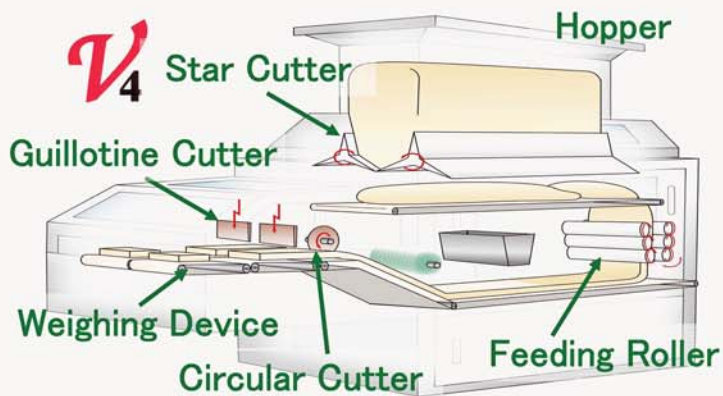




**RHEON
VX212
STRESS FREE
TWIN DIVIDER**



The Rheon VX212 can divide one or two lanes of dough. Each piece is individually weighed and cut from the dough sheet, which has been formed using Rheons patented STRESS FREE® method. This ensures we don't damage the dough's gluten structure and we maintain the effectiveness of the yeast or leavening medium. The VX212 is suitable for all types of dough and is especially effective with high water content, bulk fermented doughs for high quality breads.

Capacity					
VX212 400 MODEL			VX212 800 MODEL		
SINGLE LANE		TWIN LANE	SINGLE LANE		TWIN LANE
400kg/hr	CAPACITY	400kg/hr	800kg/hr	CAPACITY	800kg/hr
130 to 150mm	DOUGH WIDTH	65 to 75mm	130 to 150mm	DOUGH WIDTH	65 to 75mm
150 to 1200g	DIVIDING RANGE	75 to 600g	150 to 1200g	DIVIDING RANGE	75 to 600g
1200 pcs/hr	MAX SPEED	2400 pcs/hr	1800 pcs/hr	MAX SPEED	3600 pcs/hr

RHEON VX212 STRESS FREE TWIN DIVIDER



The Rheon VX212 can be delivered with several options to aid the bread making process and can be retrofitted as production changes and grows, as they are entirely modular. The first and most popular option is the work table. A central conveyor belt receives the dough pieces, they can then be moulded by the baker on the food grade wooden (plastic options available) boards.



The pieces will exit the machine in square or rectangular form whether single lane or twin lane. To automatically round these pieces to make rolls or boules, the SR2 cup rounder is available to fit the the end of the line.



For further semi-automation Rheon have introduced the baguette moulder. This can fit in line with your VX212 and with the cup rounder, then exit onto the work table or an automatic panner. Other options are available for seeding or dusting for example, on request.

