



**Rheon V4 In-House Exhibition in collaboration with
Grüninger -Mühlen
Traditional craftsmanship meets automation**

Wednesday, 18 November 2026

10:00 Start of the in-house exhibition

- Welcoming the participants
- An introduction to Rheon technology
- Introduction to the Grüninger Mühlen

11:00 Demonstration of Rheon machines using Grüninger Mühlen recipes

- 1. Twin Divider VX222**
Ancient Grain Rye Bread – Slow-rise method in a tub – TA186
- 2. Twin Divider VX222**
Spelt wholemeal rolls with seeds – slow-rise as a dough piece – TA172
- 3. KN551**
Spelt Wholemeal Snack – with a savoury tarte flambée filling (open top)
- 4. Twin Divider VX222 with Punch Rounder**
Spelt Rye Bread – Slow-rise in a proving basket – TA187
- 5. Twin Divider VX222 with Cup Rounder**
Bürli wholemeal bread – long-fermentation method using dough pieces – TA177
- 6. Twin Divider VX222**
Berg Wurzelbrot Rustico: Long-fermentation method in a tub – TA 183

12:30 Break – Lunch

- Tasting of the products on display, accompanied by a sausage and cheese platter

13:30 Product review

- Questions and answers

14:00 End of programme

We reserve the right to make changes to the programme!

Venue: Rheon Automatic Machinery GmbH, Saumweg 30, 89257 Illertissen