



BONGARD

Always by your side

SHEETERS

RHEA

Quality sheeting with little dusting thanks to its anti-static coating



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

RHEA is a range of dough sheeters capable of rolling out dough gently and precisely. With options ranging from a small, manual, table top dough sheeter to an automatic dough sheeter with a touchscreen control panel, you will undoubtedly find a **RHEA** dough sheeter adapted to your production methods.

Its **quality sheeting**, which doesn't tear dough, as well as its **user-friendliness**, make **RHEA** the ideal ally for providing "home-made" products.

Ergonomic and multi-purpose, it can sheet all types of dough such as puff pastry, sweet and savoury pastry, marzipan or even sugar paste.



Quality
Versatility

Precision
Consistency

Safety

A sheeter that guarantees quality lamination

The sheeting is consistent and results in **uniform dough thickness**. Thanks to the “**Easy pass**” rollers, dough pieces can pass under the protective grilles **without tearing**.



A user-friendly sheeter that is easy to clean

For increased user convenience, our **RHEA** dough sheeters come with **Smartblue coating**. Its **anti-static** property requires less flour dusting, and its blue colour protects your eyes from glare. Cleaning is simple — a quick wipe with a sponge is all that is needed! **RHEA** sheeters also have **flour recovery trays** to make cleaning quicker and more efficient.



A sheeter that saves you time

Boost your sheeting using the **cutting station**, available with the SC models, and **spend 30% less time** producing Danish pastries! A wide variety of cutting tools is available for all your creations (croissants, pains au chocolat, tarts, turnovers, etc.).



RHEA MANU, manual dough sheeters that are efficient and practical

Versatility

2-in-1 equipment: built-in cutting station on the SC model, with storage racks that can hold up to 4 cutting tools



Precision

Digital display of the distance between rollers, precise to one-tenth of a millimetre, available optionally with the SC model



Dough protection

“Easy pass” rollers to avoid tearing



Practicality

Built-in, removable flour tray for quick and easy flouring



The RHEA MANU range of manual dough sheeters



RHEA MANU-T
Table top model
500 and 500 L



RHEA MANU-S
Stand model
500, 500 L, 600 and 600 L



RHEA MANU-SC
Stand model with cutting station
600 L



Sheeters adapted to small and medium production volumes

Our manual dough sheeters can accommodate dough pieces of **4, 6 or 8 kg**, depending on the model, to adapt to your needs as fully as possible.



Compact and productive dough sheeters

Sheet, cut and roll up to **640 croissants per hour*** with the SC model, which only requires **3.2 m²** of floor space! With their **fold-away belts**, our **RHEA MANU** standing dough sheeters enable you to regain floor space once the sheeting is completed.



Sheeters that adapt to your needs

Operate your standing **RHEA MANU** by **hand or by foot**, whichever you prefer. For easier collection of the rolled-out dough, **RHEA MANU** comes fitted with **2 aluminium recovery rollers**. Their supports are located on both sides of the dough sheeter so you can choose where to wind up your dough pieces.



* Croissants weighing 100 g prepared by 2 people using the 2-row croissant cutter (85 x 270) from dough pieces of 8 kg.

RHEA AUTO, automatic sheeters that save time

Versatility

2-in-1 equipment: built-in cutting station on the SC model, with storage racks that can hold up to 6 cutting tools



Good working conditions

Reduced flour emissions thanks to the automatic flour duster. Flouring width can be adapted to the size of dough pieces thanks to a drawer system.

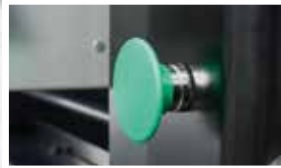


Time savings

Automatic winder to wind up your dough sheets in the blink of an eye

Efficiency

Easy start-up thanks to the 2 push buttons located on either side of the dough sheeter



The RHEA AUTO range of automatic dough sheeters



RHEA AUTO-S
Stand model
650



RHEA AUTO-SC
Stand model with cutting station
650 L

Work in complete safety with RHEA



Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.



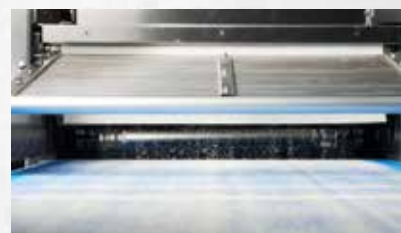
Sheeters adapted to large production volumes

Our automatic dough sheeters can accommodate dough pieces of up to **13 kg** to achieve an output rate of **920 croissants per hour***!



Sheeters that make work easier

With **RHEA AUTO**, folding, sheeting and cutting are a piece of cake! Let your dough sheeter take care of everything — your dough pieces will be **rolled out**, **floured** and **wound up automatically**. While your sheeter does the work and saves you valuable time, you can accomplish other tasks.



Sheeters that guarantee uniform production

Gain consistency by **saving programmes** for folding and sheeting using **RHEA AUTO**'s touchscreen control panel: dough thickness, belt speeds and flouring intensity can be configured for each passage between the rollers. **Consistent results** are guaranteed, regardless of the user in charge of the sheeting steps!



* Croissants weighing 100 g prepared by 2 people using the 2-row croissant cutter (85 x 270) from dough pieces of 13 kg.

Sleek and intuitive control panel

Semi-automatic Mode

Enter the initial and final thicknesses and the number of steps, and your dough sheeter will automatically determine the necessary sheeting cycle

Automatic Mode

Select your custom programme - RHEA AUTO will do the rest!

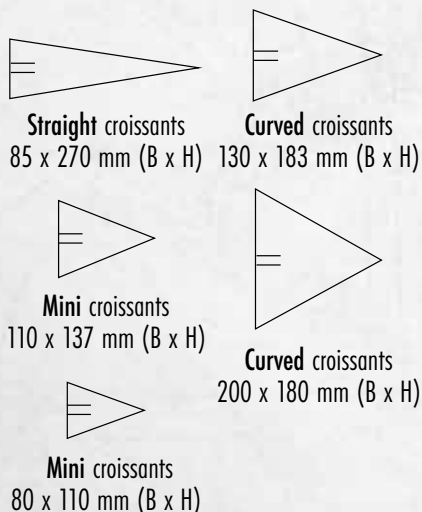


Choose your settings for each sheeting step or take control of your sheeter during the sheeting process

Create and save your custom programmes for folding and sheeting to be used in automatic mode

Various cutting shapes

Croissants



Turnovers (Chaussons)



Tarts



Pains au chocolat



Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

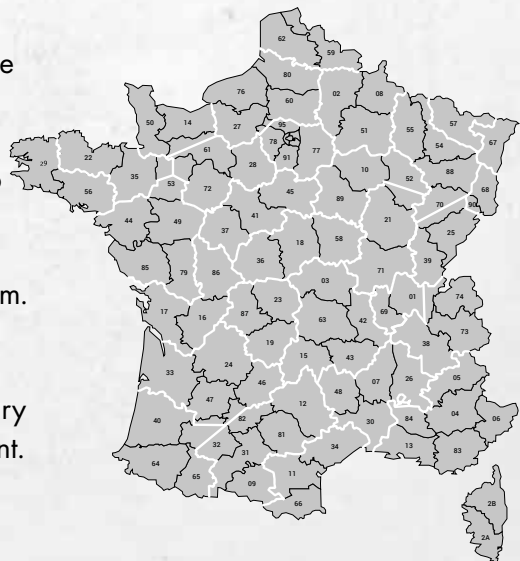
Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



Exclusive dealers near you

Our network of 32 dealerships and 45 service centres covers the whole of France, so we are able to provide support 7 days a week, 365 days a year, whether that's advice on choosing equipment or designing a shop or bakehouse, or technical assistance and repair services. You can also try out our equipment at your nearest showroom.

Our dealers can offer support at all stages of your project, whether you're opening a brand new bakery & pastry shop, or looking to invest in new equipment.



32 dealerships

45 service centres

350 sales representatives and technicians

RHEA Technical Data

Model	RHEA MANU-T	RHEA MANU-S	RHEA MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
Controls					
"Hand" control only	•	-	-	-	-
Dual "hand and foot" controls	-	•	•	-	-
7" touchscreen control panel	-	-	-	•	•
Main features					
Coordinated input and output belts	•	•	•	•	•
Cutting station	-	-	•	-	•
Speed variator	-	-	•	•	•
Ergonomics					
Fold-away tables (only on 1 side for the Rhea SC model)	•	•	•	-	-
Stainless steel receiving trays	•	•	•	•	•
Storage racks for cutting tools	-	-	•	-	•
"Easy pass" anti-tear rollers	•	•	•	•	•
Digital display of roller spacing	-	-	€	-	-
Swivel castors with brakes at the front, fixed castors at the rear	•	•	•	•	•
Flouring					
Flour tank	•	•	•	-	-
Automatic flour duster	-	-	-	•	•
Flour recovery tray under the rollers	-	•	•	•	•
Winding					
2 aluminium dough band recovery rollers	•	•	•	•	•
Supports for recovery roller, left and right	•	•	•	-	-
Automatic winder on the right and support for the dough band recovery roller on the left	-	-	-	•	•
Power supply voltage*					
3PH 400 V 50 Hz	•	•	-	-	-
3PH 400 V 50-60 Hz	-	-	-	•	•
1PH 230 V 50-60 Hz	-	-	•	-	-
3PH 230 V 50 Hz	€	€	-	-	-
3PH 208 V 60 Hz	€	€	-	-	-
3PH 208-230 V 50-60 Hz	-	-	-	€	€
Packaging (including fumigation treatment as a standard feature, compliant with international standard ISPM 15)					
Film-wrapped pallet	•	•	•	•	•
Closed wooden crate	€	€	€	€	€
Latticed wooden crate	€	€	€	€	€

* A Type B circuit breaker is required.

Cutting tools for SC models								
Type	Products		1 st tool: shape cutting			2 nd tool: dough strip cutting		
	Raw product weight (g)		Description	Dimensions (mm)		Description	Disc spacing (mm)	
	Min.	Max.		Base	Height			
Straight croissants*	70	110	2-row croissant cutter	85	270	6-disc strip cutter	3	270
Curved croissants*	70	110	3-row croissant cutter	130	183		4	183
	90	150	3-row croissant cutter	200	180		4	180
Mini croissants*	45	70	4-row croissant cutter	110	137		5	137
	27	42	5-row croissant cutter	80	110		6	110
Pains au chocolat**	70	110	Pain au chocolat cutter	90	-		4	160
Tarts	90	130	4-row smooth or fluted circle cutter	Ø 140	-			
	50	90	5-row smooth or fluted circle cutter	Ø 100	-			
Turnovers (Chaussons)	60	100	5-row smooth oval cutter	180	90			
	60	100	5-row fluted oval cutter	180	90			

For other shapes, contact us.

* Note: 1 shape cutting tool + 1 strip cutting tool must be in place to create the desired shape.

** For 80-mm chocolate bars.

• : Standard

◦ : Free option

€ : Option with extra charge

- : Unavailable

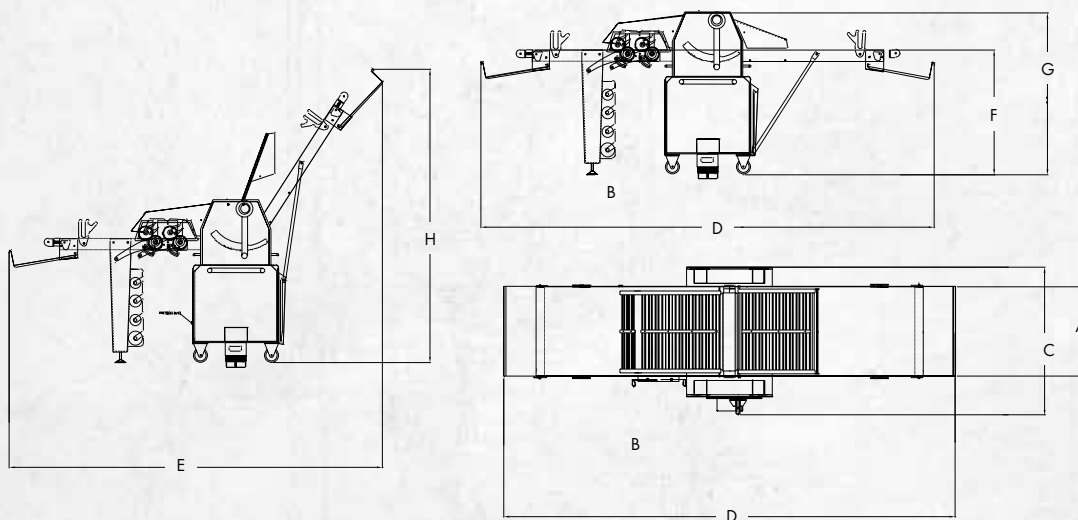
RHEA Technical Data

Technical characteristics

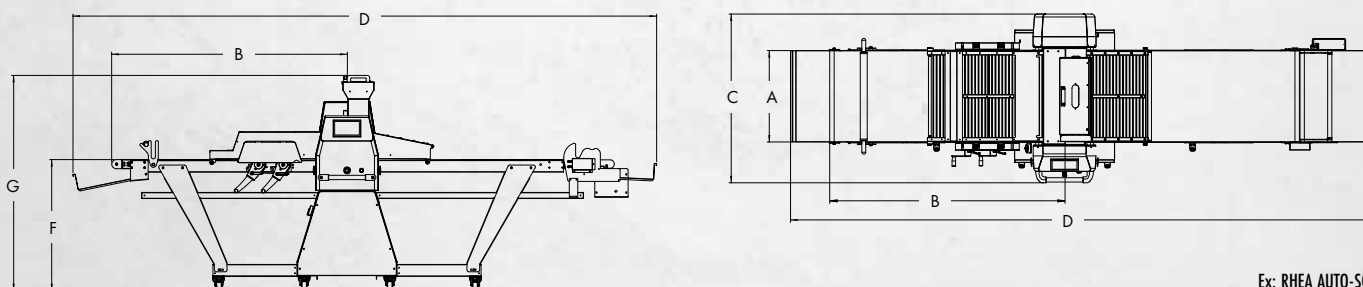
Model		RHEA MANU-T		RHEA MANU-S				RHEA MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
		500	500 L	500	500 L	600	600 L	600 L	650	650 L
Dough piece min-max weight	(kg)	0.5 - 4		0.5 - 6		0.5 - 8		0.5 - 8	0.5 - 13	0.5 - 13
Net weight	(kg)	130	140	220	230	240	250	300	330	380
Roller diameter	(mm)	80	80	80	80	80	80	80	80	80
Roller spacing	(mm)	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 50	1 - 50
Motor power (for 3PH 400 V 50 Hz)	(kW)	0.55	0.55	0.55	0.55	0.75	0.75	1	1.1	1.1

Dimensions (mm)

Model		RHEA MANU-T		RHEA MANU-S				RHEA MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
		500	500L	500	500L	600	600L	600L	650	650L
Belt size		500	500L	500	500L	600	600L	600L	650	650L
(A) Belt width	(mm)	500	500	500	500	600	600	600	650	650
(B) Table length	(mm)	500	750	750	1000	1000	1400	1400	1400	1600
(C) Total depth	(mm)	865	865	910	910	1010	1010	1010	1180	1180
(D) Total width in working position	(mm)	1530	2150	2100	2475	2475	3221	3221	3960	4160
(E) Total width in storage position	(mm)	1165	1395	1243	1389	1389	1460	2663	-	-
(F) Working height	(mm)	215	215	900	900	900	900	900	920	920
(G) Total height in working position	(mm)	690	690	1160	1160	1160	1160	1160	1530	1530
(H) Total height in storage position	(mm)	985	985	1685	1685	1685	1685	2093	-	-



Ex: RHEA MANU-SC



Ex: RHEA AUTO-SC

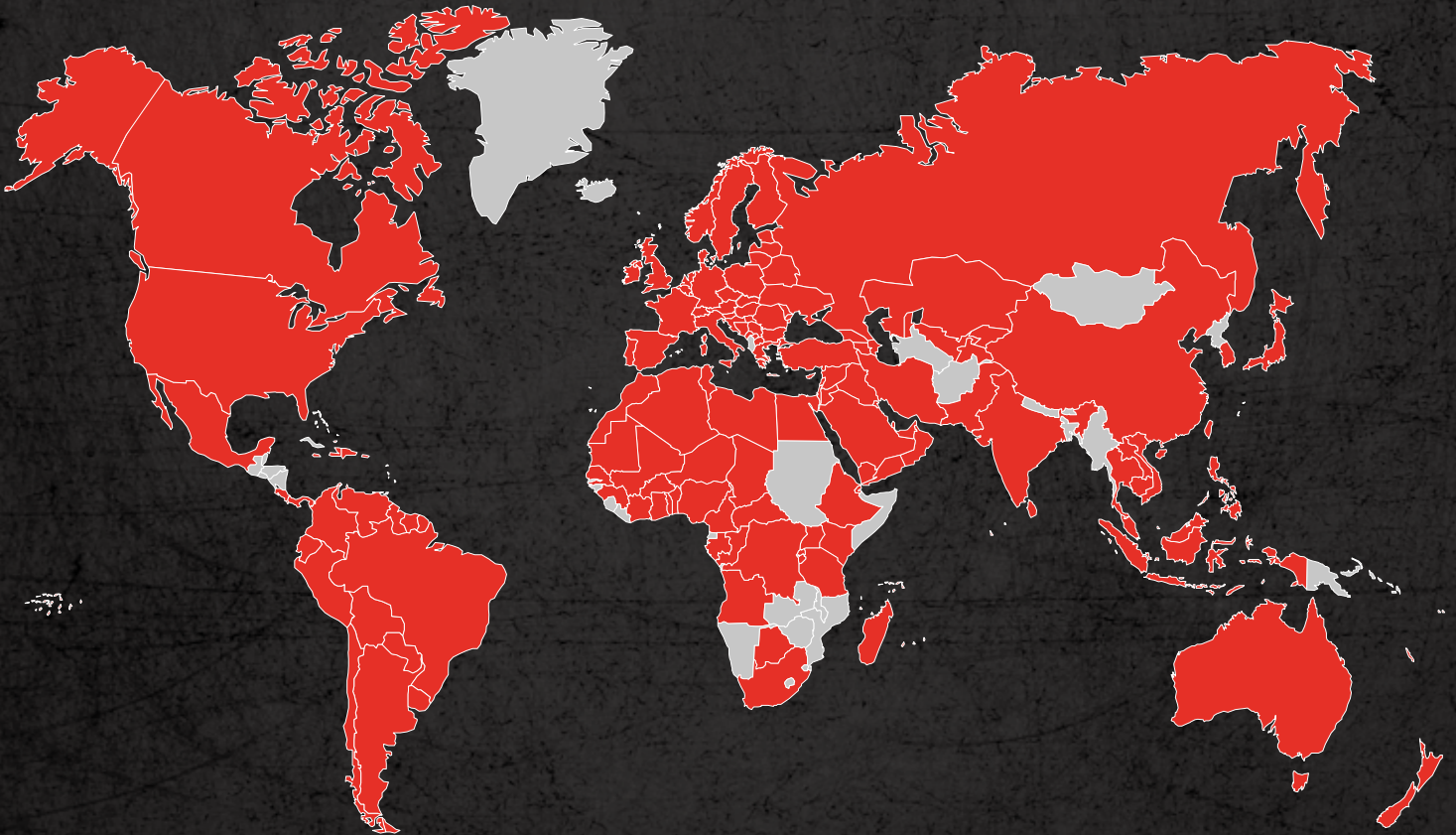


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BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed in more than 140 countries around the world.


To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>




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