



IBA 2023 22.10.23 - 26.10.23

MUNICH MESSE Location B3/410

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JOIN RHEON AT THE WORLDS LEADING TRADE FAIR FOR THE BAKING AND CONFECTIONERY INDUSTRY World of Possibilities



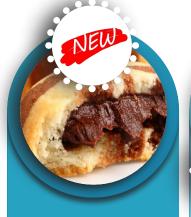
V4 PASTRY LINE

RHEON WERE THE PIONEERS OF THE AUTOMATED CROISANT LINE AND NOW LAUNCH THEIR LATEST MODEL. FIRST EXHIBITED AT FOOMA JAPAN IN JULY 2023, THIS IS THE FIRST TIME THE NEW PASTRY LINE WILL BE SHOWN IN EUROPE.



V4 UNIVERSAL LINE

THE RHEON V4 STRESS-FREE [®] UNI-VERSAL LINE IS ABLE TO PRODUCE BACUETTES, CIABATTA, LOAVES AND BOULE BREAD FROM THE SAME LINE USING RHEON'S STRESS FREE [®] TECHNOLOCY FOR HIGH QUALITY DOUCHS.



WN067 ENCRUSTER

THE NEW WNOG7 IS PART OF THE UPCRADED TWIN LANE SERIES OF ENCRUSTERS FROM RHEON. THIS CAN BE USED FOR FILLED BREAD PRODUCTS, COOKIES, PIES, CLUTEN FREE, PASTRY, MEAT, DAIRY AND FISH. A FLEXIBLE ENCRUSTER WITH HIGH CAPACITY.

VX213 DIVIDER

THE NEW, TRIPLE LINE DOUGH DI-VIDER HAS BEEN UPGRADED AND IS FIRST BEING DEMONSTRATED AT THE IBA SHOW.

CONTACT US

FOR FURTHER INFORMATION ON THE EQUIPMENT WE WILL BE EXHIBITING OR TO Set up a meeting/personal tour of the equipment then please contact us on the detail below.

WE WOULD WELCOME YOU TO THE STAND.

LONDON FOOD MACHINERY LTD





15, EWELL ROAD, CHEAM, SM3 8DD



020 8722 0462

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NEW VX213



THE SR4 FOUR-ROW ROLL-LINE WILL BE SHOWN WITH THE VX222 DIVIDER

THE SMART SOLID FEEDER AND COMPACT PANNER WILL BE SHOWN ALONG-

THE TWIN LANE PUNCH ROUNDER WILL BE DEMONSTRATED INLINE WITH THE

SIDE THE KN551 ENCRUSTER TO MAKE SPECIAL OPEN-TOP COOKIES THE INTRODUCTORY KN050 ENCRUSTER WILL BE DEMONSTRATED

FURTHER EQUIPMENT EXHIBITED