

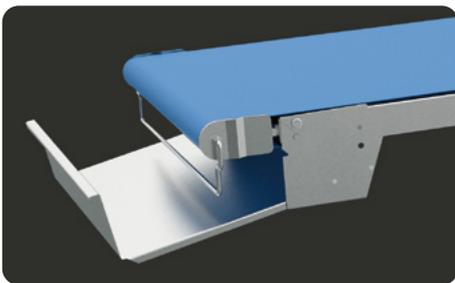
RONDO

Dough-how since 1948.



Rondostar 5000

The Rondostar 5000 is a tried-and-tested electronic dough sheeter, developed to meet the highest demands in artisanal bakeries and industrial baked goods production. With touch controls, robust stainless steel housing and Swiss precision engineering, it is synonymous with process reliability, efficiency and consistently high product quality.



Reliable production processes

Robust stainless steel design, high-quality components and tool-free cleaning ensure maximum operational reliability and a long service life – even in intensive continuous operation.



Simple operation

The touch-control system with program wizard makes it as easy to use as a smartphone. Programs are created using the drag-and-drop function, which minimises errors and allows for quick adaptation to various dough characteristics.



Flawless dough quality

Computer-controlled sheeting, RONDO reduction curves and width control ensure equally sized dough blocks and bands of consistent quality.





Rondostar-Cutomat 5000

When combined with the Cutomat, the Rondostar 5000 becomes a true production all-rounder. The machine can cut dough with precision spacing – all in one step. Various cutting rollers enable you to produce a wide range of baked goods, from rolls and croissants to donuts. This makes expanding your product range a breeze. The machine is controlled via touch operation; programs for different types of dough and baked goods can be saved and accessed at any time.



**Always consistent.
Always successful.**



**Keeping its promise.
Year after year.**



Uniform dough blocks and dough bands

The Rondostar 5000 produces dough blocks and dough bands of uniform width and thickness, regardless of the type of dough. This precision ensures consistent quality and uniform baked goods. The tried-and-tested RONDO roller reduction curves ensure that the dough structure is always preserved and controlled.



Robust and reliable with a shatter-proof touch screen

The Rondostar 5000 is built for demanding continuous operation. Their extremely robust components guarantee durability and operational reliability. The shatterproof touch screen can withstand collisions and remains reliably operational, even during hectic everyday work. The Rondostar 5000 is ready for use at any time.



Individually configurable

The Rondostar 5000 can be individually configured and adapted to the needs of any bakery. Three variants and numerous options are available. When combined with the Cutomat, it is possible to process the dough continuously – from dough band production right through to the final product.



High performance

With its high conveyor belt speed and large roller gap, the Rondostar 5000 processes 175–300 kg of dough per hour. The optional variable sheeting speed allows adjustments to suit different dough characteristics. The result: maximum productivity, efficiency and consistently high quality in daily operations.

Additional options



Short or long machine tables

The Rondostar 5000 can be supplied 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.



Automatic flour dusters

The Rondostar 5000 distributes flour evenly, prevents sticking, keeps surfaces clean and ensures consistent quality and efficient processing.

They are best suited for these applications



Sheeting



Laminating



Thin dough

Technical data

Machine	Rondostar 5000 Basic ¹ SSH6705 ² SSH6707 / SSH7807H		Rondostar 5000 Pro ¹ SSH6725 ² SSH6727 / SSH6727H	
Roller gap	0.2 – 45 mm	1/64 – 1.77 in	0.2 – 45 mm	1/64 – 1.77 in
Roller diameter	84 mm	3.3 in	84 mm	3.3 in
Roller gap reduction	Automatic		Automatic	
Table width	647 mm	2.12 ft	647 mm	2.12 ft
Width of conveyor belts	635 mm	2.08 ft	635 mm	2.08 ft
Total table length	2726 mm ¹ 3326 mm ²	8.94 ft ¹ 10.91 ft ²	2726 mm ¹ 3326 mm ²	8.94 ft ¹ 10.91 ft ²
Sheeting speed of outfeed belt	85 cm/s	2.79 ft/s	85 cm/s	2.79 ft/s
Drive system	Central drive system with gear		Central drive system with gear	
Assistance systems	Yes		Yes	
Operation & display	10.1 touch display (cinema display)		10.1 touch display (cinema display)	
Rated power	1.4 kW		1.4 kW	
Space requirement in working position (L x W x H*)	3095 x 1255 x 1387 mm ¹ 3626 x 1255 x 1387 mm ² 3700 x 1255 x 1387 mm ²	10.15 x 4.12 x 4.55 ft ¹ 11.90 x 4.12 x 4.55 ft ² 12.14 x 4.12 x 4.55 ft ²	3095 x 1255 x 1387 mm ¹ 3626 x 1255 x 1387 mm ² 3700 x 1255 x 1387 mm ²	10.15 x 4.12 x 4.55 ft ¹ 11.90 x 4.12 x 4.55 ft ² 12.14 x 4.12 x 4.55 ft ²
Space requirement in idle position (L x W x H*)	1730 x 1255 x 1920 mm ¹ 2050 x 1255 x 2132 mm ² 2900 x 1255 x 2132 mm ²	5.68 x 4.12 x 6.30 ft ¹ 6.73 x 4.12 x 6.99 ft ² 9.51 x 4.12 x 6.99 ft ²	1730 x 1255 x 1920 mm ¹ 2050 x 1255 x 2132 mm ² 2900 x 1255 x 2132 mm ²	5.68 x 4.12 x 6.30 ft ¹ 6.73 x 4.12 x 6.99 ft ² 9.51 x 4.12 x 6.99 ft ²
Weight	ca. 310 kg ¹ ca. 315 kg ²	ca. 683 lbs ¹ ca. 694 lbs ²	ca. 320 kg ¹ ca. 315 / 330 kg ²	ca. 694 lbs ¹ ca. 705 / 727 lbs ²
Dough block size	12 kg	26.45 lbs	12 kg	26.45 lbs
Capacity	150 – 200 kg/h	330 – 441 lbs/h	150 – 200 kg/h	330 – 441 lbs/h
Recommended operating time	Designed for two-shift operation		Designed for two-shift operation	

*Subject to layout and machine-specific changes

Social media

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Further information about
the Rondostar 5000



Technical data

Machine	Rondostar 5000 Expert ¹ SSH6737 / ² SSH6737H		Rondostar-Cutomat 5000 ¹ SSH6725C ² SSH6727C / SSH6727HC	
Roller gap	0.2 – 45 mm	1/64 – 1.77 in	0.2 – 45 mm	1/64 – 1.77 in
Roller diameter	84 mm	3.3 in	84 mm	3.3 in
Roller gap reduction	Automatic		Automatic	
Table width	647 mm	2.12 ft	647 mm	2.12 ft
Width of conveyor belts	635 mm	2.08 ft	635 mm	2.08 ft
Total table length	3326 mm	10.91 ft	3173 mm ¹ 3473 mm ²	10.41 ft ¹ 11.39 ft ²
Sheeting speed of outfeed belt	85 cm/s	2.79 ft/s	85 cm/s	2.79 ft/s
Drive system	Central drive system with gear		Central drive system with gear	
Assistance systems	Yes		Yes	
Operation & display	10.1 touch display (cinema display)		10.1 touch display (cinema display)	
Rated power	1.4 kW		1.4 kW	
Space requirement in working position (L x W x H*)	3753 x 1255 x 1387 mm ¹ 3756 x 1255 x 1387 mm ²	12.31 x 4.12 x 4.55 ft ¹ 12.32 x 4.12 x 4.55 ft ²	3649 x 1255 x 1387 mm ¹ 3804 x 1255 x 1387 mm ² 3855 x 1255 x 1387 mm ²	11.97 x 4.12 x 4.55 ft ¹ 12.48 x 4.12 x 4.55 ft ² 12.65 x 4.12 x 4.55 ft ²
Space requirement in idle position (L x W x H*)	3328 x 1255 x 1387 mm ¹ 3515 x 1255 x 1387 mm ²	10.92 x 4.12 x 4.55 ft ¹ 11.53 x 4.12 x 4.55 ft ²	2157 x 1255 x 1895 mm ¹ 2157 x 1255 x 2132 mm ²	7.08 x 4.12 x 6.22 ft ¹ 7.08 x 4.12 x 6.99 ft ²
Weight	ca. 390 kg ¹ ca. 405 kg ²	ca. 860 lbs ¹ ca. 893 lbs ²	ca. 355 kg ¹ ca. 365 kg ²	ca. 782 lbs ¹ ca. 805 lbs ²
Dough block size	12 kg	26.45 lbs	12 kg	26.45 lbs
Capacity	150 – 200 kg/h	330 – 441 lbs/h	150 – 200 kg/h	330 – 441 lbs/h
Recommended operating time	Designed for two-shift operation		Designed for two-shift operation	

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