

RHEON

iba

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



V4 PASTRY LINE

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RHEON WERE THE PIONEERS OF THE AUTOMATED CROISSANT 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

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THE RHEON V4 STRESS-FREE[®] UNIVERSAL LINE IS ABLE TO PRODUCE BAGUETTES, CIABATTA, LOAVES AND BOULE BREAD FROM THE SAME LINE USING RHEON'S STRESS FREE[®] TECHNOLOGY FOR HIGH QUALITY DOUGHS.



WN067 ENCRUSTER

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THE NEW WN067 IS PART OF THE UPGRADED TWIN LANE SERIES OF ENCRUSTERS FROM RHEON. THIS CAN BE USED FOR FILLED BREAD PRODUCTS, COOKIES, PIES, GLUTEN FREE, PASTRY, MEAT, DAIRY AND FISH. A FLEXIBLE ENCRUSTER WITH HIGH CAPACITY.



VX213 DIVIDER

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

CONTACT US

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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



FURTHER EQUIPMENT EXHIBITED

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- THE SR4 FOUR-ROW ROLL-LINE WILL BE SHOWN WITH THE VX222 DIVIDER
 - THE SMART SOLID FEEDER AND COMPACT PANNER WILL BE SHOWN ALONGSIDE THE KN551 ENCRUSTER TO MAKE SPECIAL OPEN-TOP COOKIES
 - THE INTRODUCTORY KN050 ENCRUSTER WILL BE DEMONSTRATED
 - THE TWIN LANE PUNCH ROUNDER WILL BE DEMONSTRATED INLINE WITH THE NEW VX213



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