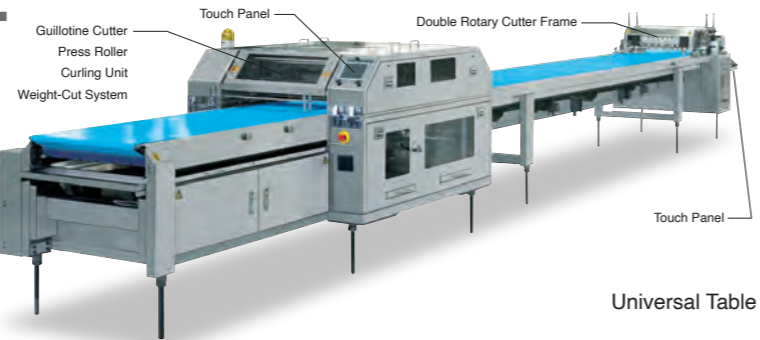
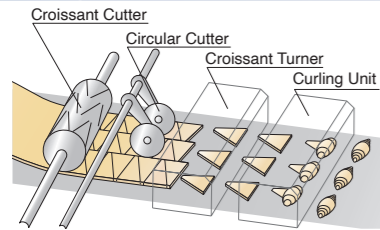


A variety of products can be made by the combination of various Shaping devices.

Universal Table is equipped with Double Rotary Cutter Frame, Spot Spray, Degassing Roller, Curling Unit and Guillotine Cutter as standard devices. A large variety of products can be produced as required, since all sorts of shaping devices are available.



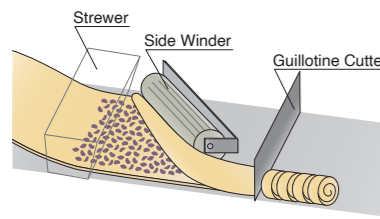
Forming with Croissant Turner



※ Various sizes are available from standard Croissant to Mini Croissant.

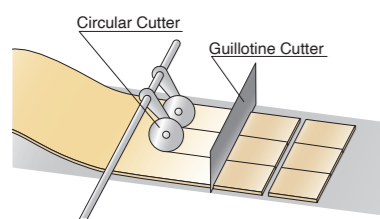
※ A slice of ham can be rolled up.

Forming with Side Winder



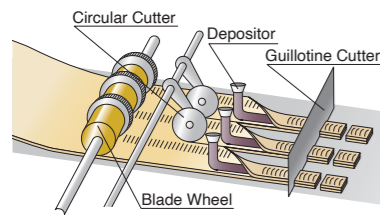
※ Using 2 units of Side Winder.

Cutting by Guillotine Cutter



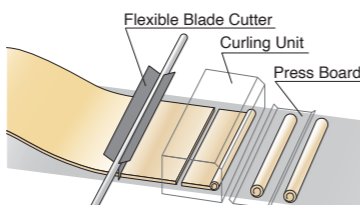
※ Using Twin Guillotine Cutter and handwork.

Forming with Depositor

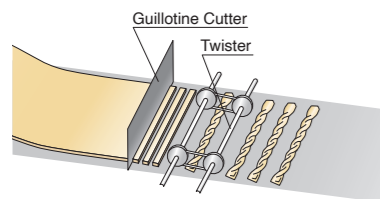


※ Scoring with Blade Wheel.

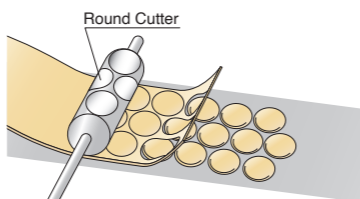
Forming with Flexible Blade Cutter



Forming with Twister



Cutting with a variety of Rotary Cutters



※ We have a lot more shaping devices available other than above examples. Please contact Rheon offices for further information.
 ※ Available options can be limited depends on the length of Universal Table.

The specifications are subject to change without notice and without obligation.
 All Rights Reserved. Reproduction, adaptation or translation without prior written permission is prohibited.

HM Line & Universal Table

Stress Free System

HM Line produces wide variety of high quality products such as Puff Pastry, Danish, Croissants, Breads, Doughnuts and Shortbread easily on a single compact line.



- Reduces the use of dusting flour!
- Easy Cleaning and Maintenance!
- Greatly improved product quality by Multi-Stretchar's high performance stretching effect!

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: ulm@rheon.com

RHEON AUTOMATIC MACHINERY CO., LTD. TAIWAN BRANCH
 5F, No.118, Xinhui 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, 1438Hongqiao Road, changning District, Shanghai
 Phone: 86-21-61976378 Fax: 86-21-61976380

©RHEON AUTOMATIC MACHINERY 2002
 No.S-FHMC-021-8F 2202R (英語)

HM Line is multi-purpose complex pastry production line which enables production of a variety of products and space saving. Putting all the **STRESS FREE** System technologies into this single line, high quality and unique products can be produced.

HM Line is a multi-purpose complex pastry production line composed of high performance stretching machine "Multi-Stretcher" and automatic dough folding machine "Parallel Piler" and so on. Adopting the Stress Free System, high quality products can be made without damaging the dough. By connecting the "Universal Table", various types of forming can be achieved. A variety of products such as Danish Pastry, Puff Pastry and much more can be produced by this single line.

Features of HM Line

1 High quality product can be produced.

HM Line does not apply any damage to dough due to its **Stress Free** System. Therefore, it can produce high quality products without changing flavor and consistency of given materials.

2 Uniform fat layers can be obtained.

Uniformity of rolled-in fat layers is the key to produce high quality Danish Pastry and Puff Pastry. Being **Stress Free**, HM Line can produce laminated products with uniform and beautiful fat layers.

3 Reduces the use of dusting flour.

"Multi-Stretcher" reduces the use of dusting flour down to **1/3** of conventional systems, which improves the quality of products, minimizes the scatter of dusting flour, saves dusting flour cost and helps clean the working environment in the plant.

4 Produces many varieties of products.

As HM Line forms products from continuous dough sheet, it performs **flexible production** of Bread and Pastry in various shapes and sizes as required.

5 Simple product changeover.

Production data can be stored in the P.M.U. Controller (Production Memory Unit). Therefore, it is easy to run the production with same condition by simply entering the production number. And easy changeover of the forming options saves time for preparation of the next production.

6 Easy Cleaning.

All the parts can be easily disassembled by **One-Touch** design for easy cleaning and maintenance. This allows safe and sanitary productions eliminating the uncleaned area and the danger of food contamination.

Multi-Stretcher

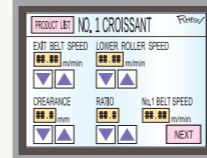
Multi-purpose and multi-function stretcher.

Multi-Stretcher is a multi-purpose, multi-function stretcher with added "**Punching Effect**", improves dough strength, and "**Degassing Effect**", takes out the excess gas in the dough, in addition to current "**Stretching**" function. The stretching roller speed and direction of rotation can be easily controlled according to the dough condition for the best stretching result. Product quality improves with bigger volume, uniform layers and so on.

Easy disassembly without tools for cleaning and maintenance.



Easy operation with "Easy to See and Operate" color touch panel.



Stretching Pastry dough : stretching uniform fat layers without distortion.



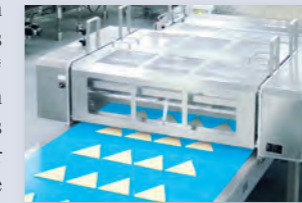
Stretching Bread dough : stretching and degassing without damaging dough.

Universal Table

It forms variety products automatically.

By combining many shaping attachments, it automatically forms the dough sheet that is stretched to the final thickness, into various shapes of products such as Croissant, Pastry, Sweet Breads, Butter Roll and so on. "**Weight-Cut**" function that further improves the accuracy of product portioning is added in addition to current "**Length-Cut**" function for an appropriate productions depending on the product shape. Also, it is easy to open the Molder section for easy cleaning and maintenance. Other many new features are built-in for safe and sanitary operation of the machine.

※Note: "Weight-Cut" function is a selectable option. Please ask Rheon for more details.



Two types of Turners : Super High Speed Turner and High Speed Turner.
Super High Speed Turner - Max. 100pcs./min./row
High Speed Turner - Max. 50pcs./min./row

Automatic shaping of various products by forming options.



The Molder Section opens simply by stepping on the pedal.

Parallel Piler

Automatic layering by "Parallel Piler". The belt loosens easily for cleaning.

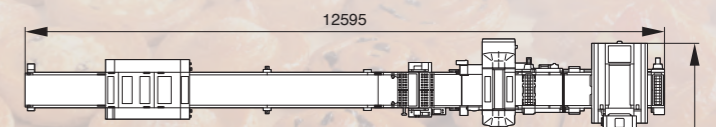


Booking Conveyor

Dough Feeding

<Image Photo>

Dimensions / Specifications



	HM-400 Type	HM-600 Type
Overall Length	12595 mm At the use of 8600mm Universal Table	
Overall Width	7060 mm	7360 mm
Height	1500 mm	

Please contact Rheon offices for further information.

※This drawing shows HM-400 Type