

The roller gap is infinitely adjustable and the graduation scale easy to read. Towards the end the large graduations assist precise settings increasing yields and uniformity.

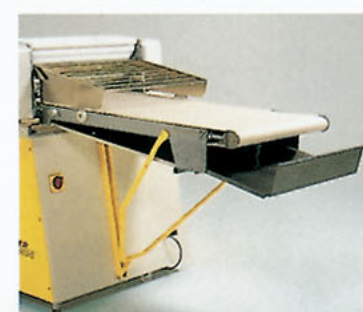
A quick and easy to set final thickness stop ensures similar thickness for every product. Providing uniformity and similar weights.

Automat models have four preset roller reduction rates plus a completely manual facility. Changing between programs is even possible with the machine running. The automatic programs maintain a consistency in handling even with unskilled operators.

The tried and tested Rondo scraper system minimizes the use of dusting flour even with extremely thin dough sheets. Their removal for cleaning is both easy and quick.

Other cleaning has been made easier by increasing the height between conveyors and base. Catch pans for dusting flour make re-cycling a possibility. Cotton belts are washable.

Also available are:
 - multi layered synthetic belts
 - catch trays under conveyors



Manomat 2000 Automat 2000

The Manomat and Automat models from the Seewer Rondo range of dough sheeters have continually met industries highest requirements. Being of robust, reliable and durable construction they are now even easier to use. Then as now innovative techniques provide quality dough sheets quickly and efficiently.

These proven machines have been upgraded to meet current demands for greater efficiency. Roller gaps and conveyor widths have both been increased. Considerable research has also provided more user friendly working heights making the Manomat 2000 and Automat 2000 a joy to operate.

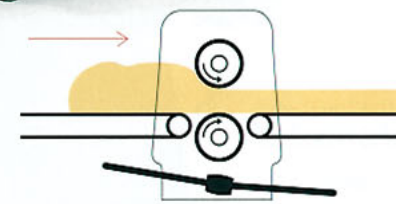
World class pastry sheeters

Full 600 mm wide dough sheets can now be effectively produced to supply modern cutting conveyors, croissant and automatic production machines.

The Rondo sheeters comply with international safety regulations and insulation and loading are constantly monitored. After a stop, the machines have to be positively restarted. The idler rollers are protected with finger guards.

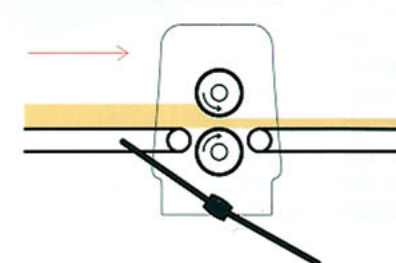


Position 1
Normal Speed



Manomat sheeters are equipped with the proven synchro drive system. This prevents the overfeeding, shrinking or tearing of the thinnest of dough sheets.

Position 2
Synchro Speed



The infeed conveyor reduces in speed on the Automat models as the sheeting rollers are reduced. This operation provides an even tension without shrinkage or tearing.

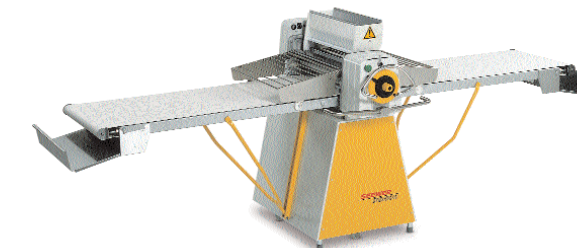
Manomat, Automat models.



Manomat SSO 675



Automat SSO 685



Automat SSO 687
(Manomat SSO 677)



Automat SSO 687 Inox
(Manomat SSO 677 Inox)

Technical data	SSO 675 Manomat	SSO 677 Manomat	SSO 685 Automat	SSO 687 Automat
Substructure	A-frame	A-frame	A-frame	A-frame
Autom. flour duster	optional	optional	optional	optional
Width of conveyor belts	635 mm	635 mm	635 mm	635 mm
Table length overall	2720 mm	3320 mm	2720 mm	3320 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0,5-45 mm	0,5-45 mm	0,5-45 mm	0,5-45 mm
Speed of discharge conveyor	60 cm/sec.	60 cm/sec.	60 cm/sec.	60 cm/sec.
Rated power	1,5 kVA	1,5 kVA	1,5 kVA	1,5 kVA
Supply voltage	3 x 200-420 V, 50/60 Hz			
Required floor-space in: working position, catch pans extended resting position	1215 x 3200 mm 1215 x 1440 mm	1215 x 3800 mm 1215 x 1760 mm	1215 x 3200 mm 1215 x 1440 mm	1215 x 3800 mm 1215 x 1760 mm

Subject to technical changes without notice.
 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.

Ecostar. Pastry sheeting has never been easier.



The ideal machine for the craft baker.

The Ecostar is a baker's dream come true. Whether controlled manually or fully automatically – the pastry is sheeted fast, expertly and easily. Intelligent technology has made this possible.

For operations performed repeatedly, automatic sheeting is recommended. Ecostar has a memory for 20 programs.

On the other hand, single billets and very special doughs are best processed with manual control, using individual reduction steps.

For products requiring specific reduction steps but being processed regularly, e.g. pizza or tart bases, the Ecostar features the unique «Man/Auto»-mode.

Use manual control to select the ideal reduction steps. When satisfied with the result, the machine then memorises these steps and converts them into an automatic program.

Ecostar handles all types of doughs: from puff, croissant and Danish, to yeast, short crust and pizza doughs, and the more and more popular thin doughs. It is truly a universal machine.

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 sheeting operation fully automatically. Whoever is handling the machine, dough and pastries are guaranteed uniform through pre-

cise control 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 excels as a mechanical sheeter with manual control. The new ingenious turning knob allows easy, quick and precise roller setting. In manual sheeting too, the photo cells are working and 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 reeler, the dough band is reeled gently and without tension. The last stage of the reeling process is performed on the conveyor belt. Here, the dough is stopped and can easily be carried away.



The Ecostar is 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 less flour is used and none of it is 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 removal of the scrapers for cleaning is both easy and quick.

Ecostar models.



SSO 625



SSO 627



SSO 625 H



SSO 627 H

Technical data	SSO 625	SSO 627	SSO 627 H	SSO 625 H
Substructure A-frame in stainless steel	optional	optional	optional	optional
Automatic flour duster	optional	optional	optional	optional
Width of conveyor belts	635 mm	635 mm	635 mm	635 mm
Table length overall	2720 mm	3320 mm	3205 mm	2905 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0,2–45 mm	0,2–45 mm	0,2–45 mm	0,2–45 mm
Motorized roller gap reduction: – 20 automatic programs – 9 man/auto programs – manual reduction steps				
Speed of discharge conveyor	58 cm/sec.	58 cm/sec.	58 cm/sec.	58 cm/sec.
Rated power	1,0 kVA	1,0 kVA	1,0 kVA	1,0 kVA
Supply voltage	3 x 200–420V, 50/60 Hz			
Required floor space in: working position, catch pans extended resting position	1125 x 3200 mm 1125 x 1440 mm	1125 x 3800 mm 1125 x 1700 mm	1125 x 3510 mm 1125 x 2405 mm	1125 x 3210 mm 1125 x 2265 mm
Net weight	225 kg	230 kg	265 kg	260 kg

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Econom and Ecomat. Great performance at an exceptional price.



Ecomat SSO 615
A 600 mm wide sheeter.



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



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.



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.

Econom, Ecomat models.



Econom STM 513



Econom SSO 514



Ecomat STM 615



Ecomat SSO 615

Technical data	STM 513 Econom	STM 615 Ecomat	SSO 514 Econom	SSO 615 Ecomat	SSO 617 Ecomat
Model	bench	bench	A-frame	A-frame	A-frame
Width of conveyor belts	475 mm	605 mm	475 mm	605 mm	605 mm
Table width	490 mm	620 mm	490 mm	620 mm	620 mm
Table length overall	1560 mm	2420 mm	2055 mm	2420 mm	3320 mm
Roller length	500 mm	633 mm	500 mm	633 mm	633 mm
Roller gap	0,5–30 mm	0,5–30 mm	0,5–30 mm	0,5–30 mm	0,5–30 mm
Speed of discharge conveyor	50 cm/sec.	50 cm/sec.	50 cm/sec.	50 cm/sec.	50 cm/sec.
Rated power	0,75 kVA	1,0 kVA	0,75 kVA	1,0 kVA	1,0 kVA
Supply voltage	3 x 200–420V, 50/60 Hz				
Required floor space in:					
working position	1560x940 mm	1072 x 2420 mm	2500x940 mm	1072 x 2900 mm	1072 x 3800 mm
resting position	850x940 mm	1072 x 1240 mm	850x940 mm	1072 x 1240 mm	1072 x 1630 mm

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



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DOGE**

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We have been the leading manufacturer of dough processing machines and systems for generations, and continue to develop innovative and production-orientated 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.

Customers are using this network of competent resources to achieve security and continuity of production.

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**