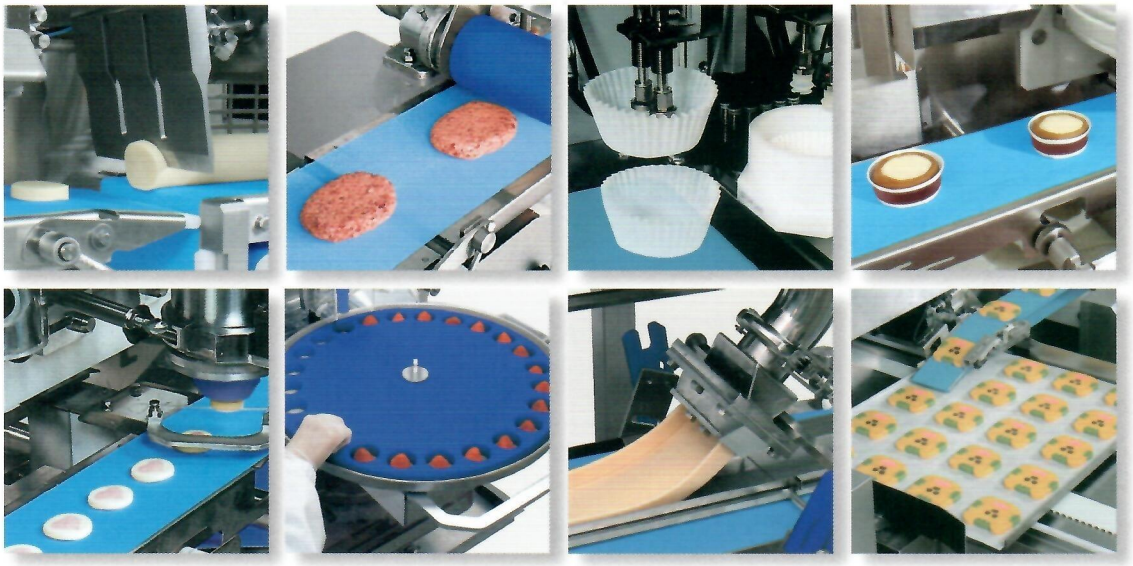
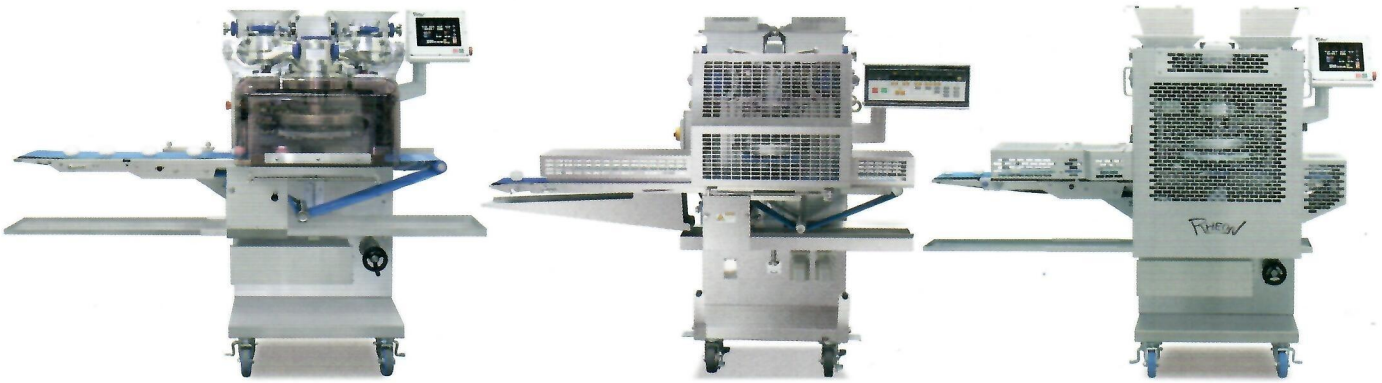
Rheon Encrusting Machine CORNUCOPIA create variety of shaping by combination with its optional devices.

CORNUCOPIA OPTION

DEVICE INFORMATION



CORNUCOPIA KN-Series



RHEON

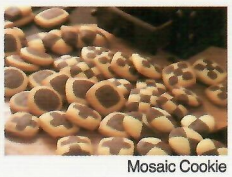
Option

Optional devices to be used on CORNUCOPIA

※Same application includes special order parts. Please confirm when ordering.

1 Mosaic Nozzle

Forms bar shape products with variety of designs. Variation of mosaic nozzles are available for diverse products. Custom-made nozzle gives you original design.

Mosaic Cookie

2 Special Designed Nozzle

By using the Cornucopia series and Special Designed Nozzle with Compound Nozzle and the Ultra Sonic Slicer, you can produce two different types of cookies only weighing 2 grams.




Colored Leaves Cookies

3 Temari Nozzle

Extrudes two kinds of casing materials into stripe patte n. Double Filling Feeder can insert filling into this casing.




Temari Mochi

4 Marguerite Nozzle

Marguerite-shaped nozzle.
Forms unique shapes of products.
(using Double Filling Feeder)



Marguerite Cookie

5 Star-Shaped Nozzle

Forms filled star-shaped products with three kinds of materials.
(using Double Filling Feeder)



Star-shaped Cookie

6 Marble Extrusion Parts

Extrudes marble dough into star shape continuously by combining marble extrusion parts and star-shaped nozzle.



Marble Star Cookie

7 Twist Nozzle

Extrudes and braids two ropes of dough at the same time. Twist nozzle can manage dough with filling as well, and create unique products.

One Color Twisted Product with Two Color Filling




Twisted Cereal (using Double Filling Feeder)

Two Color Twisted Product



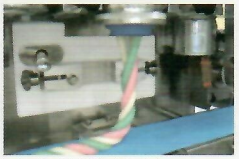

Twisted Cookie

Two Color Twisted Product with One Color Filling




Twisted Jelly

Three Color Twisted Product

Twisted Mochi (using Double Filling Feeder)

8 Slit Turning Nozzle

Extrude strips of dough spirally while rotating the casing. Creates products with great originality by various casing and filling materials.




Spiral Cookie

9 Slit Nozzle

Scores top of bar-shaped dough while co-extruding dough and filling.
Filling inside shows itself deliciously.




Savory Bread

10 Twin Ring

Extrudes two filled doughs and forms into a ring shape.




Filled Ring Doughnut

11 Compound Nozzle Slicer

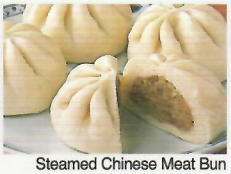
Compound Nozzle Slicer is attached underneath Compound Nozzle to slice extruded material into disc shape.




Chocolate Cookie (cherry blossom)

12 Twist Top Encruster

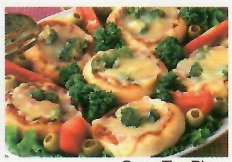
Twists the tops of products while encrusting. Select the number of folds either 9 or 12.

Steamed Chinese Meat Bun

13 Open Top Shutter

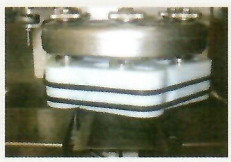
Encrusts filled product with its top opened. Open Top Shutter is applicable for various products.

Open Top Pizza

14 Shutter for Kubba

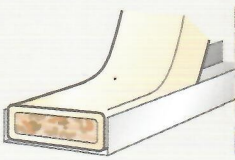
Suitable for Kubba-shape forming.




Kubba

15 Engadiner Forming Parts

Used for forming Engadiner continuously.




Engadiner

Optional Device Unit

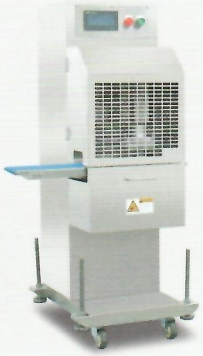
Related equipments used for CORNUCOPIA or independently.

1 Heat Stamper

Connect Heat Stamper following CORNUCOPIA to do stamping and shaping automatically. The products formed by CORNUCOPIA are press molded into desired original molding pattern and shapes without flour, because the Heat Stamper has the heating system.



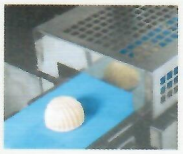




2 Stamping Machine

Connect Stamping machine following CORNUCOPIA to do stamping automatically. It detects product with a sensor to stamp its exact position. Stamping die can be changed to meet the pattern of products. Variety of shaping patterns are available by replacing the die.





Maamoul



5 Dusting Flour Covering Device

It covers product surface with even layer of dusting flour. Dusting flour volume can be adjusted. With a built-in flour collector to prevent flour form spilling outside the machine, the Dusting Flour Covering Device effectively maintains factory sanitation.

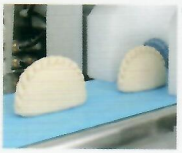




6 Half Moon Stamper

Connect to your CORUNUCOPIA to easily and automatically make perfect half moon shapes, ideal for Empanadas or Curry Puffs. The mold stamps and forms the shape from both sides. Accurate positioning sensor ensures the perfect shape for every piece.





Curry Puffs



9 Compact Panner with Tray Feeder

The new affordable "Compact Panner" has a built-in Underneath Conveyor which indexes trays and receives products from Rheon Encrusting Machines (single head) and lines them up evenly.





10 Set Panner

Automatically arranges products made by CORNUCOPIA on baking trays. Panning modes are selectable from Intermittent or Continuous shuttling to suit your production. Two different-sized trays can be used by resetting the Tray Feeder width.





13 Turn Table

Produces sprinkled products easily and beautifully by turning table. Efficient production by sanitary process.



Chimachu





※Product pickking up device(option) can be added.

14 Cookie Slicer

It slices cookie dough extruded by CORNUCOPIA accurately after being frozen. Slicing thickness can be changed.





Ice Box Cookie



15 Heat Marker

Uniform branding adds valu
machine brands the tops of
Kasuga-manju. Kusa-mochi
Steam-up cake.



Steam-up cake

※Please consult us about the applicable models of these optional devices.

3 Chinese Steam Buns Shaping Device

Automatically forms handmade-like folds on top of the molded Chinese bun.
Can also put twists after folding.
Two types of folding option: 9 and 18, or 12 and 24 folds.







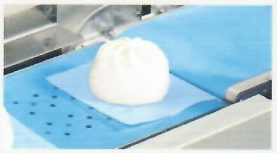
Steamed Chinese Meat Bun

4 Automatic Paper Feeder

Supplies silicone paper under each product automatically. Sensor enables the accurate paper positioning. Available to various products such as Chinese steamed bun, steamed bean-paste cake, and more.

* Needs extra transformer.





7 Ultrasonic Slicer

Ultrasonic Slicer gives a smooth and clean cutting surface without deforming. It is good for a soft and sticky dough, a dough containing nuts, or a multi-color designed cookie extended dough slicing.



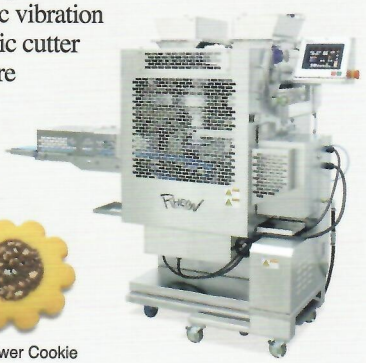


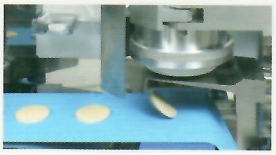


Nut Cookie

8 Compound Nozzle Ultrasonic Slicer

Sharply and smoothly slices dough extruded from CORNUCOPIA compound nozzle with microscopic vibration (amplitude: 90-100 μm). Ultrasonic cutter slices the dough horizontally before the dough touches the belt; so the sliced dough shape remains nice and clean even in a complex shape as well as round or square.





Sunflower Cookie

11 Shuttle Panner

The Shuttle Panner can receive products formed by the Encrusting Machine and pan them in uniform rows.
Shuttle Panner with automatic pitch correction is available.





12 Forming Conveyor

Secondary forming conveyor for products produced by CORNUCOPIA. Up to three "Flattening & Side Press Roller" units can be mounted for shaping. Forming Conveyor and Flattening & Side Press Roller are washable.



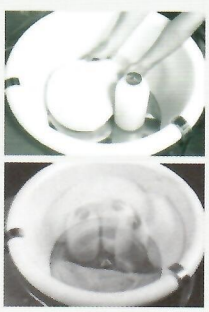


to your products. This
oducts such as
Daifuku-mochi, and



16 Punching Machine

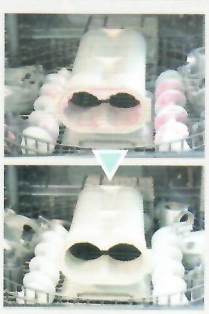
Punching Machine is used for voluminous handmade quality bread production. Strengthens the gluten structure of dough by punching.
Also has degassing effect.





17 RN Washer

Washes out CORNUCOPIA parts and others. Washes away even gummed rice-paste dough with strong washing power. Washes out every corner of the parts by revolving rack. Takes 60 qts. mixer bowl and container.

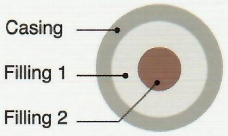




※Please consult us about the applicable models of these optional devices.

1 Double Filling Feeder

Double Filling Feeder extrudes another filling into the center of encrusted products to create three-layer product.



Pump Type

Extrudes soft and pasty filling such as cream and jam into the center of encrusted products. It is also capable of extruding liquid fillings.







Dango with Sesame Sauce



Praline Marzipan

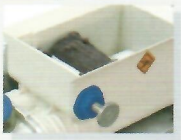


Croquette with Worcester Sauce

Screw Type

Screw Type is suitable to feed relatively dense material. Feeding amount can be adjusted very widely according to the requirement.







Ice Cream



Two color vege-cookie & pie



Two color Manju

Vertical Screw Feeder Type

Suitable for well whipped cream and filling such as jam.







Ganache



Flower Marzipan



Tiramisù Mochi

3 Glassine Paper Cup Feeder

Supplies glassine paper cups automatically synchronizing with CORNUCOPIA production speed.







Rice Cake Covered with Bean Paste



Sweet Potato Cake

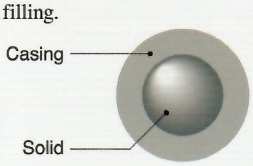
2 Solid Feeder

Simply attaching Solid Feeder to CORNUCOPIA, adds capability to encrust a whole solid material such as eggs, apricot and chestnut. A solid material can be encrusted with (Solid with Filling) or without (Single Solid) filling.



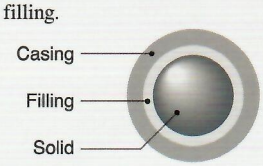
Single Solid

Encrusts a whole solid material without filling.



Solid with Filling

Encrusts a whole solid material with filling.





Scotch Egg



Marillenknödel



Pie with a Whole Chestnut



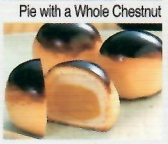
Daifuku-mochi with a Strawberry



Fish Paste with Egg



Tohu Ball with Vegetable



Kuri-manju

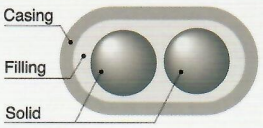


Green Tea Galette with Sweet Red Beans

Double Solid Feeder

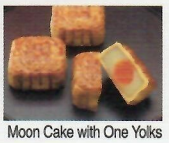
Ensures highly efficient production of quality Moon Cakes with one or two yolks inside.

Double Solid with Filling





Moon Cake with Two Yolks



Moon Cake with One Yolks

4 Paper Cup Feeder

Paper Cup Feeder can continuously supply cups onto the transfer conveyor synchronizing with CORNUCOPIA production speed. No need to dust flour onto the belt, because of placing sticky product into a cup directly. Creates Cupcake consistently and automatically.







Cupcake



Pumpkin Cupcake



Chocolate Cupcake



Gratin Pie

Secondary Shaping Option

Optional devices attachable to CORNUCOPIA and on the option base of secondary shaping conveyor.

Forming Unit Conveyor

Receives products formed by CORNUCOPIA and makes variety of secondary shaping with optional devices. Up to three options are available. Sliced products can be separated by the belt speed difference between conveyor belt No.1 and No.2.



Flour Duster

Attached to the CORNUCOPIA. Uniform dusting and easy volume control.



Press Roller with Flour Duster

Rolls the top of products. Flour Duster dusts flour onto press roller to prevent products from sticking.



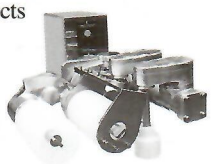
Flattening and Side Press Roller with Flour Duster

Combination of "Press Roller with Flour Duster" and "Side Press Roller".



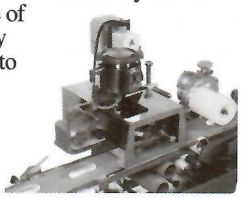
Roller Base #3 with Motor

Add "Flattening and Side Press Roller" to "Press Roller with Motor" to press products in 2 steps.



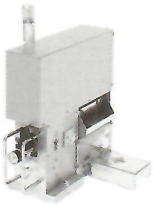
Egg Yolk Glazer

Applies yolk automatically on the top surface of products by connected to secondary forming conveyor.



Vertical Cross Cutter

Vertical Cross Cutter provides cross cutting of cylindrical products with clean cut-ends without reducing the production speed.



Spot Feeder

Seeding Device detects product position with the sensor and sprinkles required amount of seed such as sesame and poppy seed on the product.



Stamping Device

Stamping Device detects products with the sensor to stamp correct position on the products. The Stamping Device has die-cut function as well.



Press Plate

Used to transform spherical shape into bar shape by means of rolling the products under the board.



Spot Spray Unit

Spot Spray Unit sprays water on part of product surface. It operates by detecting products with a sensor.



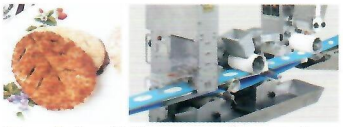
Rolling Net

Used to transform spherical shape into bar shape by means of rolling the product under the flexible wire net.



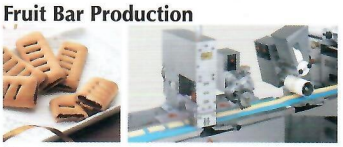
Examples of secondary optional devices combination.

Leaf Pie Production



"Press Roller with Flour Duster", "Press Roller with Motor" and "Stamping Device"

Fruit Bar Production



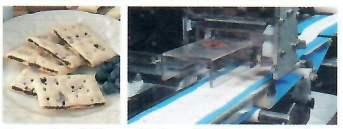
"Press Roller with Flour Duster" and "Blade Wheel" and "Vertical Cross Cutter"

Sablé Production



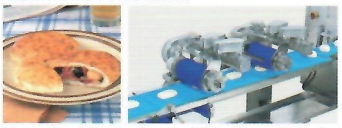
"Press Roller with Flour Duster" and "Stamping Device"

Sultana Cracker Production



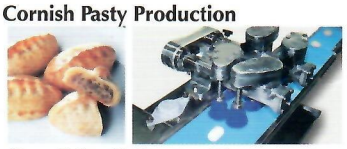
Two units of "Press Roller with Flour Duster", "Docking Roller" and "Vertical Cross Cutter"

Calzone Production



Two units of "Flattening and Side Press Roller"

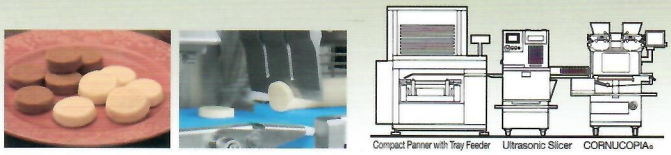
Cornish Pasty Production



"Press Roller with Motor" and "Continuous Top Twist Device"

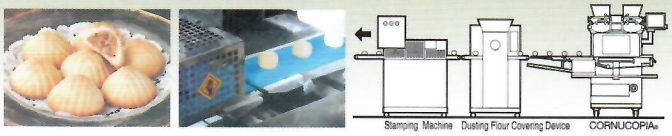
Cookie Production Line

Slices dough extruded from CORNUCOPIA in uniform thickness with Sonic Slicer, and then arranges them onto trays by Set Panner automatically.



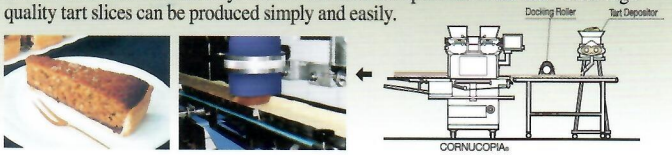
Maamoul Production line

Maamoul Production Line automatically produces Middle Eastern confectionery "Maamoul". Stamping Machine prints pattern on the product surface. The pattern can be changed according to the product specifications in order to handle variety of products.



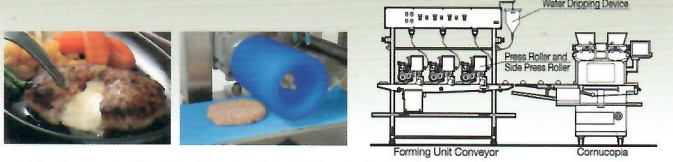
Tart Production line

Connect Conveyor and Depositor to CORNUCOPIA to produce tart slices continuously and automatically. Depositor and CORNUCOPIA continuously extrudes three different kinds of materials onto the trays transferred from the upstream of the line. Thus high quality tart slices can be produced simply and easily.



Hamburg Steak Production Line

By connecting sanitary type Forming Unit Conveyor to CORNUCOPIA, handmade shape and quality hamburg can be produced continuously by forming step-by-step with three sets of Flattening and Side Press Rollers.



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