

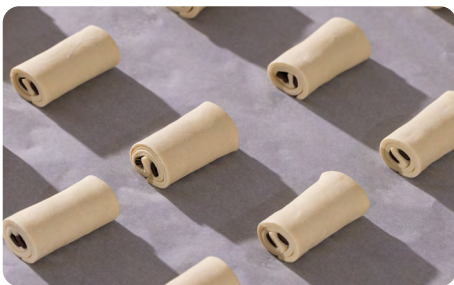
# RONDO

Dough-how since 1948.



## Econom 4000

Compact, precise, versatile: The Econom is our smallest mechanical dough sheeter – ideal for small bakeries, hotels, restaurant kitchens and pizza shops. It is the ultimate gateway to automated bakery production that doesn't compromise on product quality. Available either as a space-saving table model or with a practical sub-structure.



### Compact and efficient

Ideal for artisan bakeries and hotels, restaurants and catering businesses with small production quantities. The Econom can process up to 50 kg of dough every hour.



### For confined spaces

Our smallest dough sheeter takes up very little space. The fold-up work tables provide additional work surfaces when the Econom is not in use.



### Fatigue-free work

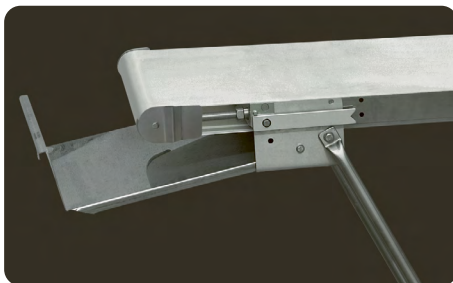
The Econom enables you to sheet and laminate dough mechanically and precisely. The roller gap reduction can be adjusted conveniently using an ergonomically shaped lever, making your work processes effortless.





### Available as a base model

Depending on the space and equipment available on site, you can choose between the freestanding variant and the table model.



### Short or long machine tables

The Econom 4000 complements any production environment perfectly. The table length is therefore available in different variants.



### Precise roller gap adjustment

The easy-to-read scale for setting the roller reduction steps ensures precise dough processing that results in consistent end products. Easy and reliable to use.

## They are best suited for these applications



### Sheeting



### Laminating

## Technical data

Machine	Econom 4000 STM <sup>1</sup> STM5303 <sup>2</sup> STM5304		Econom 4000 SSO <sup>1</sup> SSO5303 <sup>2</sup> SSO5304	
Variant	Table model		With substructure	
Roller gap	0.5 – 30 mm	0.02 – 1.2 in	0.5 – 30 mm	0.02 – 1.2 in
Roller diameter	84 mm	3.3 in	84 mm	3.3 in
Roller length	500 mm	19.7 in	500 mm	19.7 in
Roller gap reduction	Manual		Manual	
Machine table: Width	487 mm	19.2 in	487 mm	19.2 in
Conveyor belt: Width	475 mm	18.7 in	475 mm	18.7 in
Total table length	1550 mm <sup>1</sup>   2060 mm <sup>2</sup>	5 ft 1 in <sup>1</sup>   6 ft 9 in <sup>2</sup>	1550 mm <sup>1</sup>   2060 mm <sup>2</sup>	5 ft 1 in <sup>1</sup>   6 ft 9 in <sup>2</sup>
Outfeed belt: Speed	50 cm/s	19.7 in/s	50 cm/s	19.7 in/s
Rated power	0.75 kVA; 0.5 kW		0.75 kVA; 0.5 kW	
Dimension: Working position (L x W)	1550 x 1040 mm <sup>1</sup>   2060 x 1040 mm <sup>2</sup>	5.1 x 3.4 ft <sup>1</sup>   6.8 x 3.4 ft <sup>2</sup>	2000 x 1045 mm <sup>1</sup>   2500 x 1045 mm <sup>2</sup>	6.6 x 3.4 ft <sup>1</sup>   8.2 x 3.4 ft <sup>2</sup>
Dimension: Idle position (L x W)	815 x 1040 mm <sup>1</sup>   1108 x 1040 mm <sup>2</sup>	2.7 x 3.4 ft <sup>1</sup>   3.6 x 3.4 ft <sup>2</sup>	870 x 1045 mm <sup>1</sup>   1100 x 1045 mm <sup>2</sup>	2.9 x 3.4 ft <sup>1</sup>   3.7 x 3.4 ft <sup>2</sup>
Weight	80 kg <sup>1</sup>   90 kg <sup>2</sup>	176.5 lbs <sup>1</sup>   198.4 lbs <sup>2</sup>	135 kg <sup>1</sup>   145 kg <sup>2</sup>	297.6 lbs <sup>1</sup>   319.7 lbs <sup>2</sup>
Dough block size	3 – 4 kg	6.6 – 8.8 lbs	3 – 4 kg	6.6 – 8.8 lbs
Capacity	20 – 50 kg/h	44.1 – 110.2 lbs/h	20 – 50 kg/h	44.1 – 110.2 lbs/h
Recommended operating time	designed for 1-shift operation		designed for 1-shift operation	

### Social Media

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Further information  
about the Econom 4000

