

Booking and sheeting  
in excellent artisan quality

**RONDO  
DOGE®**



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**RONDO  
DOGE®**



## Sheeters for the craft baker



In your craft bakery, you attach great importance to expertise and experience. You know that the quality of your pastries is already determined at the dough sheeting stage and that the sheeter is one of the key machines in the entire production process.

Which is why, alongside the sheeter's performance and sturdiness, ease of cleaning and operation are also very important. Not to forget a wide range of applications for all dough types, in addition to gentle treatment of the dough, down to the finest thickness.

You know that for this important and demanding task it pays to choose the appropriate sheeter from Rondo Doge, the global market leader. Because just like making pastries, there is no substitute for expertise and experience when it comes to building sheeters.



## The ideal sheeter for your business

Irrespective of the location, perhaps a bakery, hotel, restaurant or canteen, Rondo Doge has the optimum sheeter to suit your requirements.

Whether you need to sheet just a few doughs each day or operate several shifts, at Rondo Doge you will find the appropriate sheeter for every application.

With the Rondo Doge sheeters, you can process all dough types, from puff, croissant and Danish pastry to yeast, short crust and filo doughs. The machines stand out for their gentle sheeting, thereby keeping the fat and dough layers intact while booking. Optimum ratio between the infeed and outfeed speed enables you to produce exact dough bands down to the lowest final thicknesses.



### Rondonat

A perfect combination of ergonomics, hygiene and performance.



### Economat

Maximum performance in the smallest space. Available as a table top model or on an A-frame base.



### Manomat and Automat

Workhorses among the mechanical sheeters.



### Ecostar

The entry-level model into the world of electronic sheeters for craft bakers.



# Rondomat – a perfect combination of ergonomics, hygiene and performance

In your business, you produce pastry products from widely varying dough types.

For booking and sheeting you need a dependable and powerful sheeter, that is easy to operate and quick to clean.

In that case, the Rondomat is the right choice of sheeter for you, because the Rondomat stands out for its sturdy construction and modern ergonomic design that lends itself to very easy cleaning. Its capacity and table width of 650 mm allow you to feed cutting tables, croissant machines and make-up lines.

**Extremely versatile**  
You can totally depend on the Rondomat, no matter what type of pastry you want to process on it. The powerful roller drive, the table width of 650 mm and the maximum roller gap of 45 mm set the standard in its class.

**Easy to clean and hygienic**  
The Rondomat is exceptionally easy and quick to clean. The machine has a modern design, characterized by smooth and hygienic surfaces. There are no visible screws or dirt traps.

**Strength from stainless steel**  
The Rondomat is designed for heavy-duty use. With this in mind, components such as the machine tables, table supports, dough catch trays and finger guards are not only designed to be exceptionally strong, they are also made of stainless steel. The base frame is also available in stainless steel as an option.

**Adaptable to your needs**  
Many options are available for the Rondomat, enabling the machine to be optimally configured for your personal needs:

- 3 different table lengths
- Stainless-steel base frame
- Automatic flour duster
- Flour catch trays
- Reversing lever
- Footswitch
- Plastic conveyor belts

**Stable yet easy to move around**  
Is space at a premium in your premises too? No problem: simply fold up the Rondomat after use or for cleaning. And thanks to the steerable rollers, moving the machine is also simplicity itself. When in operation, however, the Rondomat is stable thanks to its sturdy feet.

Rondomat 4000 SSO 6405 \*

\* The illustration shows the following options:  
– Stainless-steel base frame  
– Flour catch trays  
– Plastic conveyor belts

**1 Fatigue-free operation**  
Intelligent design and ergonomic arrangement make working with the Rondomat particularly pleasant. For example, the Rondomat is equipped with a specially shaped and extra-long grip, enabling it to be operated with the minimum of effort. The bar protects the operating elements and makes it easy to move the machine.

**2 Consistent pastries, made with ease**  
The prerequisite for consistent, attractive pastries is an even dough thickness at all times. With the Rondomat's clearly legible scale and end-thickness stop, you can be sure of producing dough bands with consistent thickness time and time again. The end-thickness stop is totally integrated into the housing in order to make cleaning of the machine head simple and fast.

**3 Easy cleaning of the scraper**  
Who wants to waste time on tedious and time-consuming cleaning. That's why we have made cleaning the Rondomat simple and quick, with no visible screws or dirt-trapping edges to slow down the cleaning task. Removal and replacement of the scraper for cleaning is child's play.

**4 Reduced flour dust exposure**  
With the optional automatic flour duster, you can reduce flour dust exposure. First, the protective screens minimise the flour disturbed and second, the quantity of flour used for dusting is reduced. Moreover the automatic flour duster simplifies working with the sheeter.

**5 Optional reversing lever**  
If you prefer to stand alongside the machine in order to have a better view of the dough band going into the rollers, we recommend the optionally available reversing lever.

Technical data Rondomat 4000	SSO 6404	SSO 6405	SSO 6407
Substructure A-frame	painted	painted	painted
– in stainless steel	optional	optional	optional
Automatic flour duster	optional	optional	optional
Width of conveyor belts	640 mm	640 mm	640 mm
Table width	650 mm	650 mm	650 mm
Table length overall	2300 mm	2730 mm	3330 mm
Roller length	660 mm	660 mm	660 mm
Roller gap	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm
Speed of discharge conveyor	80 cm/s	80 cm/s	80 cm/s
Required floor-space in working position			
– catch pans extended	1330 x 2670 mm	1330 x 3100 mm	1330 x 3620 mm
– resting position	1330 x 1550 mm	1330 x 1815 mm	1330 x 2180 mm
Rated power	2.0 kVA / 1.1 kW	2.0 kVA / 1.1 kW	2.0 kVA / 1.1 kW
Supply voltage	3 x 200 – 460 V 50 / 60 Hz	3 x 200 – 460 V 50 / 60 Hz	3 x 200 – 460 V 50 / 60 Hz
Weight	260 kg	270 kg	275 kg

Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals, as well as the prohibition, mandatory action and warning signs are to be observed.



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# Econom – maximum output in the minimum space



Is space at a premium in your premises too? That's still no reason to go without a high-performance sheeter. The Rondo Doge Econom offers high output in a small package. Whether as a table-top model or with a mobile base, the Econom is the ideal machine for hotels, restaurants, pizza shops and canteens as well as for small craft bakers and cake shops. As you would expect, the Econom can be used to sheet all dough types with great accuracy.



**We'll solve your space problem**  
The Econom has an exceptionally small design and fits in any bakery, no matter how small. After use, simply fold up the working tables and push the Econom out of the way, leaving your precious space free for other tasks.



**Precision operation**  
Uninterrupted operation calls for clean rollers at all times. That's why Rondo Doge uses a special, tried and tested scraper system that reliably removes dough and flour residues. This means that even tricky or very thin doughs can be processed without tearing. Naturally, you can quickly remove the scraper for cleaning without the need for tools.



**Making light work of consistent pastries**  
The ergonomic roller adjustment lever enables you to work tirelessly and with the minimum expenditure of effort. The end thickness stop makes child's play of setting the desired product thickness. Your doughs will always have a consistent end thickness and your products will always be the same size and weight.



Econom 4000  
table model STM 5303

**Easy to clean and hygienic**  
Thanks to the hygienic design, cleaning the Econom takes no time at all. Its surfaces are smooth and easy to clean. For example, the motor is covered completely by the flour catch tray and the end thickness stop is integrated into the housing.

**Ergonomic operation**  
The Econom's modern design makes it almost effortless to use. All operating elements are arranged so as to be within easy reach and able to be operated without physical effort. The Econom is built to last and important components, such as the machine tables, are made of stainless steel.

- The following options are available**
- Plastic conveyor belts
  - Dough catch trays for the model with base
  - Footswitch for the model with base



Econom 4000  
A-frame base model SSO 5304

Technical data Econom 4000	STM 5303	SSO 5304
Substructure	Bench	A-frame
Width of conveyor belts	475 mm	475 mm
Table width	487 mm	487 mm
Table length overall	1550 mm	2060 mm
Roller length	500 mm	500 mm
Roller gap	0.3–30 mm	0.3–30 mm
Speed of discharge conveyor	50 cm/s	50 cm/s
Required floor-space in working position		
– catch pans extended	1040 x 1550 mm	1045 x 2500 mm
– resting position	1040 x 815 mm	1045 x 1100 mm
Rated power	0.75 kVA/0.5 kW	0.75 kVA/0.5 kW
Supply voltage	3 x 200–460 V 50/60 Hz 1 x 200–230 V, 50 Hz 1 x 200–230 V, 60 Hz 1 x 110 V, 60 Hz	3 x 200–460 V 50/60 Hz
Weight	80 kg	145 kg

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# Manomat and Automat – Workhorses among the mechanical sheeters



The Manomat and Automat have been bywords for high performance and functionality for decades. They are the mechanical sheeters of choice for exceptionally large volumes of dough or for multi-shift operation.

The roller adjustment wheel and unique synchro drive system ensure maximum ease of use. The stepless roller adjustment enables the minimum required end thickness to be set with great accuracy. This means that you get longer bands and thus a larger number of products from the same volume of dough. The Automat’s automatic roller adjustment makes it easy for less-skilled personnel to produce accurate and consistent dough bands.



### The unique synchro drive

You are no doubt familiar with the tendency of thin dough bands to buckle up and form waves, and ultimately even to tear. You can quickly and easily eliminate this problem with the synchro drive on the Manomat and Automat. Just press the reversing lever fully down and the waves disappear instantly. The synchro drive reduces the infeed speed, enabling you to sheet the thinnest doughs to perfection.



\* the illustration shows the following options:  
– flour catch trays  
– plastic conveyor belts



#### 1 Perfect sheeting made child’s play

Consistent reduction steps are the prerequisite for high and consistent quality. The Automat’s automatic roller adjustment mechanism ensures consistent reduction steps, irrespective of the machine operator. The operator simply selects one of the four programs and the Automat deals with the roller adjustment automatically. On the Manomat, the roller adjustment is manual. Naturally, the Automat also has a manual roller adjustment facility.



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#### 2 Easy to operate

Opening and closing the rollers is very easy and fast thanks to the special roller adjustment wheel. You select the direction of operation using an ergonomic reversing lever. This means that you can stand alongside the machine head and keep a better eye on the dough band when sheeting.

#### 3 Precision sheeting

If you want to produce consistent pastries, accurate dough thickness is essential. Every tenth of a millimeter is critical, especially when it comes to the sub-2 mm range. That’s why the Manomat and Automat have a graduated adjustment dial, with extra-large spacing between the numbers for thin doughs, making very easy work of setting the desired dough thickness accurately.

#### 4 Cleaning made child’s play

You can clean the scraper in just a few moments without the need for any tools. All other parts needing cleaning are just as easily accessible. A flour catch tray prevents flour waste and reduces soiling.

Automat 2000 SSO 647\*

Technical data	Manomat 2000 SSO 675	Manomat 2000 SSO 677	Automat 2000 SSO 685	Automat 2000 SSO 687
Substructure A-frame	in stainless steel	in stainless steel	in stainless steel	in stainless steel
Automatic flour duster	optional	optional	optional	optional
Width of conveyor belts	635 mm	635 mm	635 mm	635 mm
Table width	650 mm	650 mm	650 mm	650 mm
Table length overall	2720 mm	3320 mm	2720 mm	3320 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0.5 – 45 mm	0.5 – 45 mm	0.5 – 45 mm	0.5 – 45 mm
Speed of discharge conveyor	60 cm/s	60 cm/s	60 cm/s	60 cm/s
Required floor-space in working position				
– catch pans extended	1215 x 3200 mm	1215 x 3800 mm	1215 x 3200 mm	1215 x 3800 mm
– resting position	1215 x 1440 mm	1215 x 1760 mm	1215 x 1440 mm	1215 x 1760 mm
Rated power	1.5 kVA/0.9 kh	1.5 kVA/0.9 kh	1.5 kVA/0.9 kh	1.5 kVA/0.9 kh
Supply voltage	3 x 200 – 460 V 50/60 Hz	3 x 200 – 460 V 50/60 Hz	3 x 200 – 460 V 50/60 Hz	3 x 200 – 460 V 50/60 Hz
Weight	230 kg	235 kg	235 kg	240 kg

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# Ecostar – The entry-level model to the world of electronic sheeters for craft bakers



Sheeting with an electronic machine offers important benefits: literally anyone can consistently produce perfect dough bands, time and time again. But, you are thinking, these machines are only for big businesses? Not at all. The Ecostar is an electronic sheeter designed especially for the craft baker.



Ecostar 2000 SSO 647H \*

**Simple and elegant finishing**  
Simplify your production process with the automatic dough reeler. It provides gentle, tension-free reeling-up of the finished dough band for the next step in the production process.

**No need to worry about programming**  
Programming the Ecostar is child's play. Long training or special knowledge is not called for. LEDs and easily understandable symbols guide you almost automatically through the programming.

**The Ecostar is your all rounder**  
It offers 20 programs and nine different reduction curves to sheet all types of dough to perfection. Your operators simply have to choose the appropriate program and the Ecostar will consistently roll your dough band to the same end thickness every time. For particularly tricky doughs, you can enter custom reduction steps yourself and you can also use the manual mode for occasional small jobs.

\* the illustration shows the following options:  
– automatic flour duster  
– automatic dough reeler

Technical data Ecostar 2000	SSO 625	SSO 627	SSO 625H	SSO 627H
Substructure A-frame	in stainless steel	in stainless steel	in stainless steel	in stainless steel
Automatic flour duster	optional	optional	optional	optional
Automatic reeler	no	no	yes	yes
Width of conveyor belts	640 mm	640 mm	640 mm	640 mm
Table width	650 mm	650 mm	650 mm	650 mm
Table length overall	2720 mm	3320 mm	2905 mm	3205 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0.2–45 mm	0.2–45 mm	0.2–45 mm	0.2–45 mm
Motorized roller gap reduction	20 automatic programs, 9 man/auto programs, manual reduction steps			
Speed of discharge conveyor	58 cm/s	58 cm/s	58 cm/s	58 cm/s
Required floor-space in working position				
– catch pans extended	1125 x 3200 mm	1125 x 3800 mm	1125 x 3210 mm	1125 x 3510 mm
– resting position	1125 x 1440 mm	1125 x 1700 mm	1125 x 2265 mm	1125 x 2405 mm
Rated power	1.0 kVA / 0.7 kW	1.0 kVA / 0.7 kW	1.0 kVA / 0.7 kW	1.0 kVA / 0.7 kW
Supply voltage	3 x 200–460 V 50 / 60 Hz	3 x 200–460 V 50 / 60 Hz	3 x 200–460 V 50 / 60 Hz	3 x 200–460 V 50 / 60 Hz
Weight	230 kg	235 kg	260 kg	265 kg

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# Computer-controlled sheeters and Cutomats

The Rondo Doge product range includes other electronic sheeters to cover specific applications in larger bakeries. In addition, the Cutomats offer many smaller bakeries the opportunity to boost their pastry production.

## Computer-controlled sheeters

Your business has grown and you want to process more dough on a sheeter? Or you want to feed your high performance make-up line with a sheeter? In that case, you are sure to be interested in the Rondostar and Compas electronic sheeters.



**Rondostar**  
The electronic sheeter with a modern control system makes perfect sheeting simplicity itself.



**Compas**  
The very fast computer-controlled high-performance machine with variable speed.

## Cutomat models

Your space is limited, yet you would like to boost your pastry production efficiency? In that case the Cutomats are the perfect solution for you. They combine a fully-fledged sheeter with a cutting table. In this way you can produce the most diverse range of pastries in semi-automatic mode on the sheeter.



**Rondomat-Cutomat**  
The performance of mechanical sheeter and cutting table in one and the same machine designed with ease of cleaning in mind.



**Manomat / Automat-Cutomat**  
The machine with the benefits of the Manomat and Automat sheeters.



**Rondostar-Cutomat**  
The versatile electronic sheeter with integral cutting station.

You can find further information on these machines at [www.rondodoge.com](http://www.rondodoge.com) or ask your dealer for a brochure.