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Simple, fast and efficient:

Artisanal pastry production in a
minimum of space.



How do you create more space? By optimising how it is used.

Space and time are often in short supply in an artisanal bakery. RONDO offers solutions for efficient pastry production that can also be accommodated in small bakeries.

The RONDO Cutomat or RONDO cutting table handle the intricate cutting of dough bands. You and your staff have more time to fill, fold and decorate the pastries.

Whether they are square, round, triangular or in shapes you have designed – the dough pieces always have a regular shape, size and weight, thus ensuring constant quality.

You can trust RONDO machines. Decades of experience have gone into their creation. A strong passion for dough processing. Ideas coupled with perfected technology. Elaborate ergonomics and high durability. Just typical of RONDO – dough-how & more.

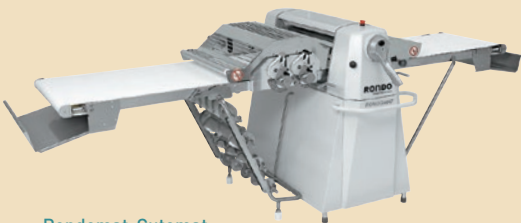
flexible
economical
versatile
space-saving

How do you make sheeting and cutting more efficient? By combining them.

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 pastry products of first-class quality – efficiently, uniformly and reliably.



Rondostar-Cutomat
Electronic dough sheeter and cutter with colour touchscreen and programs for any pastry.



Rondomat-Cutomat
Mechanical dough sheeter and cutter, combines ergonomics with performance capability and hygiene.



Manomat-Cutomat and Automat-Cutomat
Mechanical dough sheeter and cutter for the highest performance requirements. The Manomat-Cutomat has manual roller adjustment and the Automat-Cutomat has automatic roller adjustment.

The right Cutomat for every requirement

The mechanical Rondomat-Cutomat combines ergonomics with performance capability and hygiene.

The Manomat-Cutomat and Automat-Cutomat are designed for the highest demands with regard to performance. The Automat-Cutomat has an automatic roller adjustment that always guarantees the same sheeting steps. On the Manomat-Cutomat, these are set manually.

The electronic Rondostar-Cutomat makes your pastry production even more efficient: you save a program for each pastry. The colour touchscreen and easily comprehensible symbols make operation very easy.



Low space requirement
Both machine tables can be folded up, which means the machine is easy to move, freeing up valuable space for other work.



Sturdy cutting station
The twin cutting station can be operated conveniently from the front. You adapt the cutting pressure individually to the dough. Counter-pressure rollers under the synthetic conveyor belt guarantee clean cutting with a minimum of pressure.



Simple cleaning
All Cutomats have smooth surfaces and practically no visible screws or bolts. Thanks to the modern design and the proven scraper system, you clean the machine quickly and easily without the need for tools.



Five simple steps

1. The dough is sheeted gently.
2. You switch to cutting speed.
3. You activate the cutters.
4. The dough band is cut to the desired shape.
5. You fill and fold the pastries on the outfeed conveyor belt.

How does your production become more efficient? With a well-balanced team.

The RONDO dough sheeters and cutting table complement one another perfectly. Together, they form a versatile artisanal production line. On the cutting table, you cut the dough band into various shapes. At the same time, you can already be processing the next block of dough on the dough sheeter. That saves time and increases your productivity.

Four time-saving steps

1. The dough is sheeted and reeled gently on the dough sheeter.
2. You place the dough band on the cutting table, where it is unreeled again.
3. The dough band is cut to the desired shape.
4. You fill and fold the pastries on the cutting table.



Durable and stable

The sturdy stainless-steel construction of the dough sheeters and cutting tables guarantees a long service life. You have a choice between cutting tables of 2.6 m and 3.6 m in length. They are also optionally available with variable speed.



Transfer tables for delicate types of dough

Doughs that cannot be reeled or are sticky or crumbly can be transported directly to the cutting table on the practical transfer table.



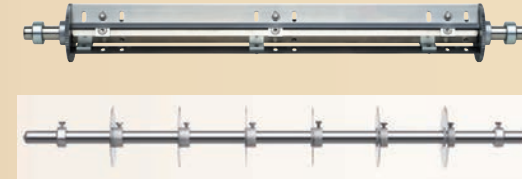
Efficient production of croissants

Do you produce croissants? If you do, you'll know that manual curling takes up a lot of time. With our Rondinette curling device, you produce croissants in various sizes – quickly and efficiently. Triangles of dough cut on the cutting table or the Cutomat are simply placed on the infeed belt of Rondinette and loosely curled.



How is pastry kept uniform at all times? With a perfect cut.

The RONDO cutting rollers create dough pieces in various shapes from your dough band quickly and easily – always the same size, the same weight and the same shape. With the comprehensive assortment of cutting rollers, you put your ideas into practice with perfect precision, uniformity and diversity.



Rectangular and square

Cross and length cutting rollers create the basis for a great many folded pastries.



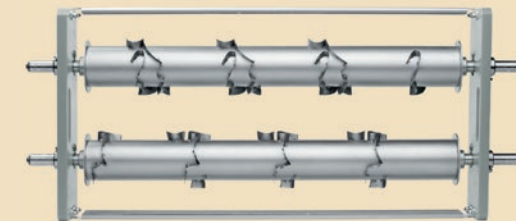
Well-rounded decoration

Using round and oval cutting rollers with plain or scalloped edges.



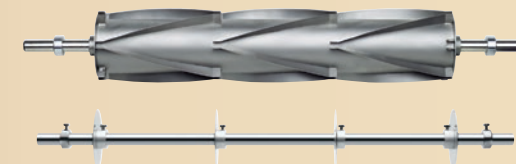
Donuts

Using round or ring cutting rollers.



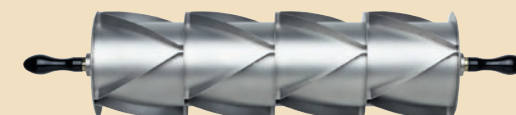
Special shapes

Using tandem cutting rollers.



Perfect croissants

Using zig-zag and length cutting rollers.



Occasional shapes

Using hand cutting rollers for triangles, squares, rectangles and round items.

	Mechanical Cutomats						Electronic Cutomats	
								
	Rondomat-Cutomat 4000 SSO 6405 C	SSO 6407 C	Manomat-Cutomat 2000 SSO 675 C	SSO 677 C	Automat-Cutomat 2000 SSO 685 C	SSO 687 C	Rondostar-Cutomat 4000 SFS 6605 C	SFS 6607 C
Substructure A-frame • painted • in stainless steel	yes optional	yes optional	– yes	– yes	– yes	– yes	– yes	– yes
Automatic flour duster	optional	optional	optional	optional	optional	optional	yes	yes
Automatic reeler	–	–	–	–	–	–	optional	optional
Table width	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm
Width of conveyor belts	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm
Table length overall	3170 mm	3470 mm	3170 mm	3470 mm	3170 mm	3470 mm	3170 mm	3470 mm
Roller length	660 mm	660 mm	660 mm	660 mm	660 mm	660 mm	660 mm	660 mm
Safety guard opening	90 mm	90 mm	90 mm	90 mm	90 mm	90 mm	90 mm	90 mm
Roller gap	0.3–45 mm	0.3–45 mm	0.5–45 mm	0.5–45 mm	0.5–45 mm	0.5–45 mm	0.2–45 mm	0.2–45 mm
Roller gap reduction	manual	manual	manual	manual	automatic	automatic	motorised: • 100 programmes • manual	motorised: • 100 programmes • manual
Speed of discharge conveyor	80 cm/s	80 cm/s	60 cm/s	60 cm/s	60 cm/s	60 cm/s	85 cm/s	85 cm/s
Cutting speed	variable	variable	variable	variable	variable	variable	variable	variable
Required floor space (mm) • in working position, catch pans extended • in resting position	1330 × 3540 1330 × 1885	1330 × 3840 1330 × 2050	1215 × 3650 1215 × 1650	1215 × 3950 1215 × 1800	1215 × 3650 1215 × 1650	1215 × 3950 1215 × 1800	1260 × 3540 1260 × 1875	1260 × 3900 1260 × 2040
Rated power	2.1 kVA/1.3 kW	2.1 kVA/1.3 kW	1.5 kVA/0.75 kW	1.5 kVA/0.75 kW	1.5 kVA/0.75 kW	1.5 kVA/0.75 kW	2 kVA/1.2 kW	2 kVA/1.2 kW
Supply voltage	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz	3 × 200–460 V 50/60 Hz
Weight	310 kg	315 kg	250 kg	260 kg	260 kg	265 kg	320 kg	330 kg

	Rondinette
	
	SGRR
Width of conveyor belt	250 mm
Height	340 mm
Total width	380 mm
Length	580 mm
Rated power	0.3 kVA
Supply voltage	3 × 220–420 V, 50/60 Hz 1 × 220 V, 50/60 Hz
Weight	25 kg

	Cutting tables				Transfer tables	
	SFT 262	SFT 262 V	SFT 362	SFT 362 V	PPT 150	PPT 250
Width of table	715 mm	715 mm	715 mm	715 mm	650 mm	650 mm
Width of conveyor belt	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm
Max. width of machine	970 m	970 mm	970 mm	970 mm	850 mm	850 mm
Table length overall	2650 mm	2650 mm	3550 mm	3550 mm	1600 mm	2530 mm
Total length	3270 mm incl. drawer	3270 mm incl. drawer	4170 mm incl. drawer	4170 mm incl. drawer	1700 mm	2630 mm
Height	915 mm	915 mm	915 mm	915 mm	805–1000 mm	805–1000 mm
Speed of conveyor belt	3.6 m/min	0.8–7 m/min	3.6 m/min	0.8–7 m/min	0.9–55 m/min	0.9–55 m/min
Rated power	1.1 kVA/0.7 kW	1.1 kVA/0.7 kW	1.1 kVA/0.7 kW	1.1 kVA/0.7 kW	0,6 kVA/0,4 kW	0,6 kVA/0,4 kW
Supply voltage	3 × 200–420 V, 50/60 Hz	1 x 200–460 V, 50/60 Hz 3 x 200–460 V, 50/60 Hz	3 × 200–420 V, 50/60 Hz	1 x 200–460 V, 50/60 Hz 3 x 200–460 V, 50/60 Hz	1 × 200–460 V, 50/60 Hz	1 × 200–460 V, 50/60 Hz
Second cutting station	–	–	optional	optional	–	–
Driven cutting station	–	–	optional	optional	–	–
Weight • with second cutting station • with driven cutting station	170 kg –	170 kg –	190 kg 210 kg	190 kg 210 kg	65 kg –	80 kg –
The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.						

durable
 sturdy
 compact
 efficient