

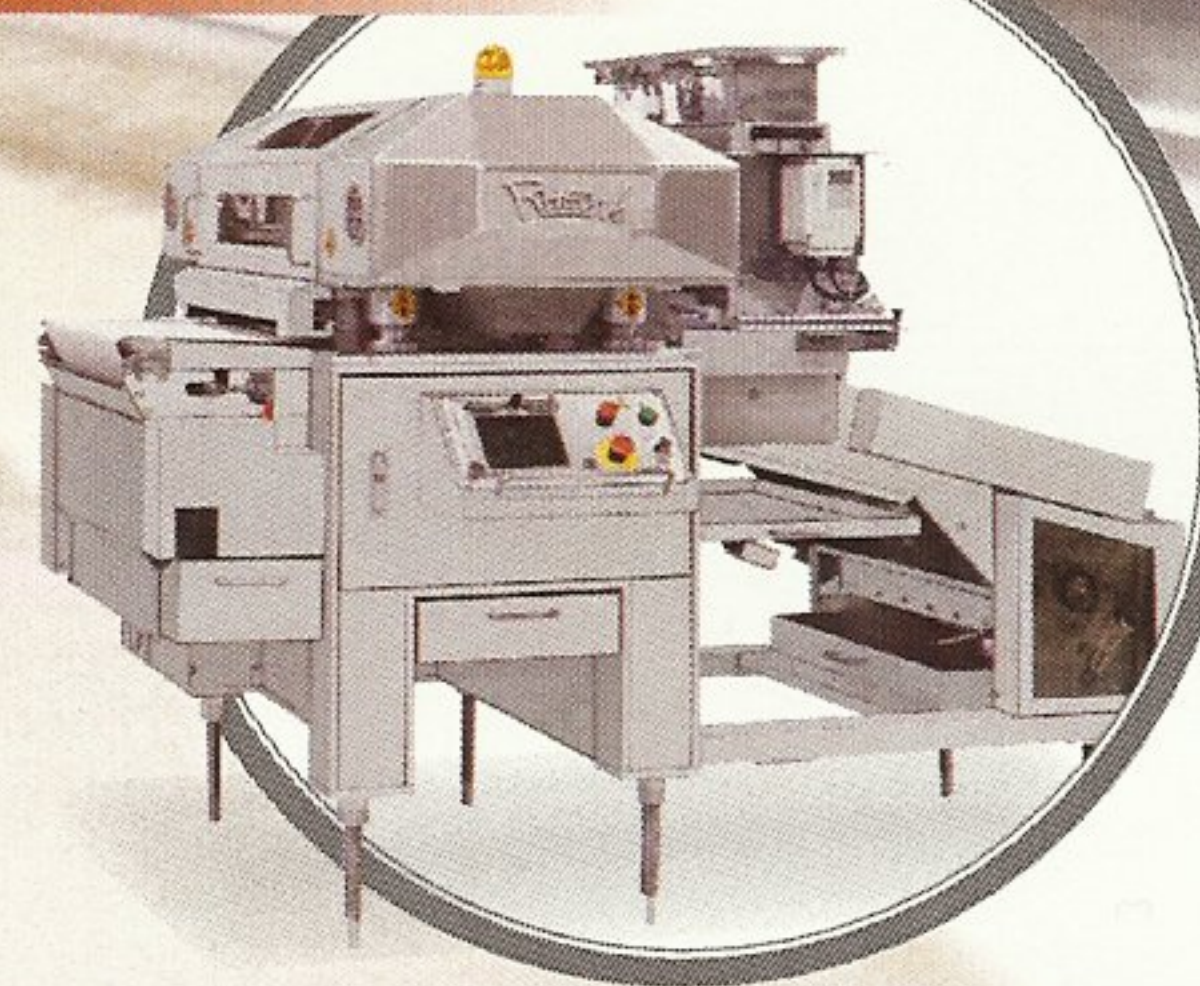
New

STRESS FREE® System

# HM LINE

The dough stretcher performs multiple purpose and functions.

New Multi-Stretcher



Reborn HM Line with new-design Multi Stretcher offers safe and hygiene production of bread and pastries.



※Image Photo

HM LINE produces high quality products such as Danish, Puff, Croissants, Doughnuts and Cookies easily on a single compact line.

Equipped with new Multi-Stretcher, it reduces the use of dusting flour and improves the quality of products. Also it has the cost-cutting effect.

Moreover, the New Multi-Stretcher and Universal Table are designed for easier cleaning and disassembly with one touch setting.

## New HM Line has many new features and benefits.

### It reduces the use of dusting flour.

reduce to ※  
**1/3**

By the application of a New Stretching System (patent pending), "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 of dusting flour cost and helps keep clean the working environment in the plant.

### Very Quiet Operation

Quieter operation improves the working environment in the plant.

### Comfortable operation by easier cleaning and maintenance



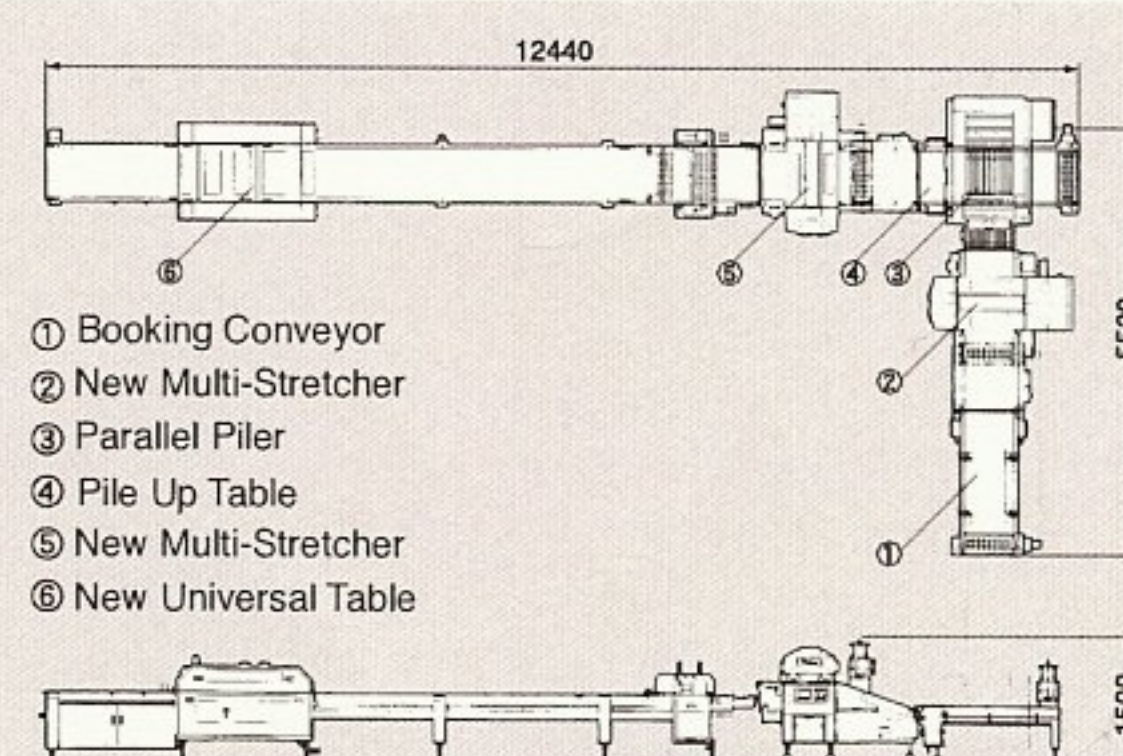
All removable parts of New HM Line can be disassembled by one-touch setting. This allows easy cleaning for flour, dough chips and foreign materials for a sanitary and safe production environment.



### Further improvement of product quality

"Multi-Stretcher" features delicate control of sheeting function according to the characteristic of dough, assuring the improvement of product quality in terms of large volume, uniform layers on the finished products.

## Dimensions / Specifications



※ This drawing shows HM-400 Type.

	HM-400 Type	HM-600 Type
Overall Length	12440 mm At the use of 8600mm Universal Table	
Overall Width	5520 mm	5720 mm
Height	1500 mm	

Please contact Rheon offices for further information.

**RHEON**

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