

**RONDO**  
Dough-how & more.



**Compas 4.0**

Just sheeting. Just awesome.

# Just sheeting. Just awesome.

The ground-breaking Compas 4.0 redefines dough sheeting:

- **Unique with four individual drives**, opening up countless new possibilities in dough processing for you.
- The revolutionary **i-Touch operation interface** supports you from A to Z, defining “simple operation” for sheeters in a completely new way.
- Thanks to the extremely gentle method of operation, you really can sheet **every type of dough**.
- The **extraordinarily high performance** is sufficient to feed any 700 mm wide make-up line.



Compas 4.0 Expert  
SSH7907H  
Image shows options



Compas 4.0 Pro  
SSH7805  
Image shows options



### Highest efficiency in sheeting and booking

With a very high belt speed, a very wide roller gap and four powerful individual drive motors, the Compas 4.0 enables you to sheet much faster and reduce operating costs.



### Legendary reliability

Over 65 years of experience from the innovation leader combined with Swiss quality. The Compas 4.0 is particularly durable, robust and fit for the future.





### Easy operation and error-free work

Intuitive operation, as easy as using a smartphone. Innovative assistance systems help to avoid mistakes. With Compas 4.0, everyone can work efficiently right away.



### Sheets any type of dough

One generously dimensioned pair of rollers and four individual drives. Optimum parameters for sheeting and reeling. The Compas 4.0 sheets every type of dough uniformly and without stress.

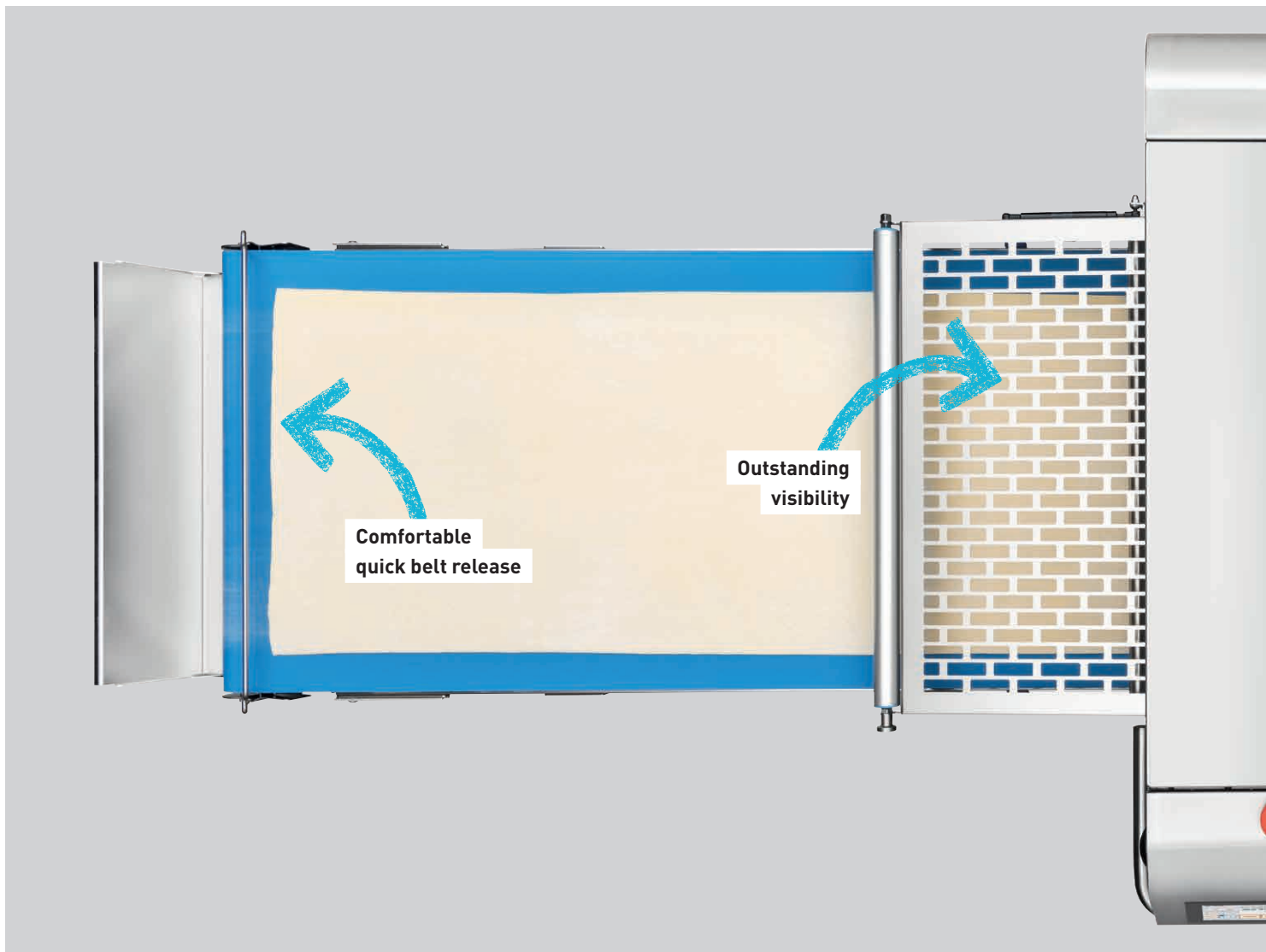
#### Technical data

	Compas 4.0 Expert SSH7907H	Compas 4.0 Expert SSH7909H	Compas 4.0 Pro SSH7805 / SSH7805H	Compas 4.0 Pro SSH7807 / SSH7807H
Version	non-rusting stainless steel	non-rusting stainless steel	non-rusting stainless steel	non-rusting stainless steel
Conveyor belt width	715 mm	715 mm	715 mm	715 mm
Roller gap	0.2 – 65 mm	0.2 – 65 mm	0.2 – 55 mm	0.2 – 55 mm
Roller diameter	99 mm	99 mm	99 mm	99 mm
Sheeting speed	10 – 130 cm/s	10 – 130 cm/s	10 – 105 cm/s	10 – 105 cm/s
Drive system	4 individual drives	4 individual drives	4 individual drives	4 individual drives
Display	10.1" cinema display	10.1" cinema display	10.1" cinema display	10.1" cinema display
Operation	i-Touch	i-Touch	i-Touch	i-Touch
Assistance systems	Yes	Yes	Yes	Yes
Rated power	1.8 kW	1.8 kW	1.8 kW	1.8 kW
Supply voltage	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Protection class	IP53	IP53	IP53	IP53
Dimensions (L × W)				
• in working position	• 3850 × 1400 mm	• 4450 × 1400 mm	• 3270 × 1400 mm	• 3850 × 1400 mm
• in resting position	• 3530 × 1400 mm	• 4130 × 1400 mm	• 1910 × 1400 mm / 2520 × 1400 mm	• 3530 × 1400 mm
Weight	425 kg	435 kg	370 kg / 395 kg	385 kg / 405 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.



Sheet 35 % faster.  
And save costs.



Uniformity without stress.  
And thus achieve the best.





### Highest speed

The Compas 4.0 is so fast that you can feed make-up or croissant lines with up to 800 kg of dough per hour. Groundbreaking, with four individual drives ensuring you always sheet the dough optimally, achieving maximum output.



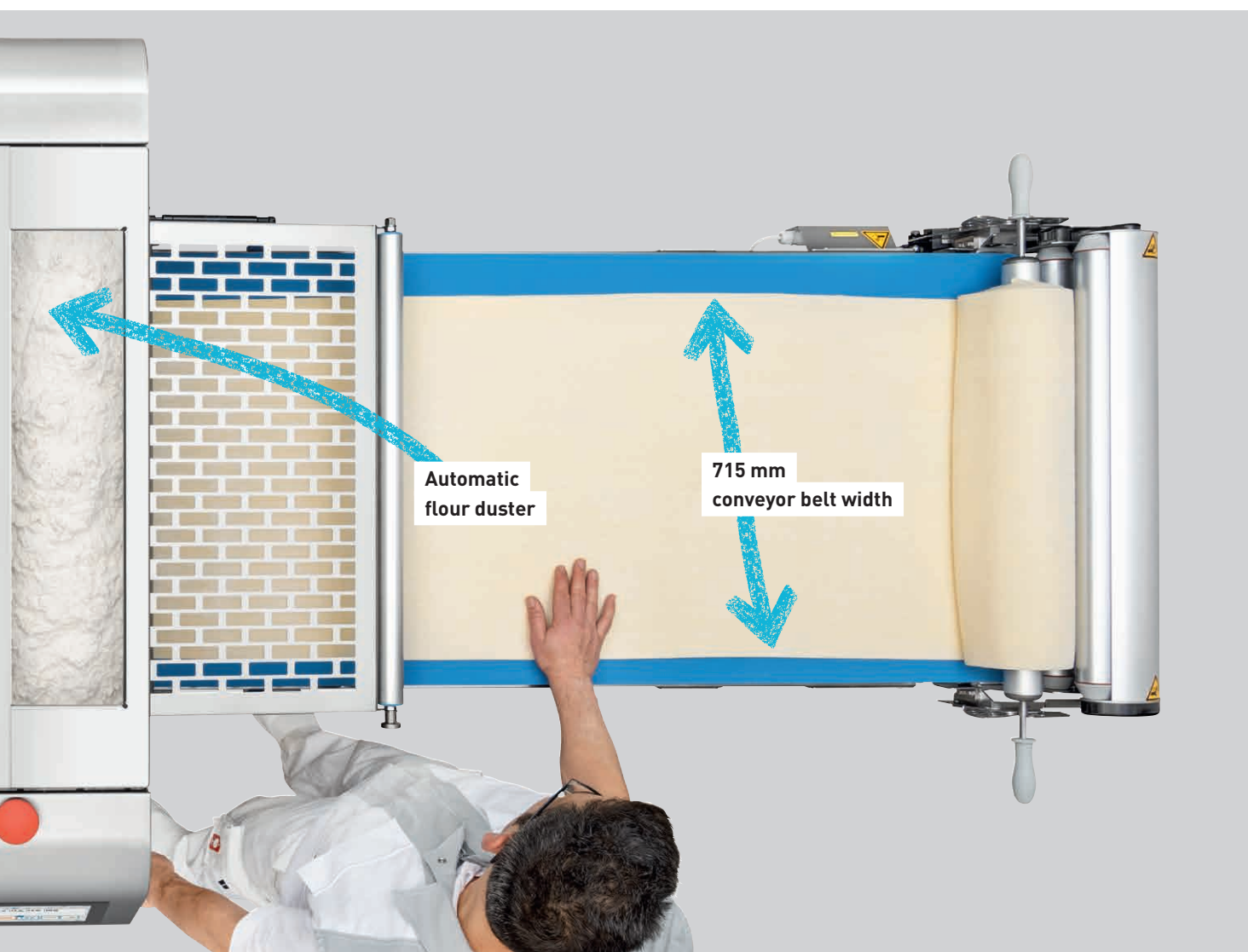
### Biggest dough blocks

The bigger the dough blocks, the more efficiently you work. The four powerful individual drives enable you to process dough blocks weighing 20 kg without any problems. Even if they are already proofed and voluminous, or chilled and extremely hard.



### Reduced operating costs

With the Compas 4.0 you minimise dough scrap and thus reduce your costs. The simple i-Touch operation and the innovative assistance systems prevent operating errors. This further reduces your costs. The Compas 4.0 can be cleaned in just a few steps in a short period of time.



### Stress-free sheeting

The innovative Compas 4.0 is equipped with four individual drives (patent pending), enabling you to sheet any type of dough stress-free. Thus you always get a uniform dough band without tension. This means that your products will always have exactly the same weight and size.



### Reeling without tension

To ensure that the stress-free dough band does not build up any tension during automatic reeling, the Compas 4.0 reels dough bands slowly and gently at the beginning, before gradually increasing the speed. Of course always individually adapted to your dough type.



### Ultimate consistency

With the Compas 4.0, all process steps are programmed so that they are always carried out in the same way. The innovative assistance systems additionally inform the user if the weight or the firmness of the dough block deviates from the set value.



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



### Like a smartphone

The revolutionary i-Touch operation makes working with the Compas 4.0 very easy for everyone right from the start. It works in the way everyone is used to from using a smartphone.



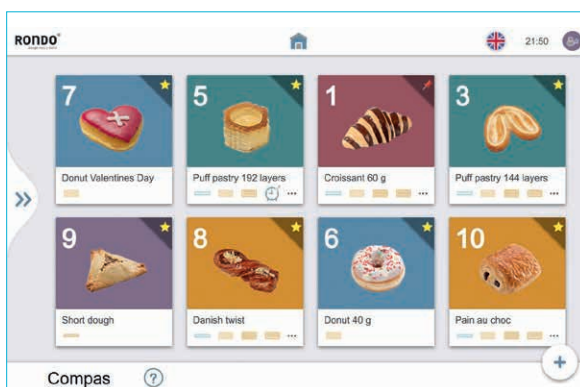
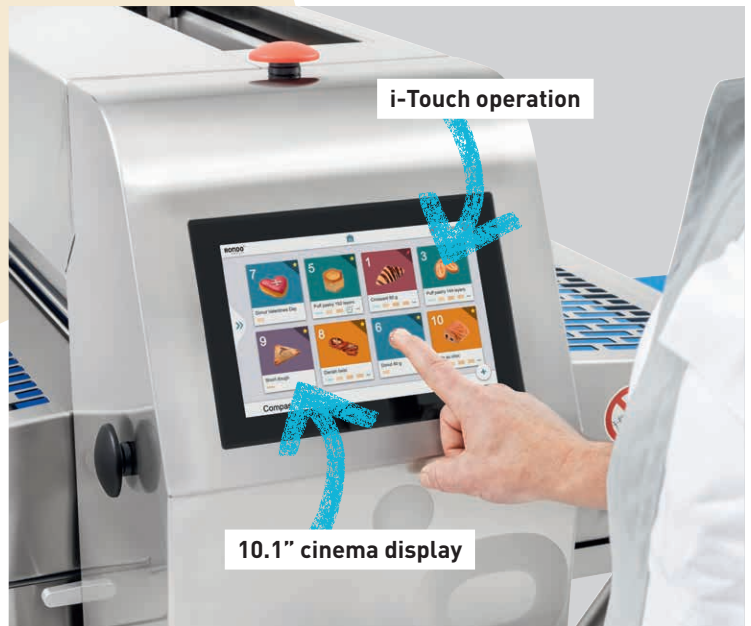
### Intelligent assistance systems

Never again place the dough block on the wrong side, never again start a roll-out program that does not match the dough block. The unique assistance systems of the Compas 4.0 not only make the work particularly easy, but also prevent operating errors.



### 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.



### 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 Compas 4.0 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 Compas 4.0 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.



## At the cutting edge of the times. Reliability for decades.

RONDO invented the first dough sheeter in 1953. In 1983 we launched the Motostar, the world's first electronic sheeter. Then, in 1987, came the introduction of the Compas electronic dough sheeter, which has since become legendary. From many years of experience, we know how important minimum downtimes and long service life are for you. The unique Compas 4.0 is not only reliable and durable, but also fit for the future and therefore, as always, best in class!



### Fit for the future

Not only can you sheet any dough today, you will always be able to install additional functions in future. Meaning that your Compas 4.0 will be current for many years to come.



### Long shall she live

The high-quality components and the robust construction ensure that you can work with the Compas 4.0 for many years. The large i-Touch display is impact-resistant and additionally protected by a solid bar.



### UL Sanitation hygiene standard

The groundbreaking hygiene concept of the Compas 4.0 impresses with smooth surfaces and an open pipe bend construction. There are no niches where dirt could accumulate, and large flour catchers keep the floor clean. Daily cleaning takes only 10 to 12 minutes.

Safety and hygiene properties are certified by independent organisations.



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