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Everything I need.

Rondostar 5000 Basic



2 Rondostar 5000 Basic Operation 3



RONDO invented the first dough sheeter in 1953. In 1983 we launched the Motostar, the world's first electronic sheeter. We have thus laid the foundation stone for a tradition of legendary sheeters. The new Rondostar 5000 Basic continues this tradition. It is a powerful electronic sheeter with revolutionary ease of operation which provides everything a bakery needs today.



### Uniform dough bands

With the electronic Rondostar 5000 Basic it is easy to produce dough blocks and bands. Strong scrapers prevent the dough from sticking to the rollers. You can even sheet the most delicate types of dough into uniform dough bands.

### Robust design

The sturdy design of the Rondostar 5000 Basic features smooth surfaces with no visible bolts or sharp edges. Cleaning is therefore very quick and easy.

#### Technical data

	SSH 6705	SSH 6707	SSH 6707H
Version	non-rusting stainless steel	non-rusting stainless steel	non-rusting stainless steel
Conveyor belt width	640 mm	640 mm	640 mm
Roller gap	0.2 – 45 mm	0.2 – 45 mm	0.2 – 45 mm
Roller diameter	84 mm	84 mm	84 mm
Speed of outfeed belt	85 cm/s	85 cm/s	85 cm/s
Drive system	Central drive	Central drive	Central drive
Display	10.1" cinema display	10.1" cinema display	10.1" cinema display
Operation	i-Touch	i-Touch	i-Touch
Rated power	1.4 kW	1.4 kW	1.4 kW
Voltage options	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Dimensions (mm)			
in working position	• 3050 × 1260	• 3670 × 1260	• 3670 × 1260
in resting position	• 1810 × 1250	• 2190 × 1260	• 2950 × 1260
Weight	285 kg	295 kg	310 kg

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating manual.



# Now it's very easy. With i-Touch operation.

### Like a smartphone

The revolutionary i-Touch operation makes working with the Rondostar 5000 very easy for everyone right from the start. It works in the way everyone is used to from using a smartphone.



### Help at the touch of a button

If something is unclear, the operator simply presses the question mark symbol and gets explanations.

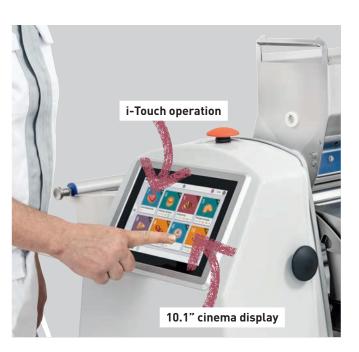
Of course in many different languages.

## Fit for the Not only of

### Fit for the future

Not only can you sheet delicate dough today, you will always be able to install additional functions

in future. Meaning that your Rondostar 5000 will be current for many years to come.







### Tidy start screen

The operator can call up the required program directly from the large start screen. Colours and pastry images make orientation particularly easy. The Rondostar 5000 has several operator levels, so for

The Rondostar 5000 has several operator levels, so for example the foreman can pre-select and enable only those programs the operator is going to need.

### Unique Program Wizard

With the Rondostar 5000 you only have to enter dough block weight, dough type and number of layers and the "Program Wizard" automatically creates a complete sheeting program for you. The individual steps are clearly displayed as tiles, which you can easily move or change if you prefer to adapt the program.