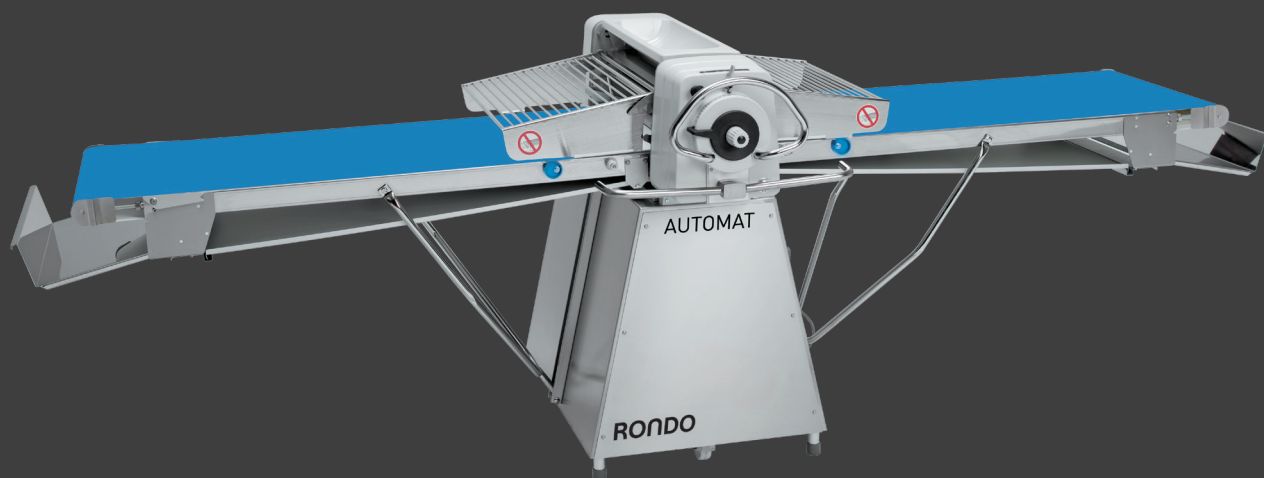


RONDO

Dough-how since 1948.



Automat 2000

Powerful. Reliable. User-friendly. The Automat is our mechanical dough sheeter for bakeries with demanding production environments. It combines outstanding productivity with simple operation and consistently excellent dough quality – making it ideal for continuous operation in professional settings. The Automat is also available with the option of the Cutomat – a fully-fledged dough sheeter with an integrated cutting station that not only performs both sheeting and cutting, but also makes ideal use of the space available.



Simple operation

Even for inexperienced employees, the Automat is easy to use. Its setting wheel and preset roller profiles make sheeting a breeze.



Space-saving design

The Automat takes up hardly any space and is a flexible piece of equipment. Its fold-up tables provide additional working surfaces if required and the machine can be moved around easily within the space.



High productivity

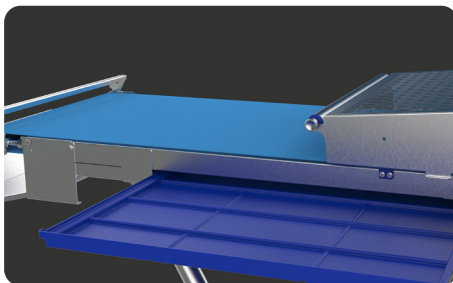
The Automat processes dough quickly and easily thanks to its automatic roller gap reduction feature and keeps dough band quality consistent, boosting productivity in bakeries.





Cutomat option

Cutomat variants provide sheeting and cutting in a single machine, make ideal use of the space available and combine product variety with high performance and hygiene standards.



Flour catch sheets

Flour catch sheets pick up any excess flour, keep the working area clean, cut down on cleaning and prevent flour loss.



Automatic flour duster

The automatic flour duster ensures that the dough is floured evenly on the dough band.

This significantly reduces flour consumption and promotes a hygienic working environment.

Best suited for these applications



Sheeting



Laminating



Thin dough

Technical data

Machine	Automat 2000 ¹ SSO685.B ² SSO687.B		Automat-Cutomat 2000 ¹ SSO685C.B ² SSO687C.B	
Roller gap	0.3 – 45 mm	1/64 inch – 1.77 in	0.3 – 45 mm	1/64 inch – 1.77 in
Roller diameter	84 mm	3.3 in	84 mm	3.3 in
Roller gap reduction	Automatic		Automatic	
Table width	650 mm	2.13 ft	650 mm	2.13 ft
Width of conveyor belts	635 mm 640 mm	2.1 ft	640 mm	2.1 ft
Total table length	2720 mm ¹ 3320 mm ²	8.92 ft ¹ 10.9 ft ²	3170 mm ¹ 3470 mm ²	10.4 ft ¹ 11.39 ft ²
Sheeting speed of outfeed belt	60 cm/s	1.97 ft/s	60 cm/s	1.97 ft/s
Drive system	Central drive system with gear		Central drive system with gear	
Rated power	0.9 kW		0.9 kW	
Space requirement in working position (L x W)	3200 × 1215 mm ¹ 3800 × 1215 mm ²	10.5 × 4 ft ¹ 12.5 × 4 ft ²	3650 × 1215 mm ¹ 3950 × 1215 mm ²	12 × 4 ft ¹ 13 × 4 ft ²
Space requirement in idle position (L x W)	1440 × 1215 mm ¹ 1760 × 1215 mm ²	4.72 × 4 ft ¹ 5.8 × 4 ft ²	1650 × 1215 mm ¹ 1800 × 1215 mm ²	5.4 × 4 ft ¹ 5.9 × 4 ft ²
Weight	270 kg ¹ 275 kg ²	595 lbs ¹ 606 lbs ²	345 kg	761 lbs
Dough block size	8 – 12 kg	17.65 – 26.45 lbs	8 – 12 kg	17.65 – 26.45 lbs
Capacity	75 – 150 kg/h	165 – 330 lbs	75 – 150 kg/h	165 – 330 lbs
Recommended operating time	Designed for two-shift operation		Designed for two-shift operation	

Social media

in RONDO
 rondo_doughhow
 rondoswitzerland

Further information
about the Automat 2000

