### Manomat 2000 Automat 2000

The Manomat and Automat models from the Seawor Flottco range of dough sheeters have cemented their industry-renowned reputation for many years. Now, more than ever, with greater demands for higher production rates, thicker dough sheets, and the need for versatility of the machine, the Manomat 2000 and Automat 2000 remain a joy to operate.

- **A-frame**
  - Optional
  - Width: 635 mm
  - Length: 2720 mm
  - Height: 660 mm
  - Rollers: 0.5–45 mm
  - Speed: 60 cm/sec.
  - Rated Power: 1.5 kVA
  - Supply Voltage: 3x200–420V, 50/60 Hz

### Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Substructure</th>
<th>Width of conveyor belts</th>
<th>Table length overall</th>
<th>Roller length</th>
<th>Roller gap</th>
<th>Speed of discharge conveyor</th>
<th>Rated power</th>
<th>Supply voltage</th>
</tr>
</thead>
<tbody>
<tr>
<td>SSO 675 Manomat</td>
<td>Automat flour duster</td>
<td>635 mm</td>
<td>2720 mm</td>
<td>660 mm</td>
<td>0.5–45 mm</td>
<td>60 cm/sec.</td>
<td>1.5 kVA</td>
<td>3x200–420V, 50/60 Hz</td>
</tr>
<tr>
<td>SSO 677 Manomat</td>
<td></td>
<td></td>
<td>3320 mm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SSO 685 Automat</td>
<td></td>
<td></td>
<td>2720 mm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SSO 687 Automat</td>
<td></td>
<td></td>
<td>3320 mm</td>
<td></td>
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The type specific and the safety instructions of the operating manuals as well as the prohibition, mandatory action and warning signs are to be observed.
The ideal machine for the craft baker.

The Ecostar is a baker’s dream come true. Whether controlled manually or fully automatically – the pastry sheeting has never been easier. Pastry sheeting has never been so effortless than with the Ecostar. Intelligent technology has made this possible. This means that, if the same task is performed repeatedly, automatic sheeting is made possible. Whether controlled manually or fully automatically – the pastry sheeting has never been easier.

On the other hand, single tasks and very special doughs have been processed with manual control, using individual reduction steps. For products requiring specific dough handling, this method is usually most suitable. The result is processed regularly, e.g., pieces or sheet layers, the Ecostar features the unique «Man/Auto»-mode. Use manual control to select the ideal reduction step. When added with the result, the machine then memorises these steps and converts them into an automatic program.

Ecostar handles all types of dough from puff, croissant and Danish, to yeast, short crust and more popular thin doughs. It is truly a universal machine. For operations performed manually, the ideal machine for the craft baker.

Computer-controlled and manual sheeting by one and the same machine.

Automatic operation.

Ecostar is a user-friendly computer-controlled machine for automatic operation. The operator selects one of the 20 programs. The machine then performs the entire production process automatically. Whoever is handling the machine, dough and pastries are guaranteed uniform through precisely controlled and gentle handling. Automatic operation frees your personnel for additional work. The Ecostar is a valuable instrument for reducing labour cost.

Manual control.

Ecostar also offers a mechanical sheeter with manual control. The new ingenious turning knobs allows easy, quick and precise roller setting. In manual sheeting mode, the rollers are stopped after passing through the dough. The dough band is automatically stopped after passing through the rollers. Programming is very easy and needs neither special knowledge nor intensive training. Blinking luminous dots guide the operator through the programming process.

With the new automatic dough roller, the dough control is moved gently and without tension. The last stage of the rolling process is performed on the conveyor belt. Here, the dough is shaped and can easily be carried away.

TheEcostaris easy to clean. All parts that need cleaning are of easy access. The photo cells are equipped with a self-cleaning mechanism. At the end of each program, a wiper frees them from dough and flour providing a perfect functioning of the machine.

Flour is dusted evenly and accurately over the dough sheet under program control. That means that the dosage is precise and escaping into the atmosphere. A subsequent benefit is a higher quality final product.

The tried and tested Rondo scrapers prevent the dough from sticking to the rollers. Even delicate and extremely thin dough sheets do not tear. The use of dusting flour is minimised. The cost for cleaning is both easy and quick.

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Econom and Ecomat.
Great performance at an exceptional price.

Econom STM 513
A 500 mm wide model to fit into the smallest area.

Ecomat SSO 615
A 600 mm wide sheeter.

The practical pistol grip allows adjusting the rollers in a quick and easy way and the newly designed scale assists in precise settings. The final thickness stop ensures identical thickness for every product.

Econom and Ecomat are dough sheeters especially designed for hotels, restaurants and food service kitchens, but also for small to medium-sized bakeries. On both models, a new drive feature harmonizes the free movement between infeed and discharge conveyors to provide perfect dough sheets. The machine are very easy and safe to handle. For starting one of the two green buttons is pressed. For stopping, either the safety guards are lifted or the red button is pressed.

For the daily cleaning, the scrapers can be removed in a few seconds.

When not in use, the conveyors can be raised and precious space becomes free for other tasks.

Thanks to the precise build qualities, on Econom and Ecomat, but also on Manomat, Automat and Ecostar paper thin dough sheets can be produced. All types of dough, including marzipan can be sheeted to perfection.

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Technical data

<table>
<thead>
<tr>
<th>Econom STM 513</th>
<th>Ecomat STM 615</th>
<th>SSO 514</th>
<th>SSO 515</th>
<th>SSO 617</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>Econom</td>
<td>Ecomat</td>
<td>SSO 514</td>
<td>SSO 615</td>
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<tr>
<td>Width of conveyor belts</td>
<td>500 mm</td>
<td>600 mm</td>
<td>500 mm</td>
<td>600 mm</td>
</tr>
<tr>
<td>Table width</td>
<td>475 mm</td>
<td>605 mm</td>
<td>475 mm</td>
<td>605 mm</td>
</tr>
<tr>
<td>Table length overall</td>
<td>1560 mm</td>
<td>2420 mm</td>
<td>1560 mm</td>
<td>2420 mm</td>
</tr>
<tr>
<td>Roller length</td>
<td>500 mm</td>
<td>633 mm</td>
<td>500 mm</td>
<td>633 mm</td>
</tr>
<tr>
<td>Roller gap</td>
<td>0,5–30 mm</td>
<td>0,5–30 mm</td>
<td>0,5–30 mm</td>
<td>0,5–30 mm</td>
</tr>
<tr>
<td>Speed of discharge</td>
<td>50 cm/sec.</td>
<td>50 cm/sec.</td>
<td>50 cm/sec.</td>
<td>50 cm/sec.</td>
</tr>
<tr>
<td>Rated power</td>
<td>0,75 kVA</td>
<td>1,0 kVA</td>
<td>0,75 kVA</td>
<td>1,0 kVA</td>
</tr>
<tr>
<td>Voltage</td>
<td>3x2 0 0–420V, 50/60 Hz</td>
<td>3x2 0 0–420V, 50/60 Hz</td>
<td>3x2 0 0–420V, 50/60 Hz</td>
<td>3x2 0 0–420V, 50/60 Hz</td>
</tr>
<tr>
<td>Required floor space in:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>working position</td>
<td>1560x940 mm</td>
<td>1072 x 2420 mm</td>
<td>2500 x 940 mm</td>
<td>1072 x 2900 mm</td>
</tr>
<tr>
<td>resting position</td>
<td>850x940 mm</td>
<td>1072 x 1240 mm</td>
<td>850x940 mm</td>
<td>1072 x 1630 mm</td>
</tr>
</tbody>
</table>

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In the world of baking, Rondo Doge represent quality, reliability and innovation.

We have been the leading manufacturer of dough-processing machines and systems for generations, and continue to develop innovative and production-oriented solutions for the baking industry. Products bearing our name combine high quality with high precision, and are manufactured with the most sophisticated machinery in a high technology environment.

Each product innovation is the result of close cooperation with our customers, frequently at our test bakeries in Switzerland, Italy, Great Britain and the U.S.A. These bakeries are freely available to our customers for testing new working methods or new products, and also for demonstrations.

We take pride in ensuring our customers fully understand the operation of our products, and are conversant with the simple cleaning and maintenance routines. Our subsidiaries and representatives offer technical assistance and spare parts service around the world.

A constant struggle for perfection, and professional worldwide operation, have made Rondo Doge global leaders in the baking industry.

For information about our entire product range, please visit www.rondodoge.com