

ECONOM

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.



Econorm table top type STM 5303



Econorm floor standing type SSO 5304



STM 5303/STM 5304

SSO 5304

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

MANOMAT / AUTOMAT

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

RONDONMAT

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

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

ADVANTAGES:

- Gentle dough handling by hydraulic system
- Pressure adjustable at panel
- Sturdy design (ni-resist division box)
- Ram drive with counter bearing
- Easy operating, cleaning and maintenance
- 2 cleaning positions automatically adjusted
- High versatility on different dough due to adjustment of hydraulic pressure
- Optimal moulding results due to long moulding distance
- Tension of moulding belt adjustable, thus higher flexibility on dough weights
- Floor clearance approx. 230 mm
- Machine height-adjustable by 100 mm

STANDARD DESIGN:

- Drum moulding principle similar to processing by hand
- Patented twin piston system for careful dividing of all weight ranges
- Exchangeable chamber drums ensure optimum moulding chamber size for the complete weight range
- High weight precision
- Adjustable hydraulic operating pressure
- Hydraulic assisted dividing system drive
- Dough handling parts removable without tools
- Drive parts in separate, dust and spray water protected range



RONDOSTAR 5000 BASIC

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 5000 BASIC

SSH6705

SSH6707

SSH6707H

<i>Structure A- Frame</i>	Stainless steel A-frame		
<i>Automatic Flour Duster</i>	optional		
<i>Vario Speed Control</i>	optional		
<i>Conveyor belt width (mm)</i>	640		
<i>Roller Gap (mm)</i>	0.2 - 45		
<i>Roller Diameter (mm)</i>	84		
<i>Speed of outfeed belt (cm/s)</i>	85		
<i>Drive system</i>	Central drive		
<i>Display</i>	10.1" cinema display		
<i>Operation</i>	i-Touch		
<i>Rated Power (kW)</i>	1.4kW		
<i>Voltage Options</i>	3x200 - 480 V, 50/60Hz		
<i>Dimensions in working position (mm)</i>	3050 x 1260	3670 x 1260	3670 x 1260
<i>Dimensions in resting position (mm)</i>	1810 x 1260	2190 x 1260	2950 x 1260
<i>Weight (kg)</i>	285	295	310

RONDOSTAR 5000 PRO



RONDOSTAR 5000 PRO

SSH6725

SSH6727

SSH6727H

Structure A-Frame	Stainless steel A-frame		
Automatic Flour Duster	Yes		
Vario Speed Control	Optional		
- with automatic reeling device	-	-	Yes
Conveyor belt width (mm)	640		
Roller Gap (mm)	0.2 - 45		
Roller Diameter (mm)	84		
Speed of outfeed belt (cm/s)	85		
Drive system	Central drive		
Display	10.1" cinema display		
Operation	i-Touch		
Rated Power (kW)	1.4kW		
Voltage Options	3x200 - 480 V, 50/60Hz		
Dimensions in working position (mm)	3050 x 1260	3670 x 1260	3670 x 1260
Dimensions in resting position (mm)	1810 x 1260	2190 x 1260	2950 x 1260
Weight (kg)	290	300	315

RONDOSTAR 5000 EXPERT



RONDOSTAR 5000 EXPERT

SSH6735

SSH6737

SSH6737H

<i>Rigid Substructure</i>	Stainless steel rigid substructure		
<i>Automatic Flour Duster</i>	Yes		
<i>Vario Speed Control</i>	Yes		
<i>Conveyor belt width (mm)</i>	640		
<i>Roller Gap (mm)</i>	0.2 - 45		
<i>Roller Diameter (mm)</i>	84		
<i>Speed of outfeed belt (cm/s)</i>	85		
<i>Drive system</i>	Central drive		
<i>Display</i>	10.1" cinema display		
<i>Operation</i>	i-Touch		
<i>Rated Power (kW)</i>	1.4kW		
<i>Voltage Options</i>	3x200 - 480 V, 50/60Hz		
<i>Dimensions in working position (mm)</i>	3050 x 1260	3670 x 1260	3670 x 1260
<i>Dimensions in resting position (mm)</i>	2800 x 1260	3300 x 1260	3450 x 1260
<i>Weight (kg)</i>	365	375	390

RONDOSTAR CUTOMAT

The **RONDO STAR 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.



ELECTRONIC CUTOMATS

RONDOSTAR-CUTOMAT 5000 SSH 6725 C SSH 6727 C

Substructure base	Stainless steel	
Automatic flour duster	yes	
Automatic reeling device	optional	
Table width (mm)	650	
Belt width (mm)	640	
Overall table length (mm)	3170	3470
Roller Length (mm)	660	
Safety guard opening (mm)	90	
Roller Gap (mm)	0.2 - 45	
Roller Gap reduction	motorised	
Sheeting speed on outfeed belt (cm/s)	85 cm/s	
Cutting Speed	variable	
Operation/display	i-Touch operation / 10.1" touchscreen cinema display	
Space requirement in working position (mm)	1260 x 3540	1260 x 3900
Space requirement in idle position (mm)	1260 x 1875	1260 x 2040
Rated power	2,2kVA/1,4 kW	
Supply voltage	3x200-480V, 50/60 Hz	
Weight (kg)	320	330

RONDOSTAR CUTOMAT



MECHANICAL CUTOMATS

AUTOMAT-CUTOMAT 2000 SSO 685C / SSO 687C

MANOMAT-CUTOMAT 2000 SSO 675C / SSO 677C

Substructure base	Stainless steel	
Automatic flour duster	optional	
Automatic reeling device	-	
Table width (mm)	650	
Belt width (mm)	640	
Overall table length (mm)	3170 / 3470	
Roller Length (mm)	660	
Safety guard opening (mm)	90	
Roller Gap (mm)	0.5 - 45	
Roller Gap reduction	Automatic	Manual
Sheeting speed on outfeed belt (cm/s)	60	
Cutting Speed	variable	
Operation/display	Handwheel with expanded scale	
Space requirement in working position (mm)	1215 x 3650 / 1215 x 3950	
Space requirement in idle position (mm)	1215 x 1650 / 1215 x 1800	
Rated power	1,5kVA/0,9 kW	
Supply voltage	3x200-480V, 50/60 Hz	
Weight (kg)	260 / 265	260 / 260

RONDOSTAR CUTOMAT



RONDO Rondomat-Cutomat

MECHANICAL CUTOMATS

RONDOMAT-CUTOMAT 4000 SSO 6405C SSO 6407C

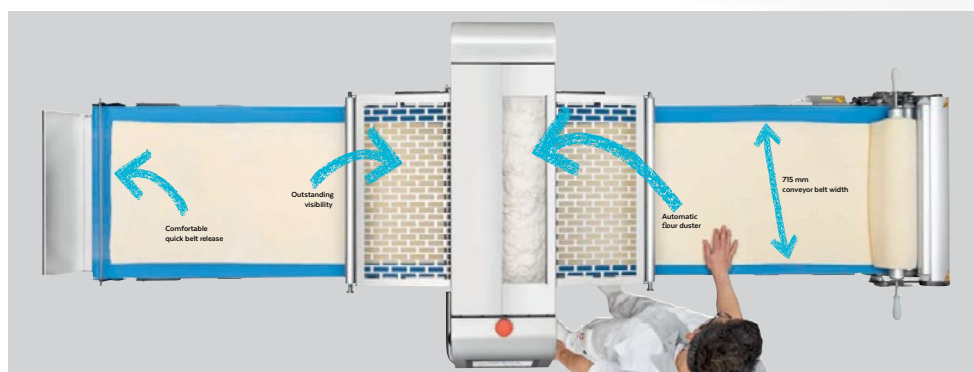
Substructure base	Stainless steel	
Automatic flour duster	optional	
Automatic reeling device	-	
Table width (mm)	650	
Belt width (mm)	640	
Overall table length (mm)	3170	3470
Roller Length (mm)	660	
Safety guard opening (mm)	90	
Roller Gap (mm)	0.3 - 45	
Roller Gap reduction	manual	
Sheeting speed on outfeed belt (cm/s)	80	
Cutting Speed	variable	
Operation/display	Adjusting lever with expanded scale	
Space requirement in working position (mm)	1330 x 3540	1330 x 3840
Space requirement in idle position (mm)	1330 x 1885	1330 x 2050
Rated power	2,0 kVA/1,3 kW	
Supply voltage	3×200–480V, 50/60 Hz	
Weight (kg)	310	315

COMPAS 4.0

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 4.0 (Expert & Pro)



COMPAS 4.0 EXPERT SSH7907H / SSH7909H

COMPAS 4.0 PRO SSH7805 / SSH7807 / SSH7807H

Execution	non-rusting stainless steel	
Conveyor belt width (mm)	715	
Roll gap (mm)	0.2 - 65	0.2 - 55
Roll Diameter (mm)	99	
Sheeting Speed (cm/s)	10 - 130	10 - 105
Drive System	4 individual drives	
Display	10.1" Cinema Display	
Operation	i-Touch	
Assistance Systems	Yes	
Power (kW)	1.8	
Voltage	3 x 200 - 480 V, 50/60 hz	
Dimensions in working position (mm)	3850 x 1400 / 4450 x 1400	3270 x 1400 / 3850 x 1400 / 3850 x 1400
Dimensions in resting position (mm)	3530 x 1400 / 4130 x 1400	1910 x 1400 / 3530 x 1400 / 3530 x 1400
Weight (kg)	425 / 435	370 kg / 385 / 405

PIZZOLO



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

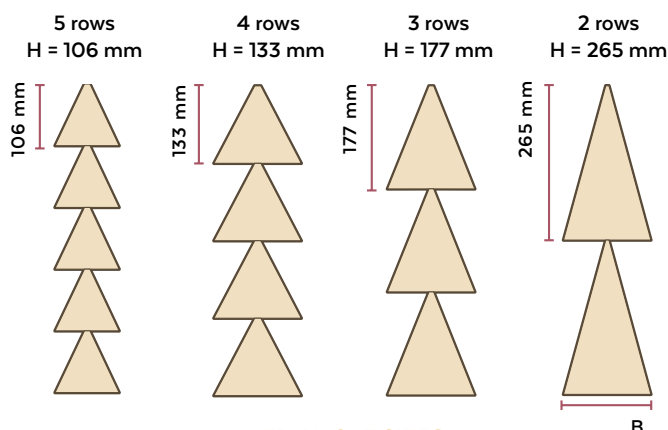
CROISSOMAT SCM

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)
- between 2 and 6 production rows



Croissomat



TRIANGLE SIZES



CROISSOMAT SCM

Usable dough-sheet width (mm)	approx. 530
Speed of conveyor belt (m/min)	9
Length (mm)	2390
Width without curling unit (mm)	880
Width with curling unit (mm)	2280
Dimensions in working position (mm)	2280 x 2390
Dimensions in resting position (mm)	2200 x 1850
Dimension in working position with upstream calibrator (mm)	2280 x 3850
Rated Power	4.0 kVA; 1.8kW
Voltage options	3 x 200 - 420 V; 50/60 Hz
Weight (kg)	765
Options	Bypass table, second curling unit

CROISSOMAT WITH CALIBRATOR SCMG

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)
- between 2 and 6 production rows



Croissomat with Calibrator SCMG

CROISSOMAT SCMG

Usable dough-sheet width (mm)	approx. 530
Speed of conveyor belt (m/min)	9
Length (mm)	2390
Width without curling unit (mm)	880
Width with curling unit (mm)	2400
Dimensions in working position (mm)	2400 x 2390
Dimensions in resting position (mm)	880 x 1850
Dimension in working position with upstream calibrator (mm)	2400 x 3850
Rated Power	5.3 kVA; 2.4kW
Voltage options	3 x 200 - 480 V; 50/60 Hz
Weight (kg)	790 (without filling depositor)
Options	Bypass table, second curling unit

CUTTING CONVEYOR

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.



Cutting Conveyor

	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	3270	4170	4170
	incl. drawer	incl. drawer	incl. drawer	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