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

Thursday, 19 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