

RONDO

Dough-how since 1948.



Compas 4.0

The unique drive system of the Compas 4.0 rolls out any type of dough evenly and with zero stress. Innovative assistance systems in our most powerful dough sheeter ensure error-free and efficient operation.



Unique drive system

The Compas 4.0 has four individual drives for rollers and conveyor belts. The decisive advantage: The individually adjustable infeed, outfeed and roller speeds ensure that the sheeting process can be optimised for each specific type of dough. As a result, dough bands are always rolled out evenly and without tension.



Unbeatable efficiency

With four powerful individual drives, a conveyor belt speed of up to 130 cm/s, the large roller gap up to 65 mm and a conveyor belt width of 715 mm, the Compas 4.0 is ideal for quickly processing large quantities of dough and heavy dough blocks weighing up to 20 kg.



Innovative assistance systems

The Compas 4.0 assistance systems prevent operating errors and detect when the size or consistency of a dough block deviates from the input values. This simplifies the process of working with the machine, even for untrained personnel, thereby reducing dough trimmings and operating costs.





**Sheet 35% faster.
And save costs.**



**Uniform and stress-free.
Achieve only the best.**



Highest speed

The Compas 4.0 is so powerful that it can feed make-up lines or croissant machines with up to 800 kg of dough per hour. Thanks to its groundbreaking 4 individual drives and high conveyor belt speed, every block of dough is rolled out perfectly – for maximum output.



Stress-free sheeting

With a roller diameter of 99 mm and a particularly small angle of attack, the Compas 4.0 sheets dough extremely reliably and gently. This even makes it easy to work with cold, hard or sticky doughs, producing a uniform and tension-free dough band.



Large dough blocks

The larger the dough blocks, the more efficient the sheeting process. Thanks to its 65 mm roller gap and 715 mm conveyor belt width, the Compas 4.0 can easily handle dough blocks weighing up to 20 kg and shape them into wide, uniform dough strips, even in the case of fermented, particularly voluminous or cold and hard doughs.



Ultimate consistency

With the Compas 4.0, all work steps can be pre-programmed. In addition, innovative assistance systems monitor the condition of the dough and immediately report any deviations in weight or consistency. This results in baked goods of consistent quality, shape and weight.



Reduced operating costs

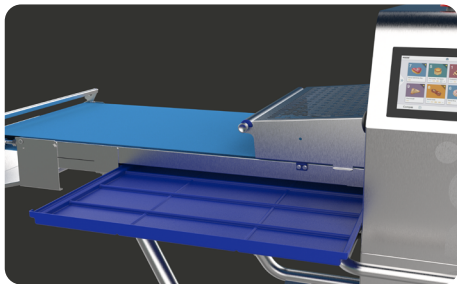
With the Compas 4.0, it is possible to reduce operating costs sustainably on several levels. Automated processes reduce dough trimmings to a minimum, while intuitive touch controls and advanced assistance systems help operators avoid operating errors in the production process. That means: Less downtime and fewer unnecessary re-runs, resulting in significantly higher profitability.



Operation that simplifies everyday life

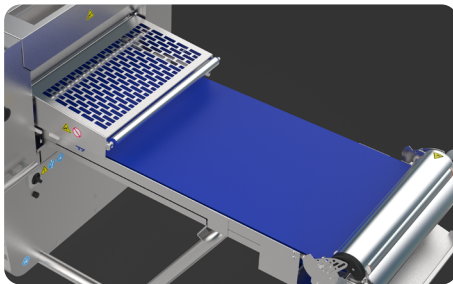
Creating recipes has never been easier thanks to our wizard, large icons and a clearly arranged screen layout. This enables new personnel to be trained on the Compas 4.0 in no time at all. Dough resting times can also be integrated directly into the processes. Due to the high degree of automation in the sheeting process, operating personnel have greater scope to perform other tasks in parallel.

Additional options



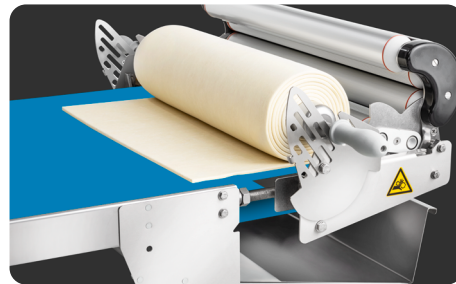
Flour catch sheets

The flour catch sheets prevent the excess flour from falling onto the floor. This reduces the cleaning effort and the risk of slipping.



Short or long machine tables

The Compas 4.0 is available with either long or short machine tables, depending on the requirements and space constraints in production.



Automatic reeling device

The optional automatic reeling device eliminates further manual work. This makes transferring the dough bands to other machines child's play.

Best suited for these applications



Sheeting



Laminating



Thin dough

Technical data

Machine	Compas 4.0 Expert	
Roller gap	0.2 – 65 mm	1/128in – 2.6 in
Roller diameter	99 mm	3.9 in
Conveyor belt: Width	715 mm	2.35 ft
Conveyor belt: Speed	10 – 130 cm/s	0.33 – 4.3 ft/s
Drive system	4 individual drives for conveyor belts and rollers	
Operation	Touch/10.1 inch touch screen (cinema display)	
Dimension: Working position (L x W x H)*	4450 x 1400 x 1430 mm	14.6 x 4.6 x 4.7 ft
Dimension: Idle position (L x W x H)*	4130 x 1400 x 1430 mm	13.6 x 4.6 x 4.7 ft
Weight	435 kg	959 lbs
Dough block size	15 – 20 kg	33 – 45 lbs
Capacity	600 – 800 kg/h	1320 – 1765 lbs
Recommended operating time	designed for 2-shift operation	

Social media

