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Rondostar 5000 Basic
Everything I need!






Everything I need!

For dough sheeting and booking.


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 sheeting machine with revolutionary ease of operation which provides everything a bakery needs today.





Uniform dough bands

With the electronic Rondostar 5000 Basic you can easily produce dough blocks and bands. Strong scrapers prevent the dough from sticking to the rollers. You can sheet delicate types of dough into uniform dough bands.



Robust construction

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


Technical data	SSH 6705	SSH 6707	SSH 67075H
Execution	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 discharge conveyor	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
Power	1.4 kW	1.4 kW	1.4 kW
Voltage	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 Rondostar 5000 very easy for everyone right from the start. It works in the way everyone is used to when using a smartphone.



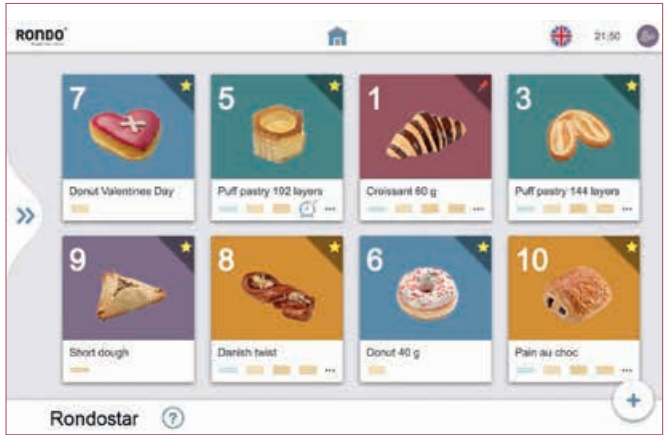
Help at the touch of a button


If something is unclear, the operator simply presses the question mark symbol and gets explanations. Of course in many different languages.



Fit for the future

Not only can you sheet delicate dough today, you will always be able to install additional functions in the future. Meaning that your Rondostar 5000 will be in fashion 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, ensuring that only authorized personnel can release the currently required programs.





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.