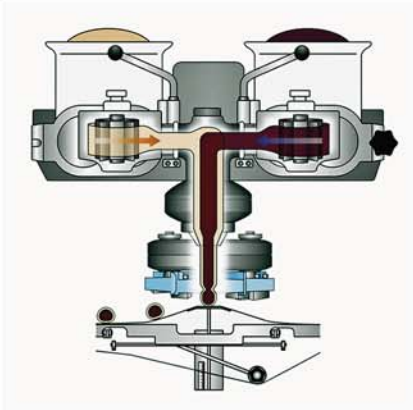




RHEON®
WN066
TWIN LANE
ENCRUSTING MACHINE

The Rheon WN066 encrusting machine is a versatile machine for producing divided or filled foods. It is ideal for working with yeasted dough products as it won't damage the gluten structure of the dough. The KN550 is used for a variety of products but most commonly on bakery products such as filled focaccia, filled bagels, filled buns, mini pizza, flatbreads and gluten free breads. It's twin lane operation makes it ideal machine for increasing capacity from the KN550 series.



Capacity	
WN066 Encruster	
TWIN LANE	
720kg/hr	CAPACITY
UP TO 12,000/hr	OUTPUT
up to 40m/min	BELT SPEED (EXTRUDING)
10 TO 250g	WEIGHT RANGE (ENCRUSTING)



RHEON®

WN066
TWIN LANE
ENCRUSTING MACHINE



The Rheon WN066 at it's maximum dimensions measure 2515mm long x1080mm wide x 1485mm high. So this machine is still compact in size and saves valuable footprint space in facility.

