

The Encrusting Machine with flexible versatility on the market that combines high performance functions with extreme accuracy!



CORNUCOPIA

Newly upgraded "Dough Feeding Mechanism" allows for gentle extrusion to make high quality products without damaging ingredients.

KN050

● **Compact Design!**

The size of the main body and parts are compact. Ideal for small production factories. Easy to assemble/disassemble, clean and store parts.

● **The Dough Feeding Mechanism won't damage the ingredients.**

The feeding mechanism produces food material to be fed in a natural flow, gentle movement of product pushing product. Adjustments can be made simply with a push of a button, such as changing the ratio of dough to filling or increasing or decreasing weights. You can produce a wide range of characteristics of material shapes and sizes, even use delicate soft materials!

● **Great Sanitation!**

Hopper cylinder section where food materials are deposited, is made of stainless steel with high durability and sanitary design. It also is excellent for sanitation, as the mechanical screw drive that feeds the food material is not in direct contact with the food material. Also, the main body is washable with running water for hygienic cleaning!



Stainless steel hopper cylinder



Easy to remove air



Encrusting Speed (max.)	Product Weight Range
6000 pcs/h	10 – 250 g

• Limited to small products.



Maamoul
with Stamping Device



Coxinha



Ganache chocolate with condensed milk
with Double Filling Feeder

High Performance Encrusting Machine with sanitary design, logical and easy control panel with best in class, accurate portioning!

CORNUCOPIA
KN050



Whipped-cream Mochi (blueberry filling)
with Double Filling Feeder



Quiche
with Open Top Shutter



Arancini



Kubba
with Kubba Shutter



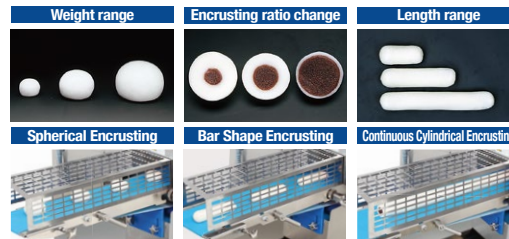
Easy to use! Even more useful features!



The 7.5 inch color touch panel is easy to see and easy to use with more operational functions.

Flexible product size, ratio and length

Product size, ratio of inner and outer material, and length of bar shape product can be changed easily.



The main body is washable



Comes with a built-in P.M.U product storage device.

Up to 100 recipes "product information" can be stored in the PMU memory for ease of product recall for each product.

Follow Function

When changing the number of 'pieces per minute' of production and discharge volumes the belt speed can be synchronized by the "FOLLOW FUNCTION"

Standard filling intermittent function

The function can make the outer skin evenly applied to thin wrapping products and large products.



Flour Duster (Optional)

Dusts flour evenly on conveyor belt.



Panning System (Optional)

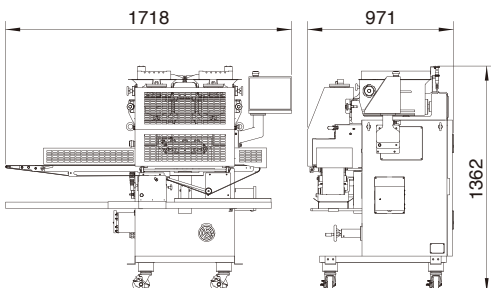
Arrange products on trays automatically.

By connecting Panner after KN050, you can arrange products automatically on trays.



Dimension

(Unit : mm)



Capacity

Product Weight Range	10 – 250 g		
Output	10 – 100 pcs/min ^{*1}		
Belt Speed	2 – 35 m/min		
Product Length Range	0 – 500 mm (Intermittent Encrusting)		
Extruding Capacity (Max.)	IN	140 kg/h	280 kg/h (total)
	OUT	140 kg/h	

*1 Limited to small products.
• Production speed and weight range varies depending on the material. Please make sure by running your own materials.

Specifications

Width	1718 mm	
Depth	971 mm	
Height	1362 mm	
Weight	410 kg	
Electrical Capacity	1.47 kW	
Hopper Capacity	IN	12 ℓ
	OUT	12 ℓ
Reference		
Voltage	Current	Electrical Capacity 1.47 kW
220 V	7.24 A	
380 V	4.19 A	
400 V	3.98 A	

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