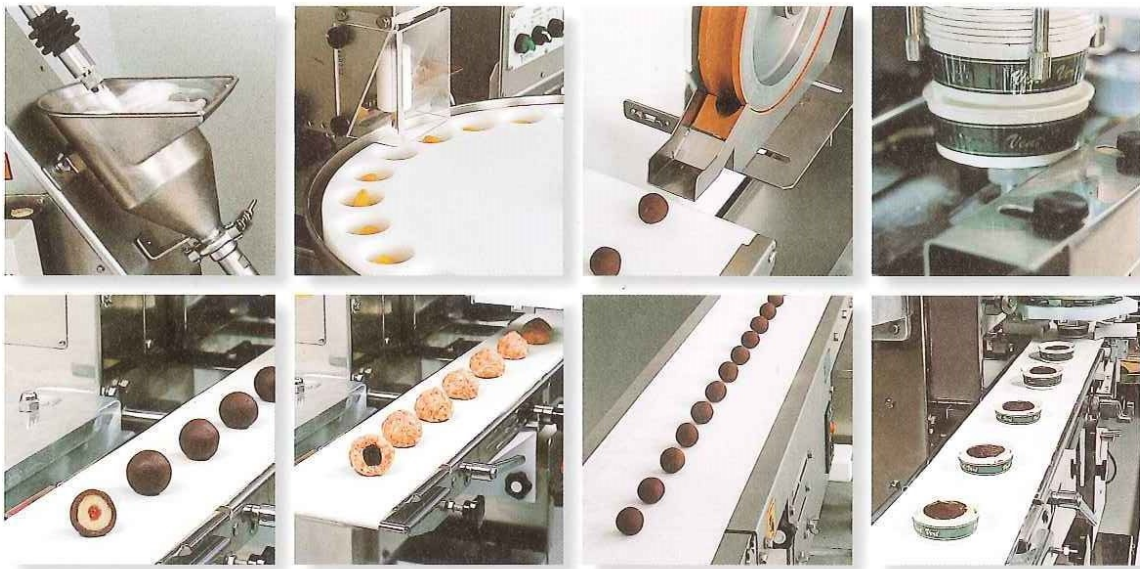


Rheon Encrusting Machine "CORNUCOPIA®" create variety of shaping by combination with its optional devices.

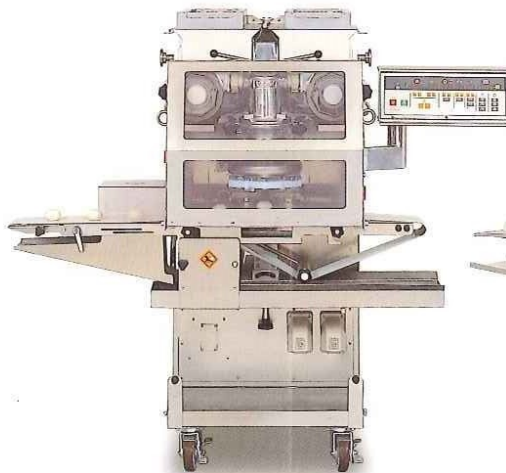


OPTION

DEVICE INFORMATION



CORNUCOPIA®
KN170



CORNUCOPIA®
KN135



CORNUCOPIA®
KN550





OPTION

DEVICE INFORMATION

Rheon Encrusting Machine "CORNUCOPIA" is also called as "Food Designer". Realizes a wide variety of productions from ethnic and traditional foods of all over the world to distinctive new products.

We are introducing extended applicable examples by using various optional devices and their combinations to help you further understand the versatility of "CORNUCOPIA". We would like to make a proposition to support your innovative product development and more effective production.

5 L-type Inner Nozzle

Extrudes short dough continuously. Various nozzle shapes are available to suit required product.



1 Open Top Shutter

Encrusts filled product with its top opened. Open Top Shutter is applicable for various products.



Open Top Pizza



Fruit Pie

Option

Optional devices to be used on "Cornucopia"

Nozzle Variation

※Same application includes special order parts. Please confirm when ordering.

1 Mosaic Nozzle

Forms bar shape products with variety of designs. Variation of mosaic nozzles are available for diverse products. Custom-made nozzle gives you original design.



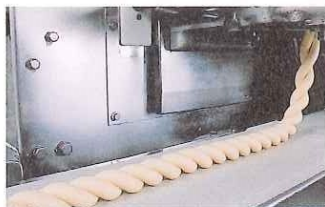
2 Temari Nozzle

Extrudes two kinds of casing materials into stripe pattern. Double Filling Feeder can insert filling into this casing.



3 Twist Nozzle

Extrudes and braids two ropes of dough at the same time. Twist nozzle can manage dough with filling as well, and create unique products.



4 Slit Turning Nozzle

Extrude strips of dough spirally while rotating the casing. Creates products with great originality by various casing and filling materials.



6 Tricolor Layer Flat Nozzle

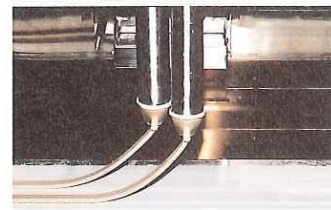
Continuously extrudes three different kinds of materials into one flat dough sheet.

※ Use together with Double Filling Feeder Screw Type.



7 Double Nozzle

Inner Nozzle and Outer Nozzle of "Cornucopia" extrudes dough individually and forms them into two rows production.



Encruster related devices

2 Twist Top Encruster

Twists the tops of products while encrusting. Select the number of folds either nine or twelve.



Steamed Chinese Meat Bun



Crystal Dumpling

3 Compound Nozzle Slicer

Compound Nozzle Slicer is attached underneath Compound Nozzle to slice extruded material into disc shape. Soft and sticky material can be sliced most effective.



Flower Cookie



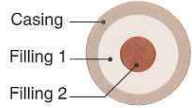
White Chocolate Cookie

※Please consult us about the applicable models of these optional devices.

Double Filling Feeder

Double Filling Feeder extrudes another filling into the center of encrusted products to create three-layer product. Select Pump Type or Screw Type according to the filling characteristics.

Pump Type



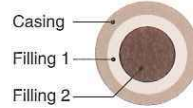
Extrudes soft and pasty filling such as cream and jam into the center of encrusted products. It is also capable of extruding liquid fillings.



Praline Marzipan



Screw Type



Screw Type is suitable to feed relatively dense material. Feeding amount can be adjusted very widely according to the requirement.



Ice Cream

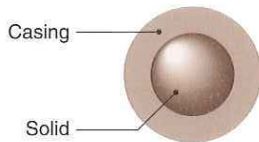


Solid Feeder

Simply attaching Solid Feeder to "Cornucopia", adds capability to encrust a whole solid material such as eggs, olives and cherries. A solid material can be encrusted with (Solid with Filling) or without (Single Solid) filling.

Single Solid

Encrusts a whole solid material without filling.



Scotch Egg



Marillenknoedel



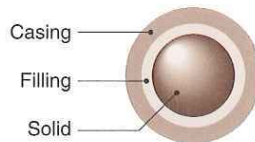
Moon Cake



Pie with a Whole Chestnut

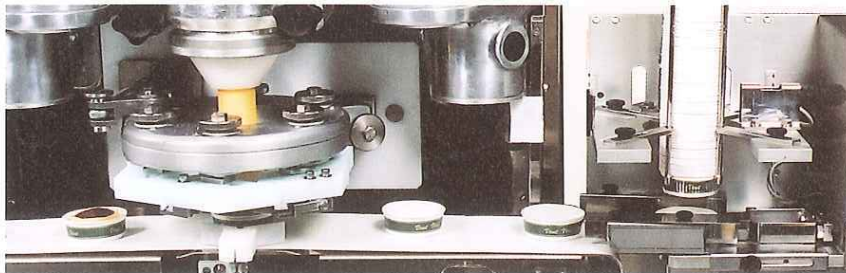
Solid with Filling

Encrusts a whole solid material with filling.



Paper Cup Feeder

Paper Cup Feeder can continuously supply cups onto the transfer conveyor synchronizing with "Cornucopia" production speed. No need to dust flour onto the belt, because of placing sticky product into a cup directly. Creates cup products consistently and automatically.



Cheesecake Cup



Chocolatecake Cup



Pumpkincake Cup



Gratin Pie



Option Device Unit

● Related equipments used for "Cornucopia" or independently.

1 Stamping Machine

Connect Stamping machine following "Cornucopia" to do stamping automatically. It detects product with a sensor to stamp its exact position. Stamping die can be changed to meet the pattern of products. Variety of shaping patterns are available by replacing the die.



Cookie



2 Dusting Flour Covering Device

It covers product surface with even layer of dusting flour. Dusting flour volume can be adjusted.



5 Shuttle Panner

Automatically arranges and places products on the tray or conveyor. Shuttle Panner with automatic pitch correction is available.



6 Forming Unit Conveyor

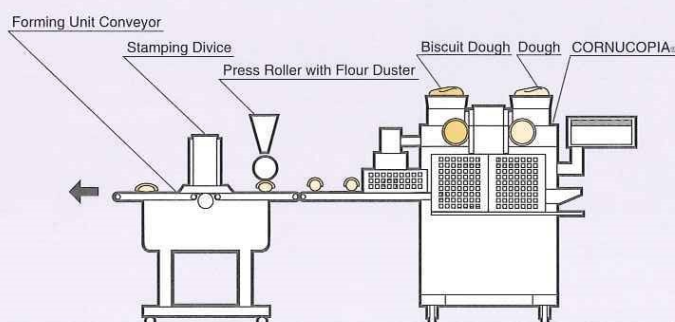
Receives products formed by "Cornucopia" and makes variety of secondary shaping with optional devices. Up to three options are available. Sliced products can be separated by the belt speed difference between conveyor belt No.1 and No.2.



Special Production Line

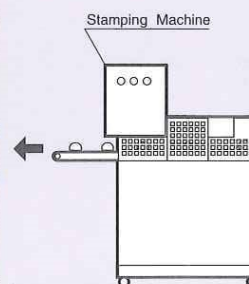
1 Concha Production Line

Concha Production Line automatically produces Mexican sweet bun "Concha". Places biscuit dough on the divided dough and print shell (concha) pattern on the product surface by Stamping Device. The Concha Production Line manages complicated production automatically to provide you with effective production.



2 Maamoul Production Line

Maamoul Production Line automatically produces Maamoul. Stamping Machine prints pattern on the product to the product specifications in order to handle.



※Please consult us about the applicable models of these optional devices.

3 Sesame Covering Device

Sesame Covering Device connected to “Cornucopia” automatically covers product surface with even layer or particle materials. It is synchronized to an encrusting machine operation so that a product is covered with particle materials completely.



Rum Kugeln



4 Rounder

Divided or encrusted products with “Cornucopia” are formed through a rotating drum, to create products that are even closer to perfect spheres.



7 Cookie Slicer

It slices cookie dough extruded by “Cornucopia” accurately after being frozen. Slicing thickness can be changed.



8 Punching Machine

Punching Machine is used for voluminous handmade quality bread production. Strengthens the gluten structure of dough by punching.

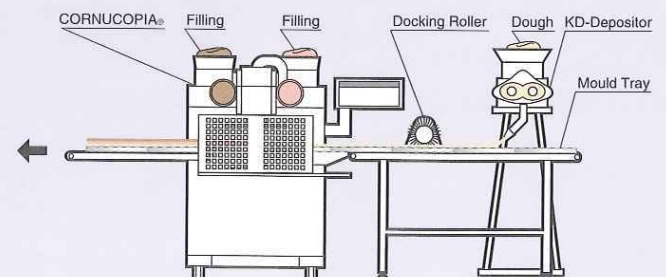
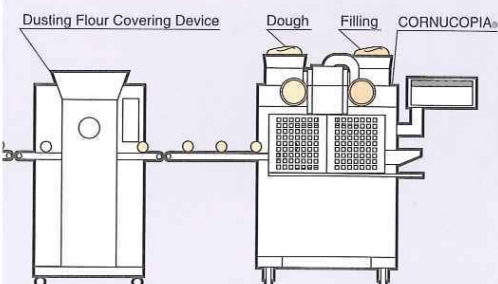


with Variety of Options.

Middle Eastern confectionery “Maamoul”. surface. The pattern can be changed according variety of products.

3 Tart Production Line

Connect Conveyor and Depositor to “Cornucopia” to produce tart slices continuously and automatically. Depositor and “Cornucopia” continuously extrudes three different kinds of materials onto the trays transferred from the upstream of the line. Thus high quality tart slices can be produced simply and easily.



Secondary Shaping Option

● Optional devices attachable to "Cornucopia[®]" and on the option base of secondary shaping conveyor.

1 Press Roller with Flour Duster

Rolls the top of products. Flour Duster dusts flour onto press roller to prevent products from sticking.



2 Roller Base #3 with Motor

Add "Flattening and Side Press Roller" to "Press Roller with Motor" to press products in 2 steps.



3 Flattening and Side Press Roller with Flour Duster

Combination of "Press Roller with Flour Duster" and "Side Press Roller".



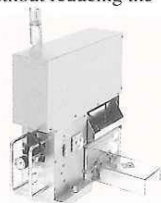
4 Barrel Shaping Device

Products encrusted into spheres are shaped into barrel-shaped products.



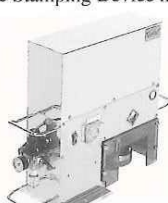
5 Vertical Cross Cutter

Vertical Cross Cutter provides cross cutting of cylindrical products with clean cut-ends without reducing the production speed. It is used as Stamper as well by changing its tool.



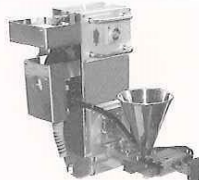
6 Stamping Device

Stamping Device detects product with the sensor to stamp correct position on the product. The Stamping Device has die-cut function as well.



7 Spot Feeder

Seeding Device detects product position with the sensor and sprinkles required amount of seed such as sesame and poppy seed on the product.



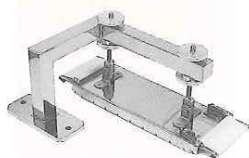
8 Spot Spray Unit

Spot Spray Unit sprays water on part of product surface. It operates by detecting product with a sensor.



9 Press Plate

Used to transform spherical shape into bar shape by means of rolling the product under the board.



10 Rolling Net

Used to transform spherical shape into bar shape by means of rolling the product under the flexible wire net. The shape is determined by the length of the net.



Example of secondary optional devices combination.

● Leaf Pie Production



"Press Roller with Flour Duster", "Press Roller with Motor" and "Stamping Device"

● Sablé Production



"Press Roller with Flour Duster" and "Stamping Device"

● Fruit Bar Production



"Press Roller with Flour Duster" and "Blade Wheel" and "Vertical Cross Cutter"

● Hamburg Steak Production



Two units of "Flattening and Side Press Roller"

● Cornish Pasty Production



"Press Roller with Motor" and "Continuous Top Twist Device"

● Sultana Cracker Production



Two units of "Press Roller with Flour Duster", "Pin Wheel" and "Vertical Cross Cutter"

The specifications are subject to change without notice and without obligation.

All rights reserved. Reproduction, adaptation or translation without prior written permission is prohibited.

RHEON[®]

RHEON AUTOMATIC MACHINERY CO., LTD.

Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan
Phone: 028-665-1111 Fax: 028-666-1013 E-mail: info@rheon.com

RHEON U.S.A.

9490 Toledo Way, Irvine, CA 92618, U.S.A.
Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com

RHEON U.S.A. NJ BRANCH

375 North Street, Unit K, Teterboro, NJ 07608, U.S.A.
Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com

URL: <http://www.rheon.com>

香港及澳門代理商
Agent of HK & Macau

ANEL

APEX NOBLE EQUIPMENT LTD.

雅麗盈設備有限公司

香港荃灣柴灣角街95號華俊工業中心18樓05號室

Flat 5, 18/F, Wah Chun Industrial Centre,

95 Chai Wan Kok Street, Tsuen Wan, New Territories, Hong Kong

Mobile: 852-94505051, 853-62839652, 86-14715675669

Tel: 852-36901333, 36901338, Fax: 852-36901339

Website: www.anel.com.hk