



**RHEON®**

**MEGAFORMER**

**HIGH SPEED ENCRUSTER**

[WWW.RHEON-EUROPE.COM](http://WWW.RHEON-EUROPE.COM)

The Rheon Megaformer is the latest encruster from Rheon. It can achieve accurate filling of products at high speeds whilst still forming good shapes and being gentle on the materials. The Megaformer comes in two varieties two and four lane, producing up to 48,000 products per hour.



**Capacity**

**MEGAFORMER**

**TWO LANE MODEL**

**FOUR LANE MODEL**

3000kg/hr

**CAPACITY**

3000kg/hr

20 to 250g

**DIVIDING RANGE**

20 to 150g

24000 pcs/hr

**MAX SPEED**

48000 pcs/hr





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The Megaformer is fully jetwashable and can have the control panel mounted remotely or on the machine.

Large 240L hoppers are available with the machine with cantilevered mechanisms for easy cleaning.



Optional extras such as flatening rollers or conveyors for making burger shapes. Or distribution conveyors to fully utilise upstream equipment such as fryers.



Many different food products can be made on the machine, whether they are just divided, such as meatballs or they are encrusted such as mini chicken Kiev with garlic butter filling. The Megaformer perfectly centralises the filling to the outer material, which is extremely important for further processing. Taking mini Kiev as an example it is important that in the frying process there is no leakage of the garlic butter so a uniform outer material is imperative. The Megaformer offers consistency, reliability, versatility, high capacity, cleanliness and save space.