

RONDO
Dough-how & more.



Rondostar 5000

All I need.

Everything I need.

RONDO invented the first dough sheeter in 1953. In 1983 we launched the Motostar, the world's first electronic sheeter. We have thus laid the foundation stone for a tradition of legendary sheeters.

The Rondostar 5000 has everything a bakery needs for booking and sheeting:

- High reliability, because of the robust construction
- Producing consistently uniform dough blocks and dough bands, due to the RONDO-specific reduction curves, because of the RONDO-specific reduction curves
- Easy operation, because of the i-Touch cinema display
- High productivity, because of the wide roller gap and the high speed of the conveyor belts

Rondostar 5000 – the 3 versions

The Rondostar 5000 is available in Expert, Pro and Basic versions and with a variety of options.



Rondostar 5000 Expert
SSH6737H



Rondostar 5000 Pro
SSH6727H



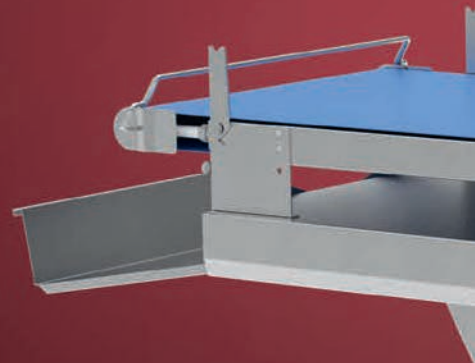
Rondostar 5000 Basic
SSH6707H

Machines as shown include options



Reliable production

You can trust the tried-and-tested reliability of the Rondostar 5000. Day in, day out – year after year. You'll also enjoy low maintenance costs.



Revolutionary i-Touch operation

Operating the Rondostar 5000 is as easy and intuitive as using a smartphone. Even semi-skilled operators are soon working at professional speed on this machine.



Wafer-thin: You can reduce to 0.2 mm



Uniform dough blocks and dough bands

No matter which types of dough you process, with the Rondostar 5000 your dough bands are always uniform in width and thickness – so you produce consistently high-quality baked goods.



Individually configurable

You can configure the Rondostar 5000 to meet your individual requirements. You can choose from three different versions and a wide range of options.



Efficient: After sheeting, you can have the dough band reeled automatically (optional)



Always consistent.
Always successful.



Automatic width monitoring system

A dough band of uniform width is essential for optimum downstream processing on a make-up line. The Rondostar 5000 has an automatic width monitoring system to ensure precision.



Performs as promised.
Year after year.



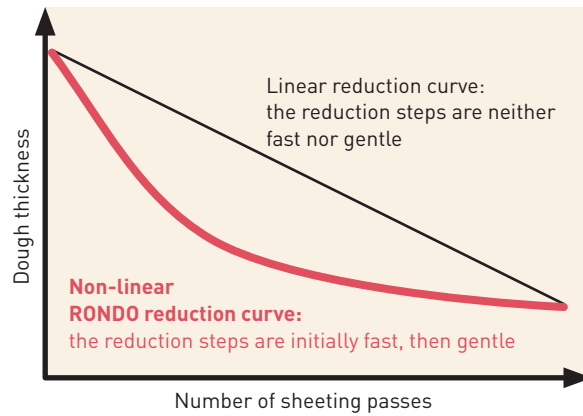
Robust and reliable

The Rondostar 5000 is rigorously designed for heavy-duty, continuous use. All the components are extremely robust and durable. Forget about maintaining a "back-up machine" for emergencies – the Rondostar 5000 will never let you down.



Tried-and-tested reduction curves

Operation is fully automatic and the Rondostar 5000 produces uniform dough bands quickly and gently. The reduction curves control how sharply the roller gap is reduced. Our unique RONDO-specific reduction curves are based on the many years' experience of our specialists and of thousands of users all over the world.



Shatterproof touchscreen

Even if space is restricted and your bakery is buzzing with activity at times, the shatterproof touchscreen with the i-Touch interface can withstand knocks and bumps.



High performance

The Rondostar 5000 enables you to process large quantities of dough in a short time. The optional variable sheeting speed lets you adapt speed to the dough's specific properties.

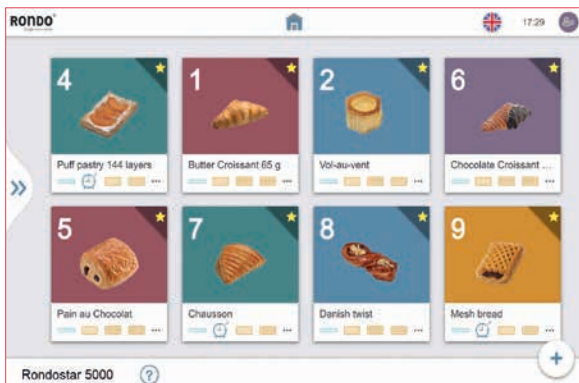


Now it's very easy. With i-Touch operation.



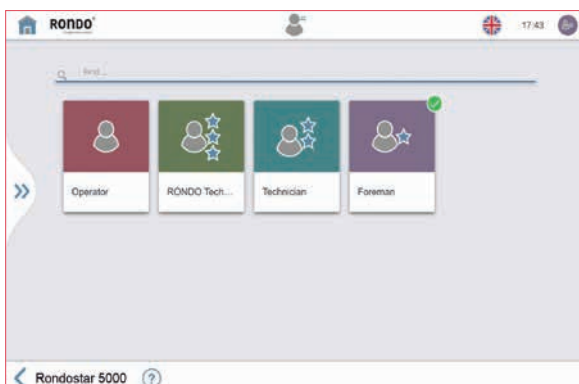
Like a smartphone

The revolutionary i-Touch operation makes working with the Rondostar 5000 very easy for everyone right from the start. It works in the way everyone is used to from using a smartphone.



Easy orientation

The operator can call up the required program directly from the large start screen. Colours and pastry images make orientation particularly easy. You can create your own program lists and upload images of your own.



Various operator levels

The Rondostar 5000 has several operator levels for increased operating safety. For example, the foreman can program the screen so that operators will see only the programs needed on their shift.



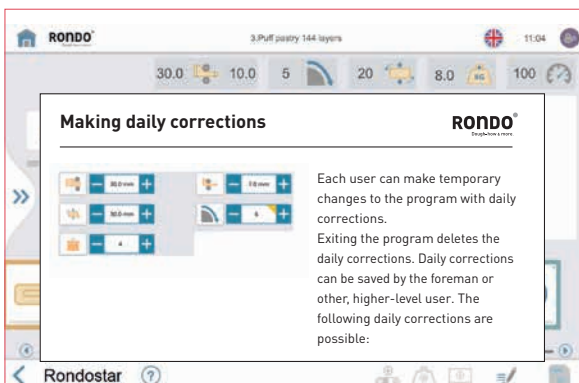
Overview of the process steps for clarity

The big cinema display shows all the process steps and the associated parameters – from sheeting through booking to resting and reeling. Even a semi-skilled operator always knows exactly what has to be done.



Unique Program Wizard

With the Rondostar 5000 you only have to enter dough block weight, dough type and number of layers and the "Program Wizard" automatically creates a complete sheeting program for you. The individual steps are clearly displayed as tiles, which you can easily move or change if you prefer to adapt the program.



Help at the touch of a button

If at some point something is unclear, the operator simply has to touch the question mark to get explanations that can be output in several different languages. Another option is to access the full set of operating instructions via the touchscreen and clarify questions right away at the machine.



Built for a lifetime. Made in Switzerland.



Long shall she live

The high-quality components and the robust construction ensure that you can work with the Rondostar 5000 for many years.

The large touchscreen is shatterproof and the machine head is additionally protected by a strong guard bow.



Fit for the future

Not only can you sheet many types of dough today, you will always be able to install additional functions in future. Meaning that your Rondostar 5000 will be current for many years to come.

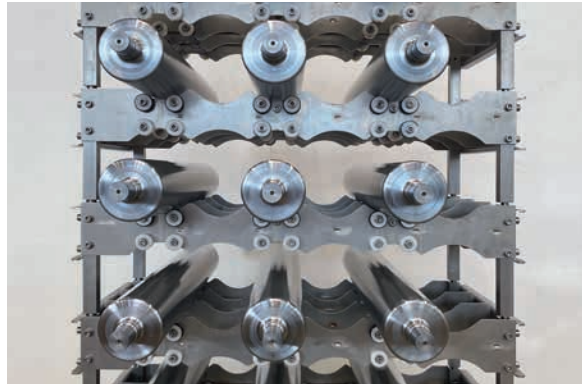


Certified hygiene standard

The smooth, non-rusting steel surfaces make the Rondostar 5000 very easy to clean. There are no niches where dirt could accumulate. Large flour catchers keep the floor clean. So daily cleaning takes only 15 minutes.

The safety and hygiene properties of the Rondostar 5000 have been certified by independent organisations.





In-house production

RONDO has always manufactured the essential components in-house to help ensure the exceptionally long working life of every machine it makes. Our production is state of the art, so we can quickly manufacture machines to your specifications and guarantee you short times to delivery.



Superb precision

Throughout component production and assembly of the machines, we apply the highest Swiss quality standards. Every Rondostar 5000 undergoes several hours of endurance testing and is thoroughly checked before it leaves our factory.



Swiss tradition

Switzerland stands for quality, innovation and reliability. As a Swiss company, we set great store by these values. Ever since 1953, we have developed and manufactured our dough sheeters in our main plant in Burgdorf/ Switzerland.



Good things come in threes: Expert, Pro and Basic.

Expert

Rondostar 5000 Expert



Standard equipment

- Safety guards with intake rollers and pneumatic springs
- Automatic flour duster
- Steerable castors are non-rusting stainless steel
- Dough catch pans

The most important options

- Variable sheeting speed
- Automatic reeler
- Conveyor-belt quick release
- Shortcrust dough mode
- Transfer mode with fixed or variable speed

Pro

Rondostar 5000 Pro



Standard equipment

- Safety guards with intake rollers and pneumatic springs
- Automatic flour duster
- Fold-up tables
- Steerable castors are non-rusting stainless steel
- Dough catch pans

The most important options

- Variable sheeting speed
- Automatic reeler
- Conveyor-belt quick release
- Shortcrust dough mode
- Flour catchers
- Transfer mode with fixed or variable speed

Basic

Rondostar 5000 Basic



Standard equipment

- Safety guards with intake rollers and pneumatic springs
- Fold-up tables
- Steerable castors are non-rusting stainless steel
- Dough catch pans

The most important options

- Automatic flour duster
- Automatic reeler
- Conveyor-belt quick release
- Flour catchers
- Transfer mode with fixed speed

Technical data

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.

Rondostar 5000 Expert

	SSH6737	SSH6737H
Version	non-rusting stainless steel	non-rusting stainless steel
Conveyor belt width	640 mm	640 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm
Roller diameter	84 mm	84 mm
Speed of outfeed belt	85 cm/s	85 cm/s
Drive system	Central drive	Central drive
Display	10.1" cinema display	10.1" cinema display
Operation	i-Touch	i-Touch
Rated power	1.4 kW	1.4 kW
Voltage options	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Protection class	IP53	IP53
Dimensions (mm) • in working position • in resting position	• 3670 × 1260 mm • 3300 × 1260 mm	• 3670 × 1260 mm • 3450 × 1260 mm
Weight	375 kg	390 kg

Rondostar 5000 Pro

	SSH6725	SSH6727	SSH6727H
Version	non-rusting stainless steel	non-rusting stainless steel	non-rusting stainless steel
Conveyor belt width	640 mm	640 mm	640 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller diameter	84 mm	84 mm	84 mm
Speed of outfeed belt	85 cm/s	85 cm/s	85 cm/s
Drive system	Central drive	Central drive	Central drive
Display	10.1" cinema display	10.1" cinema display	10.1" cinema display
Operation	i-Touch	i-Touch	i-Touch
Rated power	1.4 kW	1.4 kW	1.4 kW
Voltage options	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Protection class	IP53	IP53	IP53
Dimensions (mm) • in working position • in resting position	• 3050 × 1260 mm • 1810 × 1260 mm	• 3670 × 1260 mm • 2190 × 1260 mm	• 3670 × 1260 mm • 2950 × 1260 mm
Weight	290 kg	300 kg	315 kg

Rondostar 5000 Basic

	SSH6705	SSH6707	SSH6707H
Version	non-rusting stainless steel	non-rusting stainless steel	non-rusting stainless steel
Conveyor belt width	640 mm	640 mm	640 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller diameter	84 mm	84 mm	84 mm
Speed of outfeed belt	85 cm/s	85 cm/s	85 cm/s
Drive system	Central drive	Central drive	Central drive
Display	10.1" cinema display	10.1" cinema display	10.1" cinema display
Operation	i-Touch	i-Touch	i-Touch
Rated power	1.4 kW	1.4 kW	1.4 kW
Voltage options	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Protection class	IP53	IP53	IP53
Dimensions (mm) • in working position • in resting position	• 3050 × 1260 mm • 1810 × 1260 mm	• 3670 × 1260 mm • 2190 × 1260 mm	• 3670 × 1260 mm • 2950 × 1260 mm
Weight	285 kg	295 kg	310 kg

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