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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

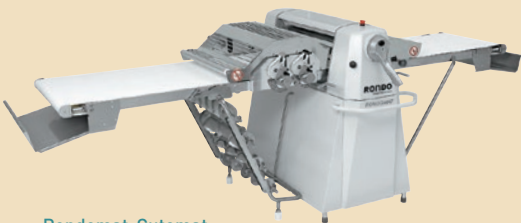


# How do you make sheeting and cutting more efficient? By combining them.

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

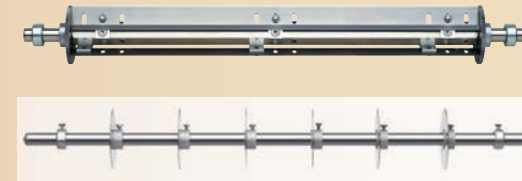
Do you produce croissants? If you do, you'll know that manual curling takes up a lot of time. With our Rondinette curling device, you produce croissants in various sizes – quickly and efficiently. Triangles of dough cut on the cutting table or the Cutomat are simply placed on the infeed belt of Rondinette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



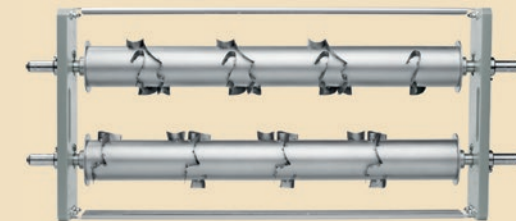
## Well-rounded decoration

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



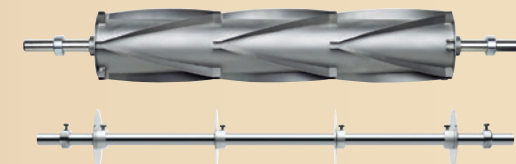
## Donuts

Using round or ring cutting rollers.



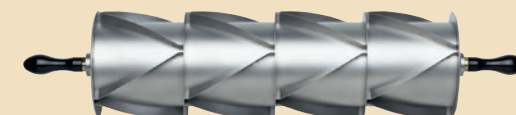
## Special shapes

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<br>SSO 6405 C   | SSO 6407 C                 | Manomat-Cutomat 2000<br>SSO 675 C   | SSO 677 C                  | Automat-Cutomat 2000<br>SSO 685 C  | SSO 687 C                  | Rondostar-Cutomat 4000<br>SFS 6605 C  | SFS 6607 C                                 |
| Substructure A-frame <ul style="list-style-type: none"><li>• painted</li><li>• in stainless steel</li></ul>  | yes<br>optional   | yes<br>optional            | –<br>yes  | –<br>yes                   | –<br>yes   | –<br>yes                   | –<br>yes  | –<br>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:<br>• 100 programmes<br>• manual  | motorised:<br>• 100 programmes<br>• 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) <ul style="list-style-type: none"><li>• in working position, catch pans extended</li><li>• in resting position</li></ul> | 1330 × 3540<br>1330 × 1885  | 1330 × 3840<br>1330 × 2050 | 1215 × 3650<br>1215 × 1650  | 1215 × 3950<br>1215 × 1800 | 1215 × 3650<br>1215 × 1650   | 1215 × 3950<br>1215 × 1800 | 1260 × 3540<br>1260 × 1875  | 1260 × 3900<br>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<br>50/60 Hz   | 3 × 200–460 V<br>50/60 Hz  | 3 × 200–460 V<br>50/60 Hz   | 3 × 200–460 V<br>50/60 Hz  | 3 × 200–460 V<br>50/60 Hz  | 3 × 200–460 V<br>50/60 Hz  | 3 × 200–460 V<br>50/60 Hz   | 3 × 200–460 V<br>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<br>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<br>incl. drawer    | 3270 mm<br>incl. drawer                                  | 4170 mm<br>incl. drawer    | 4170 mm<br>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,<br>50/60 Hz | 1 x 200–460 V,<br>50/60 Hz<br>3 x 200–460 V,<br>50/60 Hz | 3 × 200–420 V,<br>50/60 Hz | 1 x 200–460 V,<br>50/60 Hz<br>3 x 200–460 V,<br>50/60 Hz | 1 × 200–460 V,<br>50/60 Hz | 1 × 200–460 V,<br>50/60 Hz |
| Second cutting station  | –                          | –  | optional                   | optional   | –                          | –                          |
| Driven cutting station  | –                          | –  | optional                   | optional   | –                          | –                          |
| Weight <ul style="list-style-type: none"><li>• with second cutting station</li><li>• with driven cutting station</li></ul>  | 170 kg<br>–                | 170 kg<br>–  | 190 kg<br>210 kg           | 190 kg<br>210 kg   | 65 kg<br>–                 | 80 kg<br>–                 |
| 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