



Rheon V4 In-house Exhibition – High-quality Machinery for Bakeries

Date: Thursday, November 26, 2026

Bakery products made with Rheon machines

10:00 Start of the In-house Exhibition

Welcome and Opening Remarks

Introduction to Rheon V4 Dough Band Technology

11:00 Demonstration of Rheon Machines

Square roll variations in up to 6-row production.

Stress Free Divider VX132 – New Model!

Pizza with Rheon, featuring long dough fermentation

Pizza Spinner and Pizza Stretcher

Rolls with long dough fermentation and bread produced on a single line

Triple Divider VX223

11:45 Visit to the Rheon Showroom & Lunch / Snacks

Tasting of various products made with Rheon machines

12:45 Demonstration of Rheon Machines

Rustic breads with long dough resting time and high dough yield (TA)

Twin Divider VX222 with Punch Rounder and Worktable

Twisted small pastries

Twin Divider VX222 and **VR511 Long Moulder**

Roll variations

Twin Divider VX222 with Cup Rounder and Worktable

13:30 Product Presentation & Evaluation

Q&A Session

14:00 End of Program *(Subject to program changes)*