

RONDO

Swiss Dough-how  since 1948



Rondomat 4000

Robust, versatile and ergonomic – the Rondomat 4000 is the compact mechanical dough sheeter for small to medium-sized bakeries. Its impressive features include ergonomic design, a sturdy structure and gentle dough processing – resulting in even dough bands and blocks with minimal effort. It's the ideal solution for efficient, fatigue-free work.



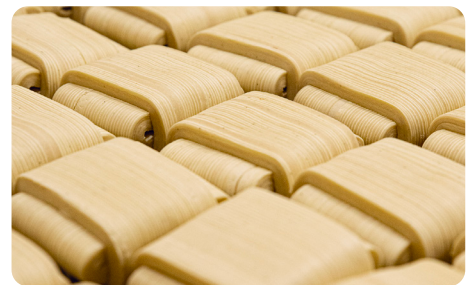
Simple operation

The sophisticated features in the Rondomat 4000 make it outstandingly easy to use. It takes hardly any effort to adjust the rollers using the ergonomic adjusting lever, while the easy-to-ready scale and easily adjustable end-thickness stop ensure precise, fatigue-free operation day to day.



Sturdy design

The sturdy, compact design makes the Rondomat 4000 highly durable and reliable. It has fold-up tables that save space, guard tubes for added safety and rollers that make it easy to move around. All bearing elements are made of stainless steel.



Versatile dough processing

The Rondomat 4000 can process all kinds of dough gently and evenly to form blocks or sheets. It even sheets pizza bases from dough balls effortlessly.

The working width of 650 mm makes it possible to feed cutting tables and croissant machines.





Cutomat – integrated cutting station

The Rondomat-Cutomat 4000 combines sheeting and precise cutting in a single machine – an efficient, space-saving solution that's ideal for making all kinds of baked goods.



Automatic flour duster

The optional automatic flour duster flours the dough band evenly and sparingly, significantly reducing flour consumption. Also available with flour catch sheets.



Reversing lever

The reversing lever is a practical extension that makes it easier to work at the side of the machine and allows the dough band to be monitored more effectively.

Best suited for these applications



Simple hygiene

Thanks to smooth surfaces with no edges to trap dirt and no screws, plus scrapers that are easy to remove, the Rondomat 4000 is quick and hygienic to clean.



Sheeting



Laminating

Technical data

Machine	Rondomat 4000 ¹ SSO6404 ² SSO6405 ³ SSO6407		Rondomat-Cutomat 4000 ¹ SSO6405C ² SSO6407C	
Roller gap	0.3 – 45 mm	0.01 – 1.8 in	0.3 – 45 mm	0.01 – 1.8 in
Roller diameter	84 mm	3.3 in	84 mm	3.3 in
Roller length	660 mm	2.2 ft	660 mm	2.2 ft
Roller gap reduction	Manual		Manual	
Table width	650 mm	2.1 ft	650 mm	2.1 ft
Width of conveyor belts	640 mm	2.1 ft	640 mm	2.1 ft
Total table length	2300 mm ¹ 2730 mm ² 3330 mm ³	7.6 ft ¹ 9 ft ² 11 ft ³	3170 mm ¹ 3470 mm ²	10.4 ft ¹ 11.4 ft ²
Sheeting speed of outfeed belt	80 cm/s	2.6 ft/s	80 cm/s	2.6 ft/s
Rated power	2.0 kVA; 1.1 kW		2.1 kVA; 1.3 kW	
Space requirement in working position (L x W)	2670 x 1330 mm ¹ 3100 x 1330 mm ² 3620 x 1330 mm ³	8.8 x 4.4 ft ¹ 10.2 x 4.4 ft ² 11.9 x 4.4 ft ³	3540 x 1330 mm ¹ 3840 x 1330 mm ²	11.6 x 4.4 ft ¹ 12.6 x 4.4 ft ²
Space requirement in idle position (L x W)	1550 x 1330 mm ¹ 1850 x 1330 mm ² 2180 x 1330 mm ³	5.1 x 4.4 ft ¹ 6.1 x 4.4 ft ² 7.2 x 4.4 ft ³	1885 x 1330 mm ¹ 2050 x 1330 mm ²	6.2 x 4.4 ft ¹ 6.7 x 4.4 ft ²
Weight	260 kg ¹ 270 kg ² 275 kg ³	573 lbs ¹ 595 lbs ² 606 lbs ³	310 kg ¹ 315 kg ²	683 lbs ¹ 694 lbs ²
Dough block size	7 – 10 kg	15 – 22 lbs	7 – 10 kg	15 – 22 lbs
Capacity	50 – 100 kg/h	110 – 221 lbs/h	50 – 100 kg/h	110 – 221 lbs/h
Recommended operating time	Designed for 1-shift operation		Designed for 1-shift operation	

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Rondomat 4000

