



Simple, fast and efficient:

Artisanal pastry production
in the smallest of spaces.



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 can handle the intricate cutting of dough bands. Leaving you and your staff more time to fill, fold and decorate the pastries.

Whether they are square, triangular, round 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 fine pastries of first-class quality – efficiently, consistently and reliably.



Rondostar-Cutomat

The electronic dough sheeter and cutting station with revolutionary i-Touch operation.



Rondomat-Cutomat

Mechanical dough sheeter and cutting station combines ergonomics with performance capability and hygiene.



Manomat-Cutomat and Automat-Cutomat

Mechanical dough sheeter and cutting station for the highest performance requirements. The Manomat-Cutomat has a manual roller gap reduction and the Automat-Cutomat has an automatic roller gap reduction.

The right Cutomat for every requirement

The electronic Rondostar-Cutomat makes your pastry production even more efficient: you save a program for each pastry. This revolutionary i-Touch operation makes working with the Rondostar-Cutomat very easy. All of the information is clearly displayed in squares on the large, shatterproof cinema display – a design that everyone is used to from their smartphone. Even untrained operators can operate the Rondostar-Cutomat productively from the start.



The Manomat-Cutomat and Automat-Cutomat are designed for the most demanding production requirements. The Automat-Cutomat has an automatic roller gap reduction that always guarantees the same rolling steps. These are set manually on the Manomat-Cutomat.

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



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 double 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.



Easy to clean

All Cutomats have smooth surfaces and practically no visible 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 cutting rollers.
4. The dough band is cut to the desired shape.
5. You fill and fold the pastries on the outfeed 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. You cut the dough band into various shapes on the cutting table. 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. There is a choice between cutting table lengths of 2.6 m and 3.6 m. 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 via the transfer table.



Efficient production of croissants

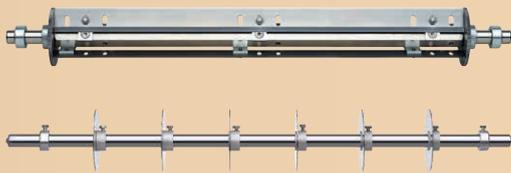
Do you produce croissants? If you do, you'll know that manual curling takes up a lot of time. With our Rondinette curling device, you produce croissants in various sizes – quickly and efficiently. Triangles of dough cut on the cutting table or the Cutomat are simply placed on the infeed belt of Rondinette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



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

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





Rectangular and square

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



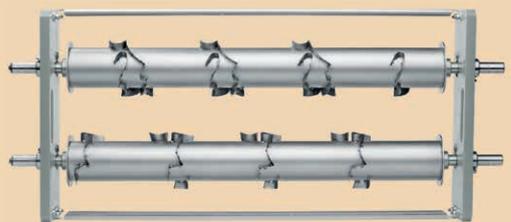
Well-rounded decoration

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



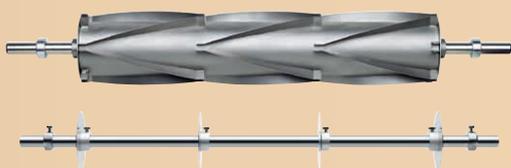
Donuts

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.

Electronic Cutomats



Mechanical Cutomats



	Rondostar-Cutomat 5000		Automat-Cutomat 2000		Manomat-Cutomat 2000		Rondomat-Cutomat 4000	
	SSH 6725 C	SSH 6727 C	SSO 685 C	SSO 687 C	SSO 675 C	SSO 677 C	SSO 6405 C	SSO 6407 C
Substructure base	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Automatic flour duster	yes	yes	optional	optional	optional	optional	optional	optional
Automatic reeling device	-	optional	-	-	-	-	-	-
Table width	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm	650 mm
Belt width	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm
Overall table length	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	0.2 – 45 mm	0.2 – 45 mm	0.5 – 45 mm	0.5 – 45 mm	0.5 – 45 mm	0.5 – 45 mm	0.3 – 45 mm	0.3 – 45 mm
Roller gap reduction	motorised	motorised	automatic	automatic	manual	manual	manual	manual
Sheeting speed on outfeed belt	85 cm/s	85 cm/s	60 cm/s	60 cm/s	60 cm/s	60 cm/s	80 cm/s	80 cm/s
Cutting speed	variable	variable	variable	variable	variable	variable	variable	variable
Operation/display	i-Touch operation/ 10.1 inch touchscreen (cinema display)	i-Touch operation/ 10.1 inch touchscreen (cinema display)	Handwheel with expanded scale	Adjusting lever with expanded scale	Adjusting lever with expanded scale			
Space requirement (in mm)								
• in working position, dough catch pans extended	1260×3540	1260×3900	1215×3650	1215×3950	1215×3650	1215×3950	1330×3540	1330×3840
• in idle position	1260×1875	1260×2040	1215×1650	1215×1800	1215×1650	1215×1800	1330×1885	1330×2050
Rated power	2,2 kVA/1,4 kW	2,2 kVA/1,4 kW	1,5 kVA/0,9 kW	1,5 kVA/0,9 kW	1,5 kVA/0,9 kW	1,5 kVA/0,9 kW	2,0 kVA/1,3 kW	2,0 kVA/1,3 kW
Supply voltage	3×220V, 60/50 Hz 3×230V, 60/50 Hz 3×400V, 60/50 Hz 3×420V, 60/50 Hz 3×460V, 60 Hz 3×480V, 60 Hz	3×220V, 60/50 Hz 3×230V, 60/50 Hz 3×400V, 60/50 Hz 3×420V, 60/50 Hz 3×460V, 60 Hz 3×480V, 60 Hz	3×200V, 50/60 Hz 3×220V, 50/60 Hz 3×230V, 50/60 Hz 3×400V, 50 Hz 3×420V, 50 Hz	3×200V, 50/60 Hz 3×220V, 50/60 Hz 3×230V, 50/60 Hz 3×400V, 50 Hz 3×420V, 50 Hz	3×200V, 50/60 Hz 3×220V, 50/60 Hz 3×230V, 50/60 Hz 3×400V, 50 Hz 3×420V, 50 Hz	3×200V, 50/60 Hz 3×220V, 60 Hz 3×230V, 50/60 Hz 3×230V, 50/60 Hz 3×400V, 50/60 Hz 3×420V, 50 Hz	3×200V, 50/60 Hz 3×220V, 60 Hz 3×230V, 50/60 Hz 3×400V, 50/60 Hz 3×420V, 50/60 Hz 3×460V, 60 Hz	3×200V, 50/60 Hz 3×220V, 60 Hz 3×230V, 50/60 Hz 3×400V, 50/60 Hz 3×420V, 50/60 Hz 3×460V, 60 Hz
Weight	320 kg	330 kg	260 kg	265 kg	250 kg	260 kg	310 kg	315 kg

Rondinette



SGRR

Belt width	250 mm
Height	340 mm
Total width	380 mm
Length	580 mm
Rated power	0,3 kVA/0,11 kW
Supply voltage	1×230V, 50/60 Hz 3×230V, 50/60 Hz 3×400V, 50/60 Hz
Weight	25 kg

Cutting tables



Transfer tables



	SFT 262	SFT 262 V	SFT 362	SFT 362 V	PTT 150	PTT 250
Table width	715 mm	715 mm	715 mm	715 mm	650 mm	650 mm
Belt width	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm
Total width	970 mm	970 mm	970 mm	970 mm	850 mm	850 mm
Total table length	2650 mm	2650 mm	3550 mm	3550 mm	1600 mm	2530 mm
Total length incl. extension	3270 mm	3270 mm	4170 mm	4170 mm	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 × 230 V, 50 Hz 3 × 400 V, 50 Hz 3 × 420 V, 50 Hz	1 × 230 V, 50/60 Hz 1 × 400 V, 50/60 Hz 1 × 480 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 480 V, 50/60 Hz	3 × 230 V, 50 Hz 3 × 400 V, 50 Hz 3 × 420 V, 50 Hz	1 × 230 V, 50/60 Hz 1 × 400 V, 50/60 Hz 1 × 480 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 480 V, 50/60 Hz	1 × 200 V, 50/60 Hz 1 × 230 V, 50/60 Hz 1 × 400 V, 50/60 Hz 1 × 420 V, 50/60 Hz	1 × 200 V, 50/60 Hz 1 × 230 V, 50/60 Hz 1 × 400 V, 50/60 Hz 1 × 420 V, 50/60 Hz
Second cutting station	–	–	optional	optional	–	–
Driven cutting station	–	–	optional	optional	–	–
Weight	170 kg	170 kg	190 kg	190 kg	65 kg	80 kg
• With second cutting station	–	–	210 kg	210 kg	–	–
• With driven cutting station	–	–	215 kg	215 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 manual.

durable
 robust
 compact
 efficient