

# HM Line is a multi-purpose complex pastry production line which enables a production of a variety of products and space saving. Putting all the **STRESS FREE®** System technologies into this single line, high quality and unique products can be produced.

HM Line is a multi-purpose complex pastry production line composed of high performance stretching machine "New Multi-Stretcher" and automatic dough folding machine "Parallel Piler" and so on. Adopting the Stress Free® System, high quality products can be made without damaging the dough. By connecting the "New Universal Table", various types of forming can be achieved. A variety of products such as Danish Pastry, Puff Pastry and much more can be produced by this single line.

## Features of HM Line

- 1 High quality product can be produced.**
- 2 Uniform fat layers can be obtained.**
- 3 Reduces the use of dusting flour.**
- 4 Produces many varieties of products.**
- 5 Simple product changeover.**
- 6 Easy Cleaning.**

HM Line does not apply any damage to dough due to its **Stress Free®** System. Therefore, it can produce high quality products without changing flavor and consistency of given materials.

Uniformity of rolled-in fat layers is the key to produce high quality Danish Pastry and Puff Pastry. Being **Stress Free®**, HM Line can produce laminated products with uniform and beautiful fat layers.

"New Multi-Stretcher" reduces the use of dusting flour down to **1/3** of conventional systems, which improves the quality of products, minimizes the scatter of dusting flour, saves dusting flour cost and helps clean the working environment in the plant.

As HM Line forms products from continuous dough sheet, it enables **flexible production** of Bread and Pastry in various shapes and sizes as required.

**Production data can be stored** in the P.M.U. Controller (Production Memory Unit). Therefore, it is easy to run the production with same condition by simply entering the production number. And easy changeover of the forming options saves time for preparation of the next production.

All the parts can be easily disassembled by **One-Touch** design for easy cleaning and maintenance. This allows safe and sanitary productions eliminating the uncleaned area and the danger of food contamination.

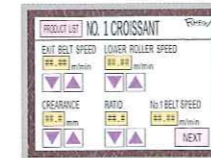
The **Parallel Piler** is designed for easy cleaning and maintenance. This allows safe and sanitary productions eliminating the uncleaned area and the danger of food contamination.

### New-design Multi-Stretcher

### Multi-purpose and multi-function stretcher.

The New Multi-Stretcher is a multi-purpose, multi-function stretcher with added "Punching Effect", improves dough strength, and "Degassing Effect", takes out the excess gas in the dough, in addition to current "Stretching" function. The stretching roller speed and direction of rotation can be easily controlled according to the dough condition for the best stretching result. Product quality improves with bigger volume, uniform layers and so on.

Easy disassembly without tools for cleaning and maintenance.



Easy operation with "Easy to See and Operate" color touch panel.

Stretching Pastry dough : stretching uniform fat layers without distortion.



Stretching Bread dough : stretching and degassing without damaging dough.

### New-design Universal Table

### It forms variety products automatically.

By combining many shaping attachments, it automatically forms the dough sheet that is stretched to the final thickness, into various shapes of products such as Croissant, Pastry, Sweet Breads, Butter Roll and so on. "Weight-Cut" function that further improves the accuracy of product portioning is added in addition to current "Length-Cut" function for an appropriate productions depending on the product shape. Also, it is easy to open the Molder section for easy cleaning and maintenance. Other many new features are built-in for safe and sanitary operation of the machine.

※Note: "Weight-Cut" function is a selectable option. Please ask Rheon for more details.



Two types of Turners: Super High Speed Turner and High Speed Turner. Super High Speed Turner-Max. 100pcs./min./row. High Speed Turner-Max. 50pcs./min./row.

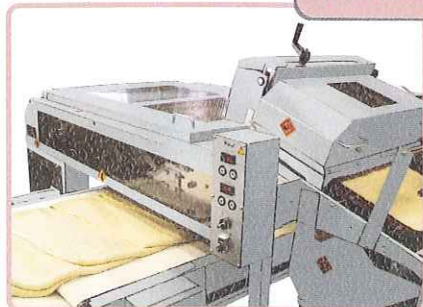
Automatic shaping of various products by forming options.



The Molder Section opens simply by stepping on the pedal.

### Parallel Piler

Automatic layering by "Parallel Piler". The belt loosens easily for cleaning.

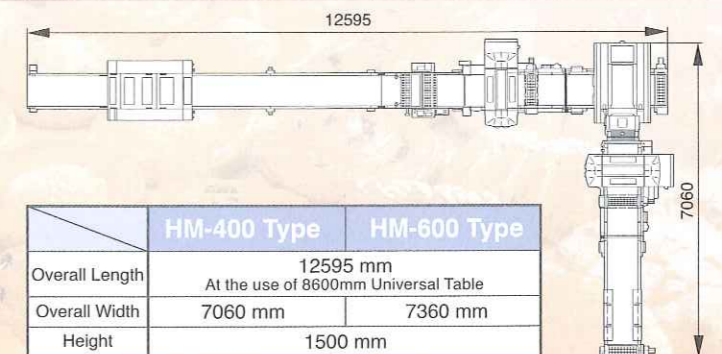


### Booking Conveyor

Dough Feeding

<Image Photo>

### Dimensions / Specifications



Please contact Rheon offices for further information.

※This drawing shows HM-400 Type.