

NEW The Versatile Encrusting Robot

CORNUCOPIA

KN135

Output

20 ~ 100 pcs./min.

Product Weight Range

10 ~ 250 g

Extruding Capacity (total)

280 kg



The operating panel pivots 90 degrees

Chocolate Chip Cookie

Fruit Cereal Bar

Barfi

Praline Marzipan

Marguerite Cookie

Kachori

Maamoul

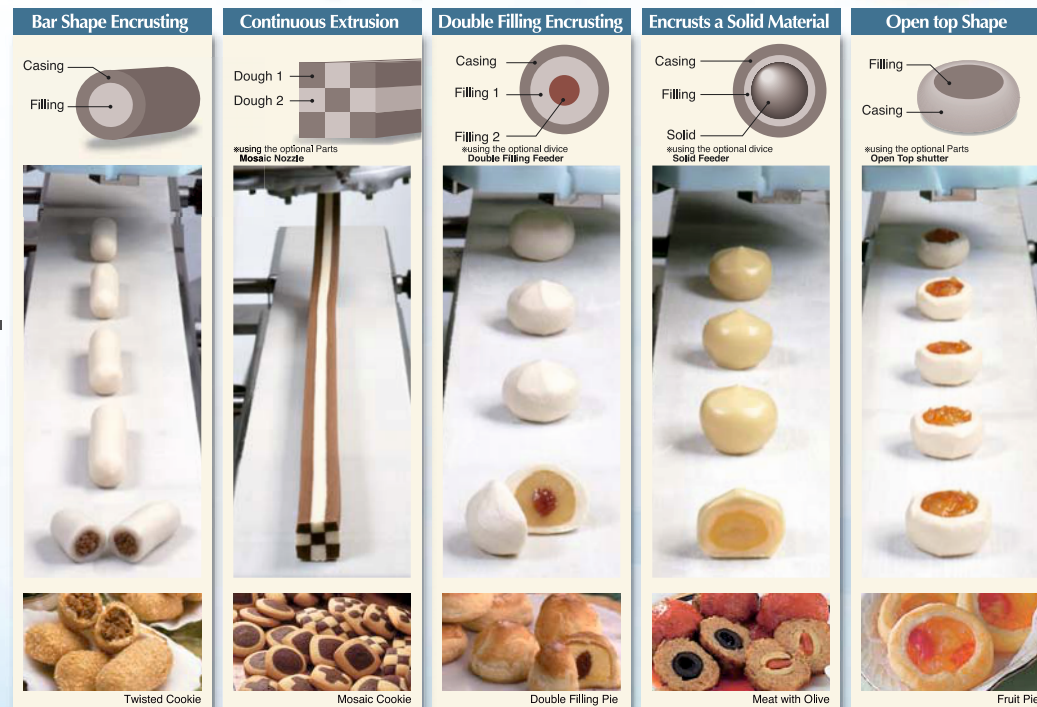
Soft Center Cookie

Mosaic Cookie

Twisted Chocolate Cookie

CORNUCOPIA® KN135 comes with various forming capacities.

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Additional Options extends the range of products.

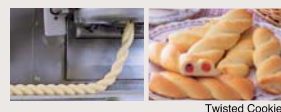
Mosaic Nozzle

Forms bar shape products with variety of designs. Variation of mosaic nozzles are available for diverse products. Custom-made nozzle gives you original design.



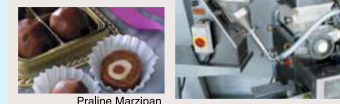
Twist Nozzle

Extrudes and braids two ropes of dough at the same time. Twist nozzle can manage dough with filling as well, and create unique products.



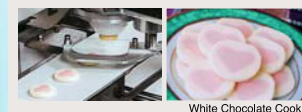
Double Filling Feeder (Pump Type)

Extrudes soft and pasty filling such as cream and jam into the center of encrusted products. It is also capable of extruding liquid fillings.



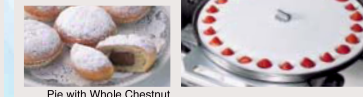
Compound Nozzle Slicer

Compound Nozzle Slicer is attached underneath Compound Nozzle to slice extruded material into disc shape.



Solid Feeder

Simply attaching Solid Feeder to KN135, adds capability to encrust a whole solid material.



Compact Panner with Tray Feeder

The new affordable "Compact Panner" has a built-in Underneath Conveyor which indexes trays and receives products from Rheon Encrusting Machines (single head) and lines them up evenly.



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RHEON

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