New

The Encrusting Machine with flexible versatility on the market that combines high performance functions with extreme accuracy!

CORNUCOPIA

KN050

Washable with running water

- Newly upgraded "Dough Feeding Mechanism" allows for gentle extrusion to make high quality products without damaging ingredients.
- The "Advanced Encrusting Performance", design by Rheon's latest technology can wrap & seal your material evenly.
- Stainless steel Hopper Cylinders with hygienic design that meets your sanitary requirements.
- Visual and logical controls, "EASY to see, EASY to use" 7.5 inch color touch screen panel!
- All the parts that detached are compact and easy to handle and clean.





Ganache chocolate with condensed milk
with Double Filling Feeder



Maamoul
with Stamping Device



Whipped-cream Mochi (blueberry filling)
with Double Filling Feeder



Coxinha



Kubba
with Kubba Shutter



Quiche
with Open Top Shutter



Arancini

RHEON

High Performance Encrusting Machine with sanitary design, logical and easy control panel with best in class, accurate portioning!

CORNUCOPIA KN050



Compact Design!

The size of the main body and parts are compact. Ideal for small production factories. Easy to assemble/disassemble, clean and store parts.

The Dough Feeding Mechanism won't damage the ingredients.

The feeding mechanism produces food material to be fed in a natural flow, gentle movement of product pushing product. Adjustments can be made simply with a push of a button, such as changing the ratio of dough to filling or increasing or decreasing weights. You can produce a wide range of characteristics of material shapes and sizes, even use delicate soft materials!

Outer Material has a consistent thickness.

Outer Material can be wrapped with a consistent thickness all the way around the product. See photo below!

Great Sanitation!

Hopper cylinder section where food materials are deposited, is made of stainless steel with high durability and sanitary design. It also is excellent for sanitation, as the mechanical screw drive that feeds the food material is not in direct contact with the food material. Also, the main body is washable with running water for hygienic cleaning!

Stainless steel hopper cylinder



Easy to remove air

Easy to use! Even more useful features!



The 7.5 inch color touch panel is easy to see and easy to use with more operational functions.

Flexible product size, ratio and length

Product size, ratio of inner and outer material, and length of bar shape product can be changed easily.

Weight range



Encrusting ratio change



Length range



Spherical Encrusting



Bar Shape Encrusting



Continuous Cylindrical Encrusting



The main body is washable



Comes with a built-in P.M.U product storage device.

Up to 100 recipes "product information" can be stored in the PMU memory for ease of product recall for each product.

Follow Function

When changing the number of 'pieces per minute' of production and discharge volumes the belt speed can be synchronized by the "FOLLOW FUNCTION"

Standard filling intermittent function

The function can make the outer skin evenly applied to thin wrapping products and large products.



Optional Flour Duster

Dusts flour evenly on conveyor belt.



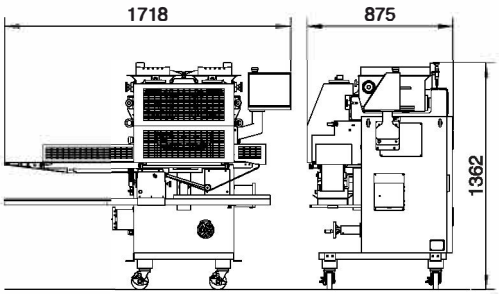
Optional Panning System

By connecting Panner after KN050, you can arrange products automatically on trays.

Arrange products on trays automatically.



Dimension (Unit : mm)



Capacity

Product Weight Range		10 - 250g	
Output		10 - 100pcs.*1/min.	
Belt Speed		2 - 35m/min.	
Product Length Range		0 - 500mm (Intermittent Encrusting)	
Extruding Capacity (Max.)	IN	140kg/h	280kg/h (total)
	OUT	140kg/h	

●*1 Limited to small products.
● Production speed and weight range varies depending on the material. Please make sure by running your own materials.

Specifications

Width		1718 mm
Depth		875 mm
Height		1362 mm
Weight		410 kg
Electrical Capacity		1.47 kW
Hopper Capacity	IN	12 ℓ
	OUT	12 ℓ

Reference

Voltage	Current	Electrical Capacity
220V	7.24A	1.47kW
380V	4.19A	
400V	3.98A	

The specifications are subject to change without notice and without obligation.

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