



STRESS FREE® BAKERY EQUIPMENT

THE AD LINE



4,800 pcs/hr
2 row machine
540mm width dough sheet

STRESS FREE DOUGH TECHNOLOGY MEETS ENCRUSTING TECHNOLOGY



HIGH QUALITY FILLED DOUGH PRODUCTS



Initially make a high quality dough sheet using the Rheon Stress Free® V4 sheeting line.



Make a full dough sheet to the desired width and thickness trim the dough sheet and use longitudinal cutting to make 2 strips of dough



The dough strip is then filled using a Rheon depositor.



The filled strips are rolled using the sidewinding system. The continuous roll of dough is then passed through the Rheon encruster shutters



The shutters seal the top and bottom of the dough piece to make the filled product, each piece is then weight checked to control the line weights.



THE SR6 STRESS FREE ROLL AND BUN LINE



V4 STRESS FREE DOUGH FEEDER



6 ROW CUP ROUNDER

6,400 TO 9,000 PIECES PER HOUR



60G TO 100G SQUARE OR ROUND ROLLS

The V4 SR-6 Line features all the important innovations by Rheon for the dividing, portioning and forming of bread dough, such as the patented Stress Free® system, that applies zero mechanical force to the dough or the Gravimetric Method® for a highly accurate weighing and cutting of the dough sheets. The system is used for the production of high quality square or round rolls from high water content, long ferment doughs. The SR6 weighs each individual dough piece and adjust the dough feed for high weight accuracy. It uses the cup rounding system for producing consistently round rolls.



WEIGHING AND MULTIPLYING BAND



(0044) 020 8722 0462



enquiries@londonfoodmachinery.co.uk



www.londonfoodmachinery.co.uk