



RHEON®
MULTIHEAD ENCRUSTER

A versatile solution to higher capacity encrusting, the Multihead machine has 3 main operation types shown below. The Multihead has a gentle action which enables the machine to be able to process doughs and materials where texture of the final product is important. Sticky materials can also be processed, the machine is manufactured from stainless steel and food grade, durable plastics.

Dough Dividing



The smooth portioning of dough, meat, poultry, fish, rice...

Up to 24,000 pcs/hr on 4 rows

Product weight range 5g to 150g



Solid Feeding



Can encrust whole pieces up to 35mm in diameter

Up to 9,600 pcs/hr on 4 rows

Product weight range 35g to 90g



Filling Encrusting



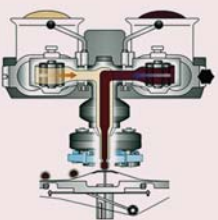
Can encrust a large range of fillings

Up to 24,000 pcs/hr on 4 rows

Product weight range 5g to 150g



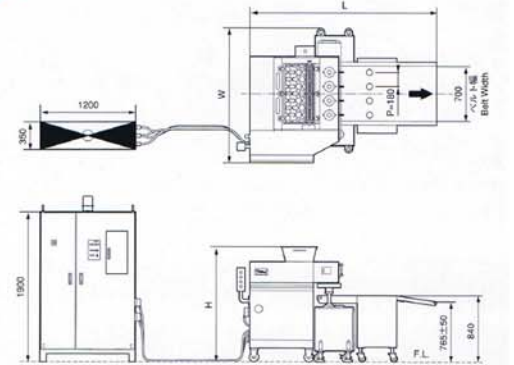
The Rheon Multihead Encruster follows the same basic principles of our entire encrusting range. It can perform dividing, spherical encrusting and co-extruding over 4 lanes of product.



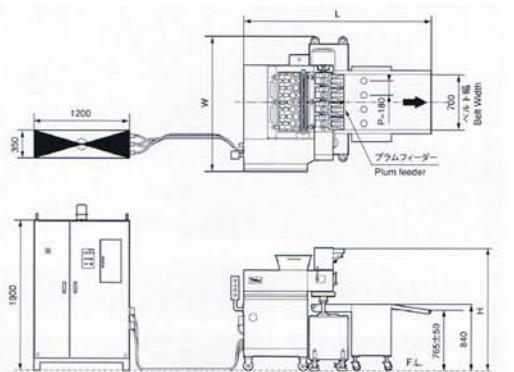


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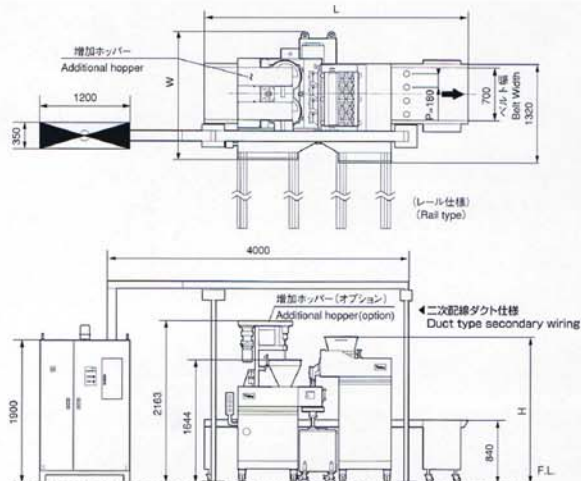
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Dividing Layout



Solid Feeding Layout



Filling Encrusting Layout

SPECIFICATIONS

Multihead Encruster	Dough Dividing	Solid Feeding	Filling Encrusting
PIECES/HR	24,000	9,600	24,000
RPM/LANE	100	40	100
NOZZLES	4	4	4
NOZZLE PITCH	180mm	180mm	180mm
WEIGHT RANGE	5g to 150g	35g to 90g	5g to 150g
CAPACITY/HR	720kg	720kg	1,440kg
HOPPER	74L	74L	74L & 60L
DIMENSIONS (mm)	2350(L) x 1700(W) x 1460(H)	2350(L) x 1700(W) x 1550(H)	3500(L) x 1700(W) x 1955(H)