



Cornucopia In-house Exhibition in cooperate with CSM ingredients

Wednesday, 21. Jun 2023

Innovative bakery foods products made with Rheon encrustation technology

10:00 Start Exhibition

- Greeting participants
- Introduction of Rheon Technology and CSM products

11:15 Live-Demonstrations on the Rheon machines with CSM receipt

- 1. Curd cheese dough-pastry with curd cheese**
KN551, Curd cheese cone pastry, Petit Fruits Basket
- 2. Alsatian Snack – The alternative to “Tarte Flambée”**
KN551 with open top shutter
- 3. Nuts-Bobberle**
KN050, Cookie dough with assemble nuts filling
- 4. Mega Former – High Speed Encrusting Machine**
(up to 24,000 pcs/h)
Demonstration without materials
- 5. Baguette**
Twin Divider VX 222 and VR501 molder [new version!!!](#)

12:15 Lunch break

- Tasting of some CSM products
- Product examples from demonstrations (Rheon, CSM)

13:15 Live-Demonstrations on the Rheon machines

- 6. American Cookies with chocolate chunk**
KN551 with Ultra-Sonic Cutter and Compact Panner
- 7. Stollen and Stollen balls, with Almond filling**
KN551, various Stollen pastries
- 8. WN155**
Demonstration without materials

14:00 Product presentation

- Q & A

14:30 End of program The program is subject to change without notice

Place : Rheon Automatic Machinery GmbH, Tiefenbroicher Weg 30, 40472 Düsseldorf