

**MANUAL DOUGH SHEETERS**


RHEA MANU-S, stand model



RHEA MANU-T, table top model

**Capacity**

- **RHEA MANU-T:** 4 kg
- **RHEA MANU-S (500 and 500L):** 6 kg
- **RHEA MANU-S (600 and 600L) and RHEA MANU-SC:** 8 kg
- **Belt width:** 500 or 600 mm
- **Belt length:** 500 to 1400 mm, depending on the model
- **RHEA MANU-SC model fitted with a cutting station**

**Use**

The **RHEA MANU** mechanical dough sheeter range allows for any type of dough to be folded and sheeted.

**Operating principle**

The thickness of the dough decreases each time it passes through the sheeting rollers. Before each passage of the dough through the sheeting rollers, the user adjusts the thickness setting of the rolled dough by means of a lever that controls the roller spacing. This setting is visible on a graduated arc or a digital display (available on the **RHEA MANU-SC** model). The belts positioned on either side of the rollers move at different speeds to ensure sheeting is completed without any jamming or tearing of the dough. Following the sheeting process, the rolled-out dough is easily collected thanks to the aluminium recovery roller positioned on its support at the end of the belt.

**Construction**
**ALL MODELS:**

- Sheeting 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
- 2 fold-away tables for storage (except the RHEA MANU-SC model - 1 fold-away table)
- Easy to clean, removable dough scrapers
- 2 aluminium dough band recovery rollers
- 2 "Easy Pass" rollers

**STAND MODELS (RHEA MANU-S AND RHEA MANU-SC):**

- Stand fitted with castors: 2 swivel castors with brakes at the front and 2 fixed castors at the rear
- Stainless steel, removable flour recovery tray
- Dual controls as standard: pedal ("foot") and lever ("hand")
- Stainless steel receiving trays

**CUTTING STATION FOR THE RHEA MANU-SC MODEL:**

- Cutting station that can be used with 2 cutting tools
- Back-pressure roller built into the table
- Variable cutting speed adjustment switch
- Available with a digital display showing the sheeting roller spacing

**Advantages**

- Quality sheeting without any risk of dough tearing
- SmartBlue synthetic belt
- Easy use:
  - "Easy pass" anti-tear rollers
  - Very straightforward thickness adjustment
  - Stainless steel dough recovery rollers
  - Dual "hand and foot" controls that adapt to the user's preferences (RHEA MANU-S and RHEA MANU-SC models)
  - Ergonomic cutting station
  - Anti-static belt for reduced dusting
- Easy cleaning:
  - Built-in, stationary flour tank (RHEA MANU-T) or removable flour tank (RHEA MANU-S and RHEA MANU-SC)
  - Flour recovery tray (RHEA MANU-S and RHEA MANU-SC models)
  - Belt can be washed with a damp sponge

# RHEA MANU DOUGH SHEETER

## Technical data

Models	RHEA MANU-T	RHEA MANU-S	RHEA MANU-SC
<b>Controls</b>			
Handle to adjust sheeting roller spacing	•	•	•
“Hand” control only	•	-	-
Dual “hand and foot” controls	-	•	•
<b>Main features</b>			
Coordinated input and output belts	•	•	•
Cutting station	-	-	•
Speed variator	-	-	•
<b>Comfort and ergonomics</b>			
Fold-away tables (only on 1 side for the Rhea SC model)	•	•	•
Stainless steel, removable 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	•	•	•
<b>Flouring</b>			
Built-in stationary flour tank	•	-	-
Removable flour tank	-	•	•
Flour recovery tray under the rollers	-	•	•
<b>Winding</b>			
2 aluminium dough band recovery rollers	•	•	•
Supports for recovery roller, left and right	•	•	•
<b>Power supply voltage*</b>			
3PH 400 V 50 Hz	•	•	-
1PH 230 V 50-60 Hz	-	-	•
3PH 230 V 50 Hz	€	€	-
3PH 208 V 60 Hz	€	€	-
<b>Packaging (including fumigation treatment as a standard feature, compliant with international Standard ISPM 15)</b>			
Film-wrapped pallet	•	•	•
Closed wooden crate	€	€	€
Latticed wooden crate	€	€	€

\* A Type B circuit breaker is required.

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

Packaging		Model		RHEA MANU-T		RHEA MANU-S				RHEA MANU-SC
		500	500 L	500	500 L	600	600 L	600 L	600 L	
Mainland France - Film-wrapped pallet	Width	(mm)	1113	1113	1113	1113	1113	1113	1113	
	Length	(mm)	1170	1170	1170	1170	1170	1170	1170	
	Height	(mm)	840	1100	1300	1700	1300	1740	1840	
	Weight	(kg)	150	160	250	250	260	270	320	

•: Standard

◦: Free option

€: Option at extra charge

-: Unavailable

# RHEA MANU DOUGH SHEETER

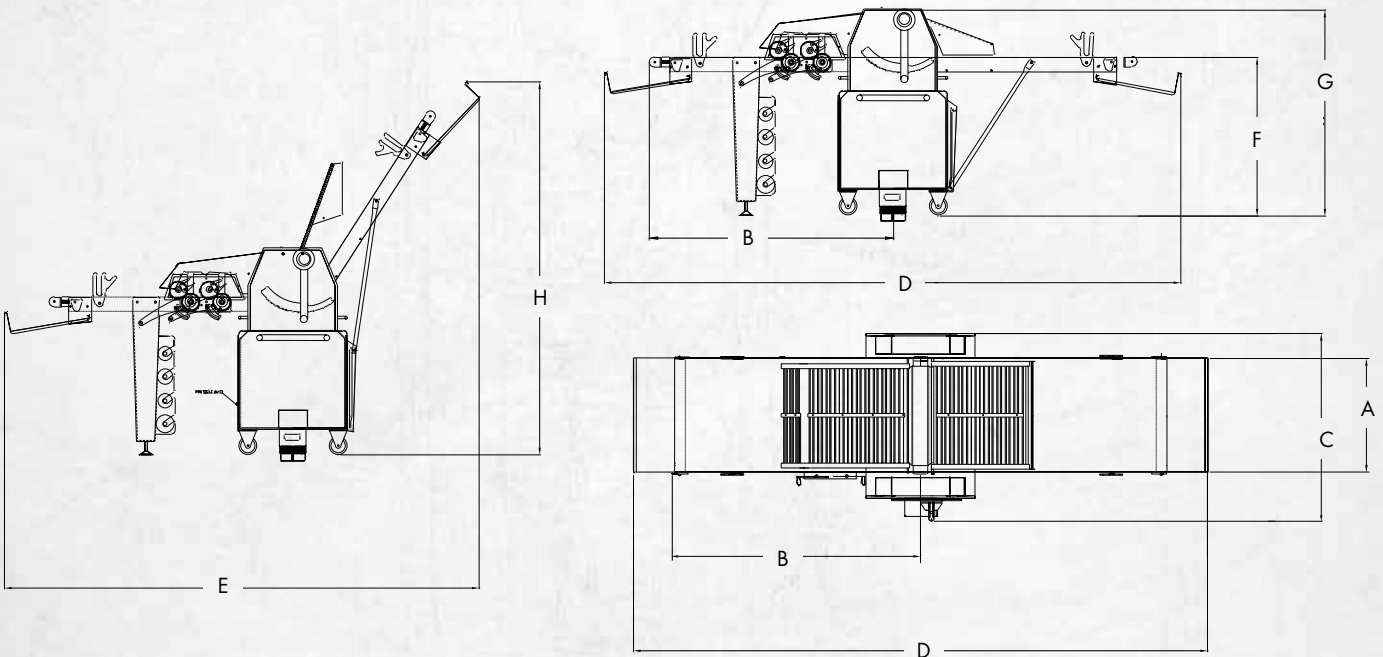
## Technical data

Cutting tools for SC models									
Products			1 <sup>st</sup> tool: shape cutting			2 <sup>nd</sup> tool: dough strip cutting			
Type	Raw product 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.



Ex. RHEA MANU-SC

Dimensions (mm)		RHEA MANU-T		RHEA MANU-S				RHEA MANU-SC
Model		500	500L	500	500L	600	600L	600L
Belt size		500	500L	500	500L	600	600L	600L
(A) Belt width	(mm)	500	500	500	500	600	600	600
(B) Table length	(mm)	500	750	750	1000	1000	1400	1400
(C) Total depth	(mm)	865	865	910	910	1010	1010	1010
(D) Total width in working position	(mm)	1530	2150	2100	2475	2475	3221	3221
(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
(G) Total height in working position	(mm)	690	690	1160	1160	1160	1160	1160
(H) Total height in storage position	(mm)	985	985	1685	1685	1685	1685	2093