Width of Table (mm)			715	
Width of Conveyor Belt (mm)			640	
Max. Width of Machine (mm)			920	
Table Length Overall (mm)	2650	2650	3550	3550
Total Length (mm)	3270 incl. drawer	3270 incl. drawer	4170 incl. drawer	4170 incl. drawer
Height (mm)			912	
Speed of Conveyor Belt (m/min)	3.6	0.8-7	3.6	0.8-7
Rated Power (kW)	0.3kVA/0.2kW	0.3kVA/0.2kW	0.6kVA/0.4kW	0.5kVA/0.2kW
Supply Voltage (V)	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz
Second Cutting Station	-	-	Optional	Optional
Driven Cutting Station	-	-	Optional	Optional
Weight (kg)	170	170	190	190
- w/ second cutting station (kg)	-	-	210	210
- w/ driven cutting station (kg)	-	-	215	215

ECOLINE

MAKE-UP LINE

The **Ecoline** is a compact make-up line which allows you to begin automated production for folded and rolled pastry products. Designed and manufactured in our factory in Switzerland.

- Compact design
- High flexibility
- High process reliability
- High reliability

Kolb EQUIPMENTS



	SEL401	SEL601
<i>Total length (mm)</i>	4000	6000
<i>Length with dough band positioner (mm)</i>	4200	6200
<i>Length with Ecoline Calibrator (mm)</i>	5400	7400
<i>Table width (mm)</i>	715	
<i>Table height (mm)</i>	915	
<i>Working width (mm)</i>	600	
<i>Belt speed (m/min)</i>	0.5-8	
<i>Running direction</i>	Right - Left	
<i>Drive</i>	on outfeed side	
<i>Supply voltage</i>	3x200-480 V, 50/60 Hz	
<i>Control voltage</i>	24V DC	
<i>Operation</i>	Microprocessor control system Touch panel 99 program memory slots	
<i>Max. number of driven accessories</i>	2	
<i>Interfaces</i>	to the calibrator	

STARLINE

MAKE-UP LINE

The **Starline** features high-quality technology and gives convincing performance in every respect:

- Flexible and adaptable
- Wide range of product possibilities
- Simple operation with computer control system
- Fast changeover times
- Sturdy and robust construction
- Quick and easy cleaning
- Numerous and accessories



STARLINE

<i>Operation</i>	Microprocessor Control System touchscreen 99 programs memory slots
<i>Length (modular)</i>	8000,9500,11000
<i>Table Width (mm)</i>	715
<i>Table Height (mm)</i>	915
<i>Belt Width (mm)</i>	640
<i>Belt Speed (m/min)</i>	0.5-10
<i>Voltage (V)</i>	3x200-480V, 50/60Hz
<i>Control Voltage (V)</i>	24VDC
<i>Cable Duct</i>	Overhead-mounted
<i>Guillotine</i>	Pneumatic or mechanically travelling
<i>Interface</i>	Rondo MLC, smartline, calibrating unit, compact panning machine, baguette module

POLYLINE

MAKE-UP LINE

You can easily adapt the **Polyline** to your needs, existing company processes and the space you have available.

- Four different lengths
- Left or right hand execution
- Possible to feed automatically
- Various filling devices available
- Large number of accessories
- Guillotine position is easily moved
- Special nose roller enables smooth product transfer to downstream machines
- Combination with upstream and downstream machines such as calibrating units, laminating lines, round and long moulders, panning machines



POLYLINE

<i>Operation</i>	Microprocessor Control System touchscreen 99 programs memory slots 3800,5000,7600
<i>Table Width (mm)</i>	715 915
<i>Belt Width (mm)</i>	640
<i>Voltage (V)</i>	0.5-8 3x200-480V, 50/60Hz 24VDC
<i>Cable Duct</i>	Below machine table
<i>Interface</i>	Mechanical, can be moved on line Rondo MLC, Smartline, calibrating unit, Compact panning machine, baguette module

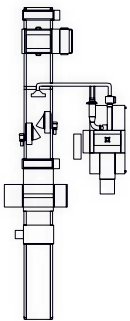
RONDO MLC

LAMINATING LINE

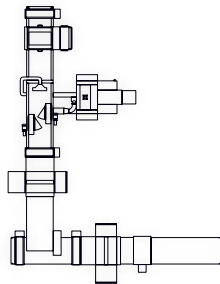
You can use the **RONDO MLC** to produce both blocks of dough and endless dough bands. With these dough bands, you can feed pastry lines and croissant machines continuously. Forming the dough bands, applying the fat and fan-folding are the same for both processes. They only differ towards the end of the process.



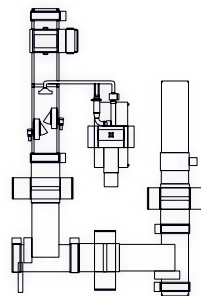
Possible line arrangements



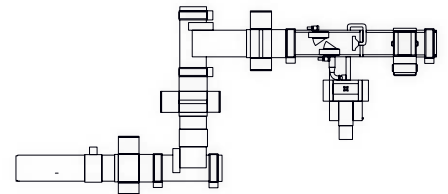
“I” arrangement



“L” arrangement



“U” arrangement



“Z” arrangement

L BLOCK LINE

Capacity per Hour (kg)	From 200
Length x Width (mm)	approx. 8000x6000
Control System	Microprocessor Control Colour 6" touchscreen 100 program memory slots
Belt Width (mm)	640
Belt Speed at Line End (m/min)	3-8
Power Output	
-w/o Fat Pump (kW)	10
-w/ Fat Pump (kW)	12
Voltage (V)	3x200-480V, 50/60Hz
Weight (kg)	approx. 4600



PIZZOLO

PIZZA SHEETING MACHINE

Whether large or small, thin or thick - with the compact **Pizzolo**, you sheet your dough pieces into regular, round or oval pizza bases. It is very easy to produce 200 to 300 pizza bases per hour with a diameter of 5 to 13 inches.

All you have to do is set the desired final thickness. A further advantage is the speed and simplicity of the cleaning process.



PIZZOLO

Roller Length (mm)	500
Roller gap (mm)	0.3-10
Overall Width (mm)	744
Height (mm)	520
Length (mm)	590
Net Weight (kg)	84
Motor Output (kW)	1.0
Supply Voltage (V)	220/380/420V, 50/60Hz

RONDOPRESS

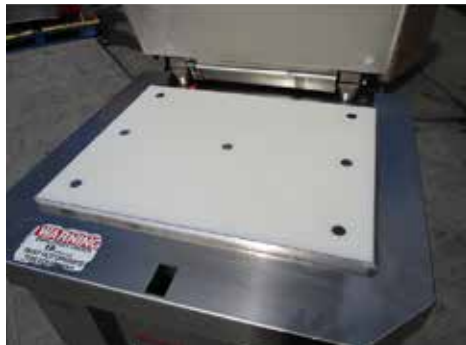
DOUGH PRESS MACHINE

Using the **Rondopress**, you effortlessly and easily shape dough and fat blocks into regular squares.

Simple cleaning

The Rondopress is easy and quick to clean:

- Housing and cover made of stainless steel
- Easy-to-clean pressing plate



RONDOPRESS

<i>Outer Dimension</i>	650 x 640 x 1200mm
<i>Pressing Chamber</i>	512 x 409 x 135mm
<i>Supply Voltage</i>	200-420V, 50Hz 220V, 60Hz (UL)
<i>Rated Power</i>	3.0 kVA
<i>Weight</i>	330kg