



## **Rheon Open House in Collaboration with Lesaffre Combining Artisan Quality with Automation**

**Date:** Wednesday, February 11, 2026

**Venue:** Rheon Automatic Machinery GmbH, Tiefenbroicher Weg 30, 40472 Düsseldorf

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**10:00 – Welcome & Opening** - Greeting of participants - Introduction to Lesaffre and an overview of Rheon technology

### **11:30 – Machine Demonstrations with Lesaffre Recipes**

1. **Twin Divider VX222 with Work Table**
  - Rye mixed bread 80/20 (various variations)
  - Featuring Freyja – an active, living liquid organic sourdough starter – and LV 4 & LV 5 (powdered sourdough starters)
2. **Twin Divider VX222 with Punch Rounder and Long Roller**
  - Rustic baguette with 1% Baguette flour and Crème de Levain Spelt
  - French country-style bread
3. **KN551 Forming, Filling, and Portioning Machine**
  - Yeast dough filled with Soft'n Fresh and gray poppy seed
4. **Twin Divider VX222 with Cup Rounder**
  - Rustic rolls made with Zavarka sprouted rye and Special CL + malt rolls

**12:30 – Break & Tasting** - Sampling of selected Lesaffre baked goods - Practical product examples

### **13:15 – Rheon Machine Demonstrations**

5. **Stress Free Divider VX122**
  - Square rolls with Zavarka oats and Special CL + malt rolls
6. **KN050 Forming, Filling, and Portioning Machine with SK400 Ultrasonic Cutting Unit and KP242 Tray Placement**
  - Automatic production of tea pastries without intermediate cooling
7. **Twin Divider Line with 4-row Cup Rounder**
  - Brioche with Soft'n Fresh and LV1 (powdered sourdough starter)

**14:00 – Product Evaluation & Q&A**

**14:30 – End of Program**

*Program is subject to change*