

V4 - Universal Baguette Line

BAGUETTE & VARIETY BREAD PRODUCTION LINE

● **Forms various baguette shapes with only one line.**

④ Diagonal Cut Method



③ a l'Ancienne Forming



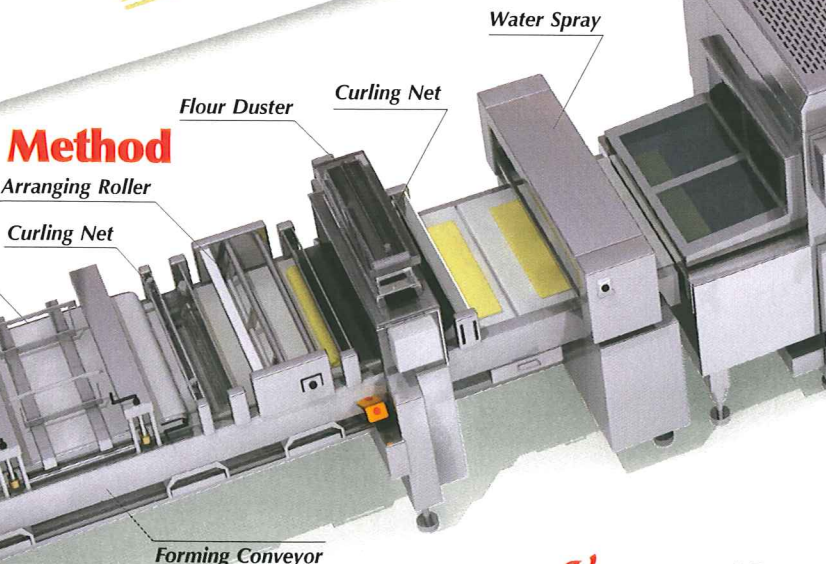
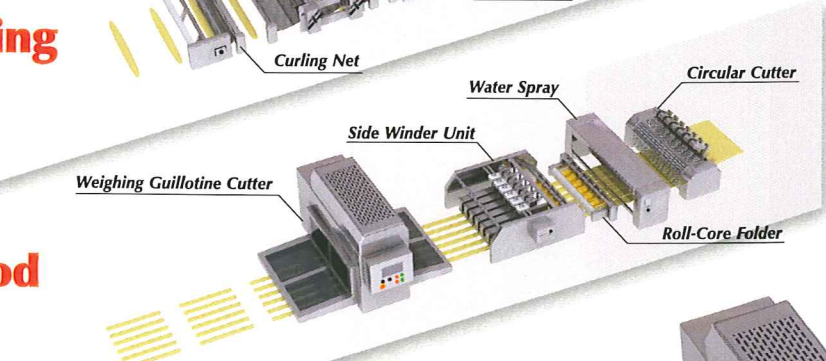
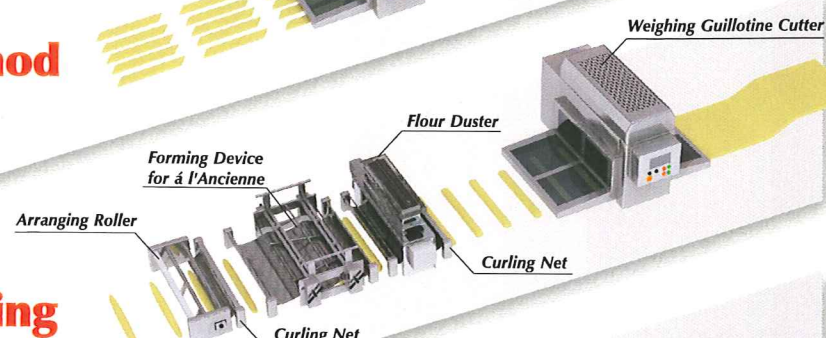
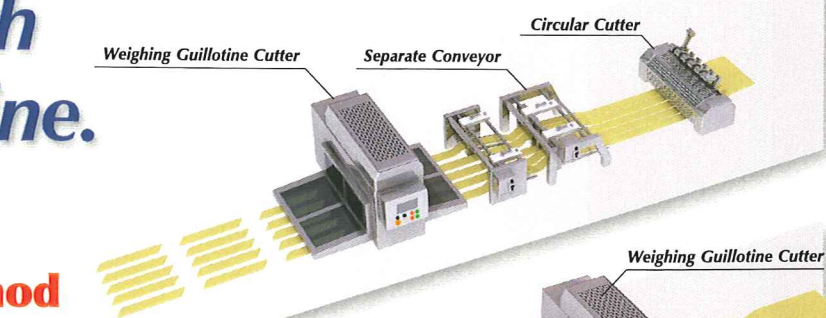
② Side Winder Method



① Standard Baguette Method

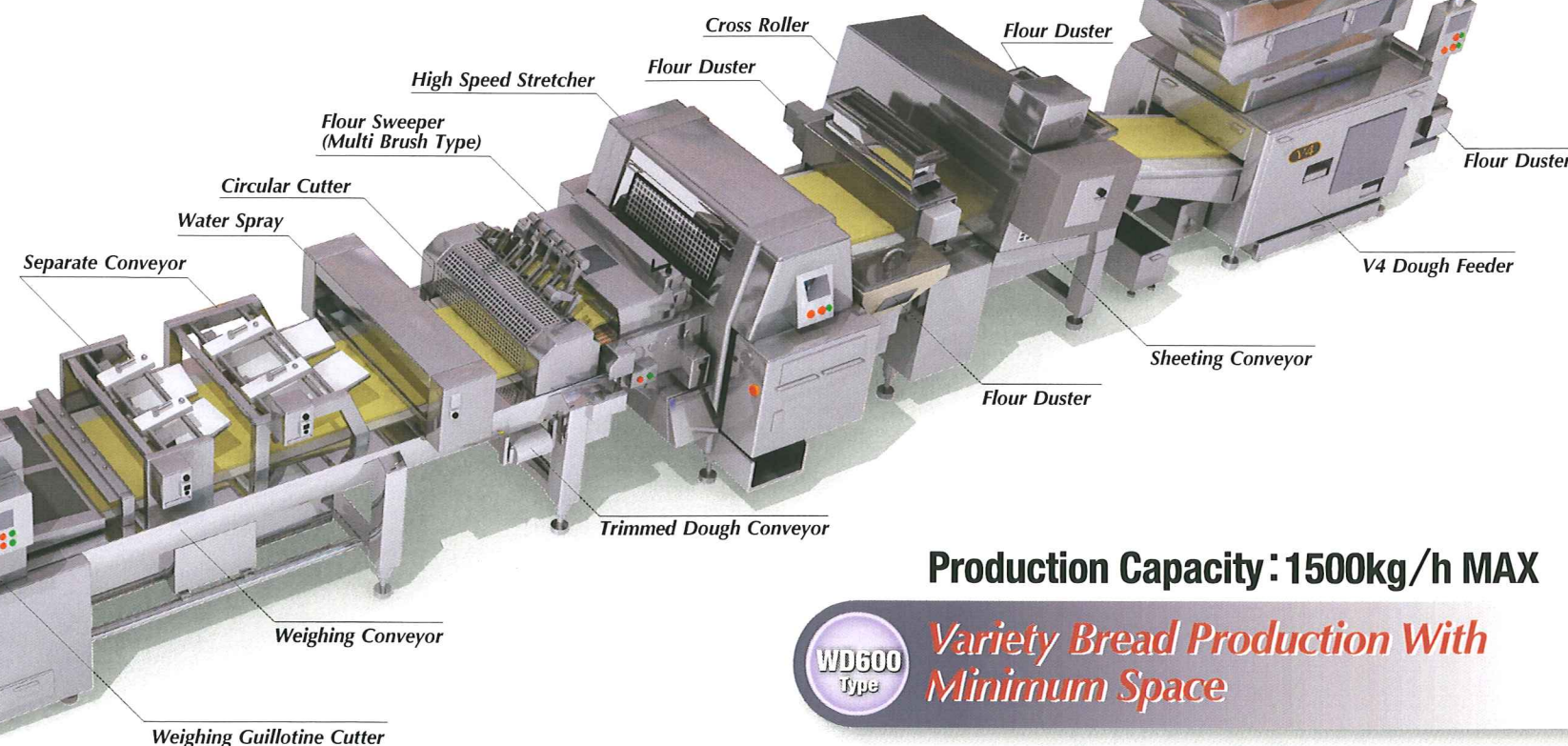


and Flat Forming



You can choose from four baguette forming methods, starting with Standard Baguette Method, Side Winder Method, Diagonal Cut Method, and Pointed Ends Baguette a l'Ancienne Forming Method. Also, Flat bread and square bread can be formed easily.

- **High-Performance!**
- **Versatile!**
- **No chemical additives!**
- **Obtain high-quality baguette with this line!**



By connecting Dough Feeding Conveyor, dough will be supplied to the V4 Dough Feeder continuously.

Production Capacity: 1500kg/h MAX

Variety Bread Production With Minimum Space

Length: **14 m** / Height: **1.9 m**

The specifications are subject to change without notice and without obligation. All Rights Reserved. Reproduction, adaptation or translation without prior written permission is prohibited.

RHEON

RHEON AUTOMATIC MACHINERY CO., LTD.
Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan
Phone: 028-665-1111 Fax: 028-666-1013 E-mail: info@rheon.com

RHEON U.S.A.
9490 Toledo Way, Irvine, CA 92618, U.S.A.
Phone: 949-768-1900 Fax: 949-855-1991 E-mail: us.info@rheon.com

RHEON U.S.A. NJ BRANCH
375 North Street, Unit K, Teterboro, NJ 07608, U.S.A.
Phone: 201-487-0600 Fax: 201-487-0610 E-mail: us.east@rheon.com
URL: http://www.rheon.com

RHEON AUTOMATIC MACHINERY GmbH
Tiefenbroicher Weg 30, 40472 Düsseldorf, F.R.Germany
Phone: 0211-471950 Fax: 0211-424129 E-mail: de.info@rheon.com

RHEON AUTOMATIC MACHINERY CO., LTD. TAIPEI BRANCH
3F, No. 180, Sinhu 2nd Rd, Neihu District, Taipei 114 Taiwan, R.O.C.
Phone: 02-8791-2227 Fax: 02-8791-1295 E-mail: tw.info@rheon.com

©RHEON AUTOMATIC MACHINERY 2007

No. **S-FCOO-032-1A**
Printed in Japan. 2007.7.R

V4-Universal Baguette Line,
taking advantage of Rheon's patented
technology, combination of **Stress Free®**
System and **Gravimetric® Method**, successfully
achieved accurate weight portioning without
giving any damage to the dough. No other system can match!