



Just sheet safely

Rondostar 4000





Certain reliability. Year after year after year.

Accurate, gently produced dough blocks and dough bands form the basis of high-quality pastries. We have developed and built dough sheeters that offer exactly that for more than 65 years. Our many years of experience and expertise – our dough-how – is incorporated in the Rondostar 4000. This electronic dough sheeter has been tried and tested thousands of times and has contributed to the provision of excellent baked goods in many bakeries around the world.

Rondostar 4000 – sturdy, reliable, safe

The Rondostar 4000 is extremely sturdy and is designed for long-term continuous operation. Regardless of who is operating the machine, it always processes the different types of dough gently and reliably. The Rondostar 4000 is equipped with excellent safety properties and is easy and fast to clean thanks to the sophisticated hygiene concept.

Two variants and lots of options

When it comes to the Rondostar 4000, you can choose between two variants: SFS with base and fold-up tables or SFI with a rigid substructure. There are also lots of other interesting options that can be selected to fully adapt the machine to your requirements.

You can depend on the Rondostar 4000 electronic dough sheeter in every way:

- Excellent price/performance ratio
- Sturdy design
- Simple operation
- Sophisticated control system
- Excellent hygiene properties
- High safety standard



Rondostar 4000 SFS



Rondostar 4000 SFI



Sturdy
Safe
Reliable
Durable



Take on challenges. With the proven Rondostar 4000.

The electronic Rondostar 4000 enables everyone, including unskilled employees, to produce even dough bands and blocks easily and gently. Enabling you to set the basis for the quality of your pastries.

Rondostar 4000 stands out for its sturdy, stainless steel construction, the use of high-quality components and simple operation. In addition to a long service life, it stands out for its high safety standard and modern, hygienic design.



Rondostar 4000
Variant SFS 6607H with
fold-up tables
(machine shown
includes the options)



Rondostar 4000
Variant SFI 6607H with rigid
substructure (machine shown
includes the options)

Made in Switzerland

All of the dough sheeters are produced at our plant in Burgdorf/ Switzerland in accordance with the highest Swiss quality standards. Every Rondostar 4000 undergoes several hours of endurance testing and is thoroughly checked before delivery.



Reliable and clean work

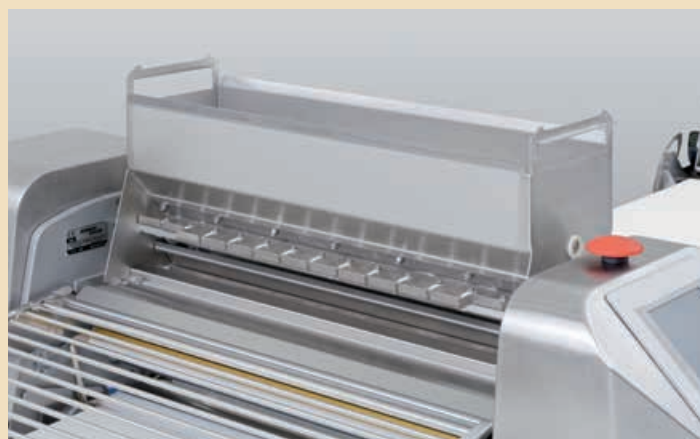
The Rondostar 4000 completes all of the steps of the sheeting process automatically and reliably based on the program you have selected:

- Laminating dough blocks and sheeting dough bands
- Perfectly dosed, precise flour dusting
- Reliable reversing
- Gentle reeling
- Daily corrections can be implemented easily and quickly.



Gentle sheeting

Our unique RONDO-specific roller reduction curves ensure the sheeting process is fast and gentle. You can process large and heavy dough blocks with a thickness of up to 90 mm without any problems.



Precise flour dusting

The automatic flour duster ensures precise flour dusting, thus ensuring you keep your flour consumption to a minimum. A plastic apron also prevents the flour being dispersed. This significantly reduces the amount of flour dust in your bakery.



Reliable reversing thanks to clean sensor

Clean light barriers on the sensor are a requirement for the reliable reversing of electronic dough sheeters. The light barriers on the Rondostar 4000 are cleaned automatically during every cycle.



Gentle reeling

If you prefer, the Rondostar 4000 can complete the reeling process for you – the automatic reeling device (option) completes this task gently and efficiently.



Well-designed. Completely safe.

Sophisticated hygiene concept

Daily cleaning of the Rondostar 4000 only takes a few minutes. This is ensured by many design and construction decisions based on the best possible hygiene properties:

- Smooth surfaces made of high-quality, stainless steel with a quality of 1.4301
- Only food-approved materials (no felt, uncoated aluminium or painted steel)
- No hexagon socket screws and rivets (potential dirt collection points)
- Strong scrapers provide clean rollers during the entire production process
- Disassembly of the scraper, flour duster and dough catch pans without tools
- Conveyor belt quick release (option)

The excellent hygiene properties of the Rondostar 4000 and adherence to Machinery Directive 2006/42/EC have been confirmed by an independent body.

Excellent safety properties

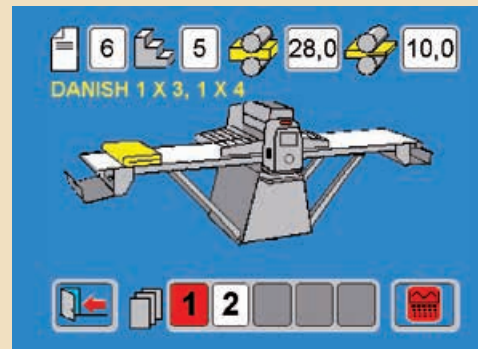
The Rondostar 4000 of course meets all of the international safety guidelines. This is, for example, demonstrated by:

- The two channel, electric safety circuit that prevents the machine from being operated in an unsafe state.
- Covers on the rollers and other turning parts, thus preventing any injuries.
- Safety guards that are dimensioned in such a way that you cannot reach into the rollers.
- The strong gas springs (option) that prevent fingers from becoming trapped.

The high safety level of our machine has been tested and confirmed by an independent body.



Simple operation



Regardless of who operates the machine, they will always produce high quality and even dough bands and dough blocks with the Rondostar 4000. This is because the settings are saved once in the programs and are then simply called up by the operator. Standard programs pre-installed at the factory enable you to instantly start production. It is definitely the case that the colour touchscreen with the self-explanatory, language-independent symbols ensure that operation is very easy even for unskilled personnel. The original program is retained in the event of temporary adjustments or daily corrections.

Technical data



Rondostar 4000	SFS6605	SFS6607	SFS6607H	SFI6607	SFI6607H
Variant	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Variant	Base with fold-up tables	Base with fold-up tables	Base with fold-up tables	Rigid construction with table supports	Rigid construction with table supports
Automatic reeling device	Without	Without	With	Without	With
Conveyor belt width	640 mm	640 mm	640 mm	640 mm	640 mm
Overall table length	2720 mm	3320 mm	3500 mm	3320 mm	3500 mm
Roller length	660 mm	660 mm	660 mm	660 mm	660 mm
Safety guard opening	90 mm	90 mm	90 mm	90 mm	90 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller gap reduction	Motorised	Motorised	Motorised	Motorised	Motorised
Sheeting speed of outfeed belt	85 cm/s	85 cm/s	85 cm/s	85 cm/s	85 cm/s
Drive system	Central drive	Central drive	Central drive	Central drive	Central drive
Rated power	2.0 kVA / 1.2 kW	2.0 kVA / 1.2 kW	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	3 × 200 – 460 V, 50/60 Hz	3 × 200 – 460 V, 50/60 Hz
Space requirement (in mm) • in working position, Dough catch pans extended	1255 × 3100	1255 × 3700	1255 × 3700	1255 × 3820	1255 × 3820
• in idle position	1255 × 1780	1255 × 2150	1255 × 2930	1255 × 3300	1255 × 3500
Weight	285 kg	295 kg	310 kg	370 kg	385 kg
Standard equipment	<ul style="list-style-type: none"> • White conveyor belts • Automatic flour duster • Fold-up tables • Blue scrapers • Flour catch sheets • Dough catch pans • RONDO-specific roller reduction curves • Automatic dough band width monitoring system 			<ul style="list-style-type: none"> • White conveyor belts • Automatic flour duster • Rigid substructure • Blue scrapers • Dough catch pans • RONDO-specific roller reduction curves • Automatic dough band width monitoring system 	
Options	<ul style="list-style-type: none"> • Blue conveyor belts • Conveyor belt quick release • Gas spring and infeed roller for safety guards • Cover for flour duster • Height adjustable feet 				

Technical specifications subject to change. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and safety labels on the machines must be observed in accordance with the operating manual.

Sturdy
Safe
Reliable
Durable

RONDO

Dough-how & more.

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