

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 fine pastries of first-class quality – efficiently, uniformly and reliably.



Rondostar-Cutomat

Electronic dough sheeter and cutter with colour touchscreen 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 rolling 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 sheet 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 sheet 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 sheet on the cutting table, where it is unreeled again.
3. The dough sheet 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 cutters create dough pieces in various shapes from your dough sheet quickly and easily – always the same size, the same weight and the same shape. With the comprehensive assortment of cutters, you put your ideas into practice with perfect precision, uniformity and diversity.





Rectangular and square

Cross and length cutters create the basis for a great many folded pastries.



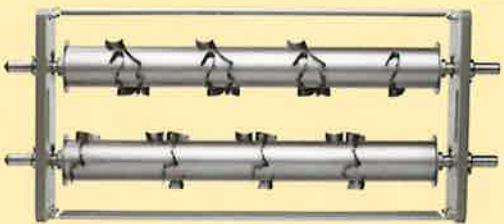
Well-rounded decoration

Using round and oval cutters with plain or scalloped edges.



Donuts

Using round or ring cutters.



Special shapes

Using tandem cutters.



Perfect croissants

Using zig-zag and length cutters.



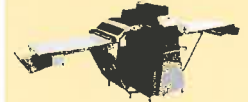
Occasional shapes

Using hand cutters for triangles, squares, rectangles and round items.

Mechanical Cutomats



Electronic Cutomats



Rondomat-Cutomat 4000
SSO 6405 C SSO 6407 C

Manomat-Cutomat 2000
SSO 675 C SSO 677 C

Automat-Cutomat 2000
SSO 685 C SSO 687 C

Rondostar-Cutomat 4000
SFS 6605 C SFS 6607 C

Substructure A-frame	yes	yes	-	-	-	-	-	-
• painted	optional	optional	yes	yes	yes	yes	yes	yes
• in stainless steel								
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: • 100 programmes • manual	motorised: • 100 programmes • 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)								
• in working position, catch pans extended	1330×3540	1330×3840	1215×3650	1215×3950	1215×3650	1215×3950	1260×3540	1260×3900
• in resting position	1330×1885	1330×2050	1215×1650	1215×1800	1215×1650	1215×1800	1260×1875	1260×2040
Rated power	2.0 kVA/1.1 kW	2.0 kVA/1.1 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 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	3×200–460 V 50/60 Hz	3×200–460 V 50/60 Hz	3×200–460 V 50/60 Hz
Weight	295 kg	305 kg	250 kg	260 kg	260 kg	265 kg	310 kg	320 kg

Rondinette



SGRR

Width of conveyor belt	250 mm
Height	330 mm
Total width	345 mm
Length	580 mm
Rated power	0,3 kVA
Supply voltage	3×220/380 V, 50 Hz 1×220 V, 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	648 mm	648 mm
Width of conveyor belt	640 mm	640 mm	640 mm	640 mm	640 mm	640 mm
Max. width of machine	920 mm	920 mm	920 mm	920 mm	850 mm	850 mm
Table length overall	2650 mm	2650 mm	3550 mm	3550 mm	1600 mm	2530 mm
Total length	3270 mm	3270 mm	4170 mm	4170 mm	1700 mm	2630 mm
	incl. drawer	incl. drawer	incl. drawer	incl. drawer		
Height	912 mm	912 mm	912 mm	912 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	0.3 kVA/0.2 kW	0.3 kVA/0.2 kW	0.6 kVA/0.4 kW	0.5 kVA/0.2 kW	0.5 kVA	0.5 kVA
Supply voltage	3 × 200 – 420 V, 50/60 Hz	2 × 200 – 420 V, 50/60 Hz	3 × 200 – 420 V, 50/60 Hz	2 × 200 – 420 V, 50/60 Hz	2 × 200 – 420 V, 50/60 Hz	2 × 200 – 420 V, 50/60 Hz
Second cutting station	–	–	optional	optional	–	–
Driven cutting station	–	–	optional	optional	–	–
Weight	170 kg	170 kg	190 kg	190 kg	65 kg	80 kg
• with second cutting station	–	–	210 kg	210 kg	–	–
• with driven cutting station	–	–	215 kg	215 kg	–	–

durable
 sturdy
 compact
 efficient