

**NEW**

# THE UNIVERSAL MACHINE FOR ALL TYPES OF DOUGH

## DOUBLE LANE

# CORNUCOPIA

## WN067

The new Double Lane Cornucopia WN067 can produce all types of dough products such as bread or pretzels continuously and uniformly. Also very versatile for a wide variety of applications like confectioneries or savory meat type products.

- *The encrusting machine that combines the capacity of two CORNUCOPIA into one*
- *Ideal machine for a wide range of doughs from soft to stiff elastic type, such as bread and pizza dough*
- *Optional 2-step belt system with up/down plate for increased output*
- *Washdown spec with low pressure water only*

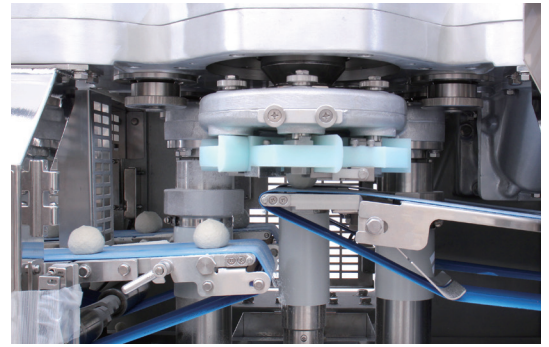
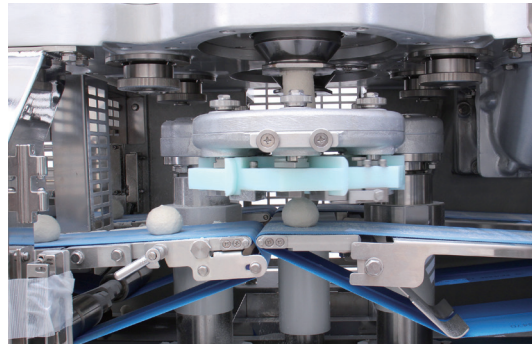
**ENCRUSTING SPEED**

**12,000 pcs/hr**

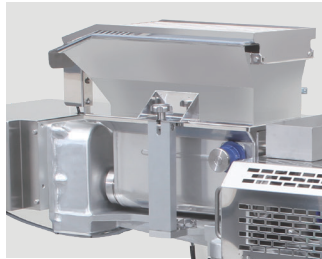


## 2-step Belt Model

High-speed and stable production even for small products with the optional 2-step belt model



## Safe and hygienic design in all parts for confident operation



Hygienic and more durable stainless steel hoppers, and sanitary design drive shafts that don't come in contact with ingredients



Washdown spec with low pressure water only

## Easy to see, easy to use color touch panel



Built-in Product Memory Unit (PMU) stores custom production parameters up to 100 recipes

## Automatic Production Line

Optional panner precisely arranges products onto pans without deforming or manual contact



Set Panner (KP302)



Arranging Conveyor (AC201)



WN067



## Product Variations



Filled Bagel Ball



Filled Cookie



Mochi Cream



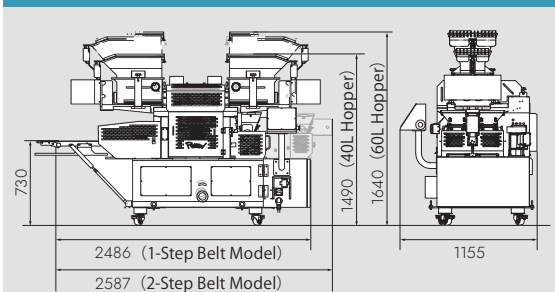
Potato Ball



Tamale

### Dimensions

(Unit: mm)



### Specifications

Length (1-Step Belt Model)	2486 mm
Length (2-Step Belt Model)	2587 mm
Width	1155 mm
Height (40L Hopper)	1490 mm
Height (60L Hopper)	1640 mm
Weight	1030 kg
Voltage/Current	3-phase 220 V, 26.1A
Electrical Capacity	5.73 kW
Hopper Capacity	40 l or 60 L ×2

\*All electric parts are UL approved  
\*Designed to meet FDA regulation

### Capacity

Product Weight Range		10 - 250 g	
Output	A type	Ball shape	20 - 120 pcs/min
		Bar shape	Max. 80 pcs/min
	B type	Ball shape	20 - 200 pcs/min
		Bar shape	Max. 40 pcs/min
Belt Speed		0 - 40 m/min	
Product Length		Max. 500 mm	
Extruding Capacity		720 kg/hr (Inner+Outer)	

\*Limited production speed may be required for product quality on certain products

The specifications are subject to change without notice and without obligation.

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# RHEON

#### RHEON AUTOMATIC MACHINERY CO., LTD.

Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan  
Phone: 028-665-1111 Fax: 028-665-3346 E-mail: info@rheon.com  
URL: <https://www.rheon.com>

#### RHEON U.S.A.

2 Doppler, Irvine, CA 92618, U.S.A.  
Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com  
URL: <http://www.rheonusa.com>

#### RHEON U.S.A. NJ BRANCH

700 Huyler Street Teterboro, NJ 07608, U.S.A.  
Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com

#### RHEON AUTOMATIC MACHINERY GmbH

Tiefenbroicher Weg 30, 40472 Düsseldorf, Germany  
Phone: 0211-471950 Fax: 0211-424129 E-mail: de.info@rheon.com  
URL: <https://www.rheon-europe.com>

#### RHEON AUTOMATIC MACHINERY GmbH ULM BRANCH

Saumweg 30, 89257 Illertissen, Germany  
Phone: 07303-1599410 Fax: 07303-15994111 E-mail: de.info@rheon.com  
RHEON AUTOMATIC MACHINERY CO., LTD. TAIWAN BRANCH  
5F., No.118, Xinhua 1st Rd., Neihu District, Taipei City, Taiwan (R.O.C.)  
Phone: 02-2792-3525 Fax: 02-2792-3529 E-mail: tw.info@rheon.com  
RHEON AUTOMATIC MACHINERY CO., LTD. SHANGHAI OFFICE  
ROOM30, 5F GIFCII, 1438 Hongqiao Road, Changning District, Shanghai  
Phone: 86-21-61976378 Fax: 86-21-61976380

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