



RHEA AUTO-SC

Capacity

- **Up to 13 kg of dough**
- **Belt width:** 650 mm
- **Belt length:** 1400 or 1600 mm
- **RHEA AUTO-SC model fitted with a cutting station**

Use

The **RHEA AUTO** automatic dough sheeter range allows for any type of dough to be folded, sheeted, floured and wound up automatically.

Operating principle

The thickness of the dough decreases as it passes through the sheeting rollers. **RHEA AUTO** comes equipped with a 7-inch touchscreen display and can be used in automatic, semi-automatic or manual mode.

In automatic mode, the user selects the desired sheeting programme then initiates it by pressing one of the green push buttons. Each time the dough passes through the sheeting rollers, the dough sheeter automatically adjusts the spacing of the rollers according to the dough thickness set in the programme. Any automatic flouring set in the programme is also handled by the sheeter for each sheeting step. The rolled-out dough can be automatically wound up at the end of the sheeting process if this option has been configured in the programme.

In semi-automatic mode, the user enters the desired initial and final thicknesses, belt speeds and number of steps, and the dough sheeter determines the sheeting cycle necessary to roll out the dough under optimal conditions. The user can define the desired flouring intensity and programme the dough to be wound up at the end of the process.

In manual mode, the user sets the spacing of the rollers, the belt speeds and the flouring intensity for each sheeting step.

Sensors located on either side of the sheeting rollers detect the dough, enabling the sheeter to automatically stop the belts once the dough has successfully passed between the rollers. In automatic mode and semi-automatic mode, the belts automatically resume in the opposite direction once the dough has successfully passed between the rollers. In manual mode, the user must define the desired spacing for the next passage then restart the belts by pressing one of the green push buttons.

Construction

- 7" touchscreen control panel
- Sheetting rollers in chrome steel with a diameter of 80 mm for a high level of precision
- Steel base frame coated with food-grade epoxy
- SmartBlue synthetic belt
- Easy to clean, removable dough scrapers
- 2 aluminium dough band recovery rollers
- 2 "Easy Pass" rollers
- Stainless steel, removable flour recovery tray
- Stainless steel, removable receiving trays
- Stainless steel, automatic flour duster with cover fitted with a plexiglass pane and with drawers that can be opened to reduce the flour dusting width
- Automatic winder equipped with a felt belt to ensure proper adhesion of the rolled-out dough as the winding begins
- Equipped with 8 castors: 4 swivel castors with brakes at the front and 4 fixed castors at the rear

Advantages

- Suitable for large production volumes:
 - Can accommodate dough pieces of up to 13 kg
 - Enables 2 people to produce up to 920 croissants per hour
- Convenient working conditions:
 - Ergonomic working height
 - Automatic sheeting, flouring and winding
 - Flour duster cover with a pane for easy viewing of the flour level
- Uniform production:
 - Automatic mode generates consistent results regardless of the user in charge of sheeting operations

RHEA AUTO DOUGH SHEETER

Technical data

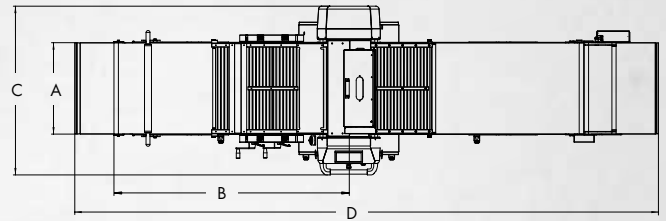
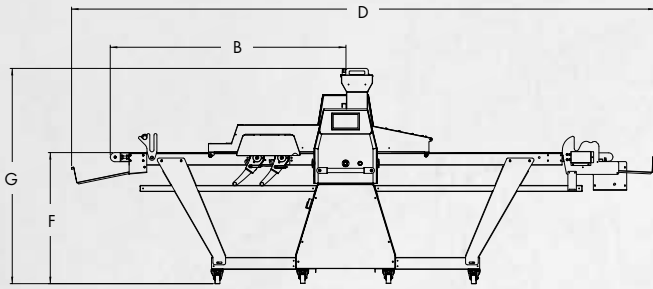
Model	RHEA AUTO-S	RHEA AUTO-SC
Controls		
7" touchscreen control panel	•	•
Start/stop push buttons	•	•
Main features		
Coordinated input and output belts	•	•
Cutting station	-	•
Speed variator	•	•
Ergonomics		
Stainless steel, removable receiving trays	•	•
Storage racks for cutting tools	-	•
"Easy pass" anti-tear rollers	•	•
Swivel castors with brakes at the front, fixed castors at the rear	•	•
Flouring		
Automatic flour duster	•	•
Flour recovery tray under the rollers	•	•
Winding		
2 aluminium dough band recovery rollers	•	•
Automatic winder on the right and support for the dough band recovery roller on the left	•	•
Power supply voltage*		
3PH 400 V 50-60 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.

Technical characteristics			
Model		RHEA AUTO-S 650	RHEA AUTO-SC 650 L
Dough piece min-max weight	(kg)	3 - 13	3 - 13
Net weight	(kg)	330	380
Roller diameter	(mm)	80	80
Roller spacing	(mm)	1 - 50	1 - 50
Motor power (for 400 V 3PH 50 Hz)	(kW)	1.1	1.1

RHEA AUTO DOUGH SHEETER

Technical data



Dimensions (mm)						
Belt size	A Belt width	B Table length	C Total depth	D Total width in working position	F Working height	G Total height in working position
RHEA AUTO-S						
650	650	1400	1180	3960	920	1530
RHEA AUTO-SC						
650L	650	1600	1180	4160	920	1530

Cutting tools for SC models								
Products		1 st tool: shape cutting			2 nd tool: dough strip cutting			
Type	Raw products weight (g)		Description	Dimensions (mm)		Description	Number of useful discs	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
Dough strips*	180	285	Cross cutter	110	-	as needed		
	215	335	Cross cutter	130	-	as needed		
Tarts	90	130	4-row smooth circle cutter	Ø 140	-			
	50	90	5-row smooth circle cutter	Ø 100	-			
	90	130	4-row fluted circle cutter	Ø 140	-			
	50	90	5-row 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.



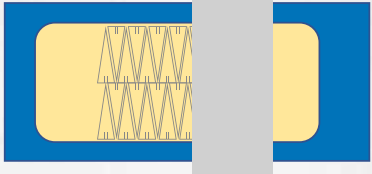



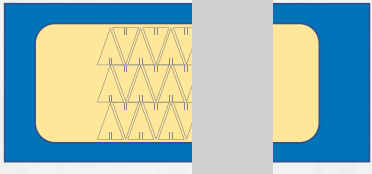



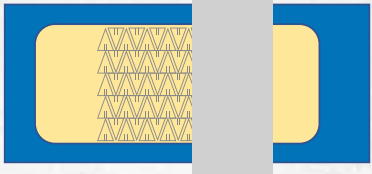



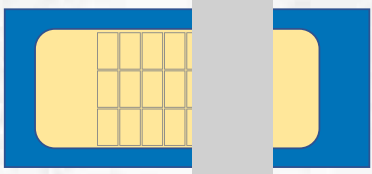



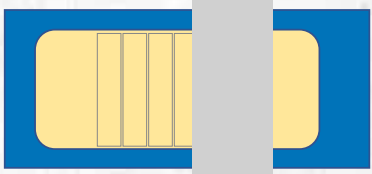


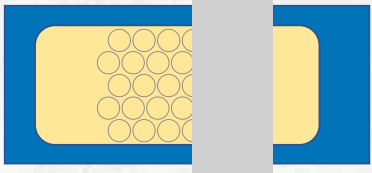


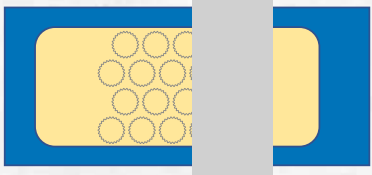


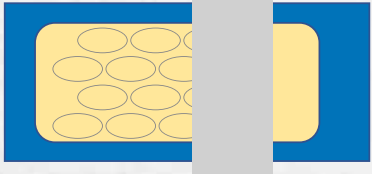


* Note: 1 shape cutting tool + 1 strip cutting tool must be in place to create the desired shape.

** For 80-mm chocolate bars.

Packaging				
Mainland France - Film-wrapped pallet	Model		RHEA AUTO-S	RHEA AUTO-SC
				650
Pallet with the stand	Width	(mm)	950	950
	Length	(mm)	1250	1250
	Height	(mm)	2100	2100
	Weight	(kg)	190	190
Pallet with the tables	Width	(mm)	1000	1000
	Length	(mm)	2000	2000
	Height	(mm)	1000	1000
	Weight	(kg)	200	200

RHEA MANU & AUTO DOUGH SHEETERS

Cutting tool selection guide

Products	Tool combination	Diagram of the cut	Finished product
Straight croissants	 2-row croissant cutter, 85 x 270 mm (B x H)  Dough strip cutter		
Curved croissants	 Ex. 3-row croissant cutter, 130 x 183 mm (B x H)  Dough strip cutter		
Mini croissants	 Ex. 5-row croissant cutter, 80 x 110 mm (B x H)  Dough strip cutter		
Pains au chocolat	 Cross cutter, 90 mm  Dough strip cutter		
Dough strips	 Ex. Cross cutter, 110 mm  Dough strip cutter		
Tarts with smooth edges	 Ex. 5-row smooth circle cutter, ø 100 mm		
Tarts with fluted edges	 Ex. 4-row fluted circle cutter, ø 140 mm		
Turnovers (chaussons) with smooth edges	 5-row smooth oval cutter, 90 x 180 mm		
Turnovers (chaussons) with fluted edges	 5-row fluted oval cutter, 90 x 180 mm	