

RONDO Burgdorf AG
Heimiswilstrasse 42
3400 Burgdorf/Switzerland
Tel. +41 (0)34 420 81 11
Fax +41 (0)34 420 81 99
info@rondo-online.com

RONDO Schio s.r.l.
Via Lago di Albano, 86
36015 Schio (VI)/Italy
Tel. +39 0445 575 429
Fax +39 0445 575 317
info.it@rondo-online.com

RONDO GmbH & Co. KG
Hoorwaldstrasse 44
57299 Burbach/Germany
Tel. +49 (0)2736 203-0
Fax +49 (0)2736 203130
info.de@rondo-online.com

RONDO S.à.r.l.
PAE «Les Pins»
67319 Wasselonne Cedex/France
Tel. +33 (0)3 88 59 11 88
Fax +33 (0)3 88 59 11 77
info.fr@rondo-online.com

RONDO Ltd.
Unit 7, Chessington Park
Lion Park Avenue
Chessington, Surrey KT9 1ST/UK
Tel. +44 (0)20 8391 1377
Fax +44 (0)20 8391 5878
info.uk@rondo-online.com

000 RONDO Rus
Dmitrovskoye chaussee, 163A, b. 2
Office 18.5 / Business Center SK Plaza
127495 Moscow/Russia
Tel. +7 (495) 419 51 23
Fax +7 (495) 419 51 25
info.ru@rondo-online.com

RONDO Asia
Regional Office
A-2-21, Jalan Kuchai Maju 2
Kuchai Entrepreneurs Park
Jalan Kuchai Lama
58200 Kuala Lumpur/Malaysia
Tel. +60 3 7984 55 20
Fax +60 3 7984 55 95
info.my@rondo-online.com

RONDO Inc.
100 State Street
Moonachie, N.J. 07074/USA
Tel. +1 201 229 97 00
Fax +1 201 229 00 18
info.us@rondo-online.com

RONDO Inc.
267 Canarctic Drive
Downsview, Ont. M3J 2N7/Canada
Tel. +1 416 650 0220
Fax +1 416 650 9540
info.ca@rondo-online.com

www.rondo-online.com



Electronic dough sheeter:

Rondostar ECO – the basis.

What makes you successful? A strong base.

The Rondostar ECO is the basic electronic RONDØ model with the highest performance, ideal for sheeting and booking. It is extremely reliable, ruggedly constructed, easy to operate and quick to clean. You use it in your bakery to produce a great many dough blocks and dough bands of high quality every day.

For over 60 years now, RONDØ has been successfully producing dough sheeters. The extensive experience and expertise are also reflected in the Rondostar ECO – for example in the proven, high-performance drive. Dough-how & more performance at a low price.

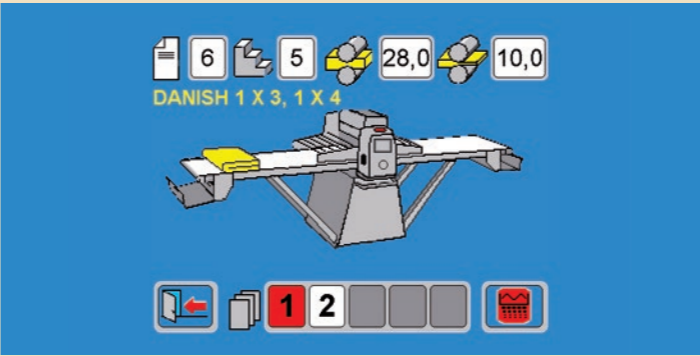
Rondostar ECO will convince you:

- Attractive price
- High-performance
- Modern and simple operation
- Colour touchscreen
- Sturdy design
- High degree of reliability
- Simple cleaning



Rondostar ECO
SFE6607.E0

attractive price
rugged
user friendly
reliable



Simple operation

Irrespective of who works with the Rondostar ECO – the quality of your dough blocks and dough bands is always the same. A colour touchscreen with large, language-independent symbols makes operation simple.



Reliable reversing

Clean photoelectric cells are a requirement for the reliable function of electronic dough sheeters. RONDØ photoelectric cells are cleaned automatically with every reverse movement.

Technical data			
Rondostar ECO	SFE 6605.E0	SFE 6607.E0	SFE 6607H.E0
Version	Stainless steel	Stainless steel	Stainless steel
Model	Base	Base	Base
Automatic reeler	Without	Without	With
Automatic flour duster	optional	optional	optional
Width of conveyor belts	640 mm	640 mm	640 mm
Table length overall	2720 mm	3320 mm	3490 mm
Roller length	660 mm	660 mm	660 mm
Safety guard opening	90 mm	90 mm	90 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller gap reduction	By motor: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 100 programs• Manual	By motor: <ul style="list-style-type: none">• 100 programs• Manual
Speed of discharge conveyor	85 cm/s	85 cm/s	85 cm/s
Rated power	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW	2.0 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
Required floor space (in mm) <ul style="list-style-type: none">• in working position, catch pans extended• in resting position	1255 × 3100	1255 × 3700	1255 × 3700
	1255 × 1780	1255 × 2050	1255 × 2930
Weight	235 kg	255 kg	295 kg
Options	<ul style="list-style-type: none">• Flour catch pans• Blue belts• Blue scrapers	<ul style="list-style-type: none">• Metal scrapers• Pneumatic springs and inlet rollers for safety guards• Feet for ship equipment	
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.			



Automatic flour duster

The automatic flour duster (option) dusts your dough band with flour precisely and evenly. This significantly minimises the amount of flour used.



Gentle reeling

Without any appreciable tension, you reel your dough band with the automatic reeler (option).