



Mini Kiev

RHEON MEGAFORMER

CHEESE FILLED PORK BURGER



CHEESE FILLED CHICKEN NUGGETS



The Megaformer can produce filled or unfilled product. Excellent filling centralization is achieved.



VANILLA CREAM FILLED COOKIES

The Rheon Megaformer is the high speed 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 models two and four lane, producing up to 48,000 products per hour. The system uses a new high speed encrusting shutter section.

The unique Megaformer flow controller action moves the product through the system gently, meaning large, delicate particulates can be maintained and its low pressure does not compact the product giving better texture to the final product.

A wide range of food ingredients can be used and different products made, it's suitable for all types of meat, cookies, gluten free bakery, filled pastries, meatball, picnic eggs, falafel, filled and unfilled fishcakes, there is huge potential for new product development.

CHEESE AND SWEETCORN FILLED CROQUETTES



HIGH QUALITY MEATBALLS



CURRY FILLED POTATO CROQUETTES



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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