



The Encrusting Machine with flexible versatility on the market
that combines high performance functions with extreme accuracy!

CORNUCOPIA

KN050

Washable with running water

- Newly upgraded "Dough Feeding Mechanism" allows for gentle extrusion to make high quality products without damaging ingredients.
- The "Advanced Encrusting Performance", design by Rheon's latest technology can wrap & seal your material evenly.
- Stainless steel Hopper Cylinders with hygienic design that meets your sanitary requirements.
- Visual and logical controls, "EASY to see, EASY to use" 7.5 inch color touch screen panel!
- All the parts that detached are compact and easy to handle and clean.



Ganache chocolate with condensed milk
with Double Filling Feeder



Maamoul
with Stamping Device



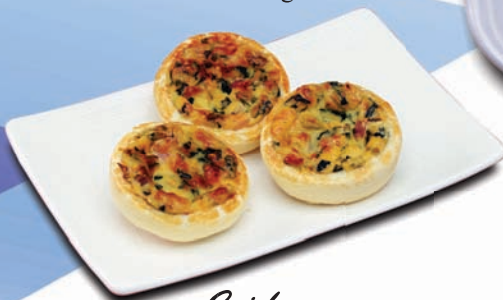
Whipped-cream Mochi (blueberry filling)
with Double Filling Feeder



Coxinha



Kubba
with Kubba Shutter



Quiche
with Open Top Shutter



Arancini

RHEON

High Performance Encrusting Machine with sanitary design, logical and easy control panel with best in class, accurate portioning!

Compact Design!

The size of the main body and parts are compact. Ideal for small production factories. Easy to assemble/disassemble, clean and store parts.

The Dough Feeding Mechanism won't damage the ingredients.

The feeding mechanism produces food material to be fed in a natural flow, gentle movement of product pushing product. Adjustments can be made simply with a push of a button, such as changing the ratio of dough to filling or increasing or decreasing weights. You can produce a wide range of characteristics of material shapes and sizes, even use delicate soft materials!

Outer Material has a consistent thickness.

Outer Material can be wrapped with a consistent thickness all the way around the product. See photo below!

Great Sanitation!

Hopper cylinder section where food materials are deposited, is made of stainless steel with high durability and sanitary design. It also is excellent for sanitation, as the mechanical screw drive that feeds the food material is not in direct contact with the food material. Also, the main body is washable with running water for hygienic cleaning!

Easy to use! Even more useful features!



The 7.5 inch color touch panel is easy to see and easy to use with more operational functions.

Comes with a built-in P.M.U product storage device.

Up to 100 recipes "product information" can be stored in the PMU memory for ease of product recall for each product.

Follow Function

When changing the number of 'pieces per minute' of production and discharge volumes the belt speed can be synchronized by the "FOLLOW FUNCTION"

RHEON
KN050



Stainless steel hopper cylinder



Easy to remove air

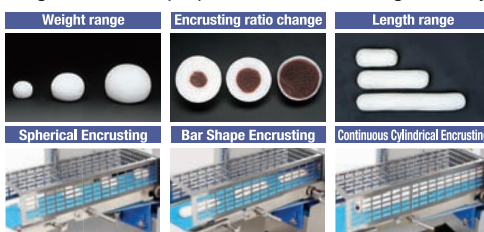


The main body is washable



Flexible product size, ratio and length

Product size, ratio of inner and outer material, and length of bar shape product can be changed easily.



Standard filling intermittent function

The function can make the outer skin evenly applied to thin wrapping products and large products.



Optional Flour Duster

Dusts flour evenly on conveyor belt.



Optional

Panning System

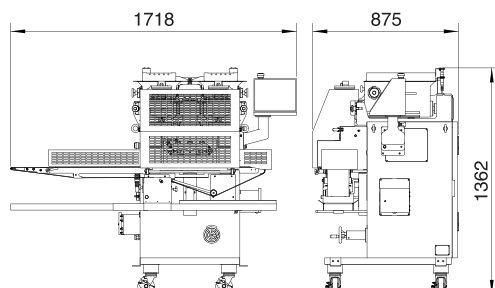
By connecting Panner after KN050, you can arrange products automatically on trays.

Arrange products on trays automatically.



Dimension

(Unit : mm)



Capacity

Product Weight Range		10 - 250g	
Output		10 - 100pcs./min.	
Belt Speed		2 - 35m/min.	
Product Length Range		0 - 500mm (Intermittent Encrusting)	
Extruding Capacity (Max.)	IN	140kg/h	280kg/h
	OUT	140kg/h	(total)

● *1 Limited to small products.

● Production speed and weight range varies depending on the material. Please make sure by running your own materials.

Specifications

Width	1718 mm
Depth	875 mm
Height	1362 mm
Weight	410 kg
Electrical Capacity	1.47 kW
Hopper Capacity	IN 12 ℓ
	OUT 12 ℓ

Reference		
Voltage	Current	Electrical Capacity
220V	7.24A	1.47kW
380V	4.19A	
400V	3.98A	

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 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 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 E-mail: us.east@rheon.com

RHEON AUTOMATIC MACHINERY GmbH

Tiefenbroicher Weg 30, 40472 Düsseldorf, Germany

Phone: 0211-471950 E-mail: de.info@rheon.com URL: https://www.rheon-europe.com

RHEON AUTOMATIC MACHINERY GmbH ULM BRANCH

Saumweg 30, 89255 Illertissen, Germany

Phone: 07303-1599410 E-mail: ulm@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 E-mail: tw.info@rheon.com

RHEON AUTOMATIC MACHINERY CO., LTD. SHANGHAI OFFICE

ROOM30, 5F GILFCII, 1438 Hongqiao Road, Changning District, Shanghai

Phone: 86-21-61976378 Fax: 86-21-61976380

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No.S-FNFN-139-1A

2101R (英語)