



BONGARD

Always by your side



DOUGH-SHEETERS

RHEA

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



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

RHEA is a mechanical sheeter which laminates the dough in a precise and careful way, with small quantities as well as large quantities (up to 8kg of dough in the largest model).

Its **quality sheeting**, which doesn't tear the dough, as well as its **ease of use** make **RHEA** the ideal ally for "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.

Precision
Quality
Versatility

Consistency
Safety





A manual sheeter which guarantees laminating quality

The sheeting is consistent with uniform thickness. **Fitted with “easy pass” rollers, the dough pieces will not be at risk from tearing whilst passing under the grid.** To facilitate the recovery of the sheet, **RHEA** is fitted with **2 recovery rollers** as well as a **receiving tray**.



An easy-to-use manual sheeter for greater working comfort

For greater working use, this sheeter is fitted with a **Smartblue coating**. Its anti-static properties require less flour dusting and its blue colour protects your eyes from glare. A quick wipe with a sponge is all that is needed for cleaning. **RHEA** also has a **flour recovery tray** to make cleaning quicker and more efficient.



A time saving sheeter

Boost your sheeting by using the **cutting station** and its tool storage section, which is only available on the 600 LC model. The cutter speed is **easily adjusted** by a controller. There are a **large variety of cutting tools** for all your creations (croissants, pain au chocolat, tarts, turnovers).



RHEA was designed ergonomically
for ease of use and maintenance

An efficient and ergonomic sheeter

Time saving:

Cutting station available on
600 LC model



Adjustment details:

Digital display of the distance
between rollers available as an
option on the 600 LC model



Sheeting quality:

"Easy pass" rollers to avoid
tearing



Easy to clean:

A quick wipe with a
sponge is sufficient the
Smartblue coating

Easy to move:

2 swivel castors with
brakes and
2 fixed castors
and a grasping handle



Space saving:

Easy storage by folding the 2
tables on mobile base-mounted
models



User-friendly:

Standard hand or foot control

Work in complete safety with RHEA



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

A range suitable for all bakeries



2 table-mounted models

1 belt width: 500mm

2 belt lengths: 500mm or 700mm

Adapted for dough sheets between 0.5 and 4kg



4 base-mounted models

2 belt widths: 500 or 600 mm

2 belt lengths per width:

750mm or 1000mm and 1000mm or 1400mm

Adapted for dough sheets between 0.5 and 8kg



1 base-mounted model with cutting station

1 belt width: 600mm

1 belt length: 1400mm

Adapted for dough sheets between 0.5 and 8kg

Our experts at your service

Our sales expertise

Our sales and installation teams are here to help you carry out your project: they offer equipment and bakery layout recommendations adapted to your production process.

For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.

Our business expertise

Our 320 m² showroom and laboratory at our head office in Holtzheim is available on request for you to test our equipment according to your own manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

Our technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. You can choose a maintenance contract associated with an extended warranty in order to sustainably optimise the operation of your equipment and avoid costly downtime.

BONGARD provides training to technicians from dealerships and distributors in order to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.



RHEA Technical Data

Technical characteristics

Models		500 T	500 TL	500	500 L	600	600 L	600 LC
Belt width (A)	(mm)	500	500	500	500	600	600	600
Table length	(mm)	500	750	750	1000	1000	1400	1400
Motor power (for 400V Tri 50 Hz)	(kW)	0.55	0.55	0.55	0.55	0.75	0.75	1
Net weight	(kg)	130	140	220	230	240	250	300
Rollers diameter	(mm)	80	80	80	80	80	80	80
Rollers spacing	(mm)	1-47	1-47	1-47	1-47	1-47	1-47	1-47
Dough piece min-max weight	(kg)	0.5 - 4		0.5 - 6		0.5 - 8		0.5 - 8

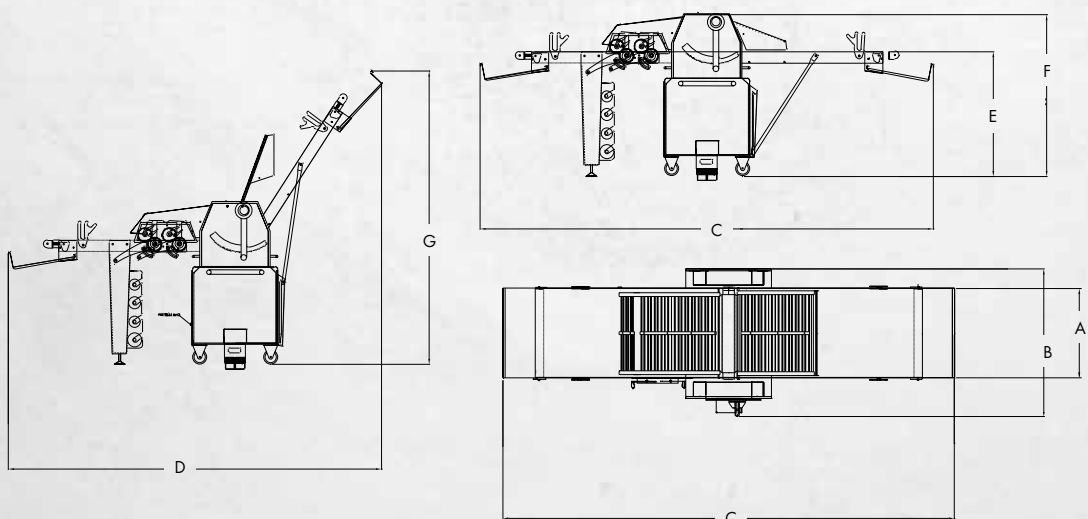
Dimensions

Models		500 T	500 TL	500	500 L	600	600 L	600 LC
Total depth (B)	(mm)	865	865	910	910	1010	1010	1010
Total width in working position (C)	(mm)	1530	2150	2100	2475	2475	3221	3221
Total width in storage position (D)	(mm)	1165	1395	1243	1389	1389	1460	2663
Working height (E)	(mm)	215	215	900	900	900	900	900
Total height in working position (F)	(mm)	690	690	1160	1160	1160	1160	1160
Total height in storage position (G)	(mm)	985	985	1685	1685	1685	1685	2093

Accessories for Rhea 600 LC*

Designation		Dimension (mm)		Raw products weight (g)		Products
				min.	max.	
1 st tool: shape cutting	2 rows triangle cutters	85	270	45	90	Croissants
	3 rows triangle cutters	130	183	50	80	
	4 rows triangle cutters	110	137	35	45	
	3 rows triangle cutters	200	180	82	112	
	5 rows triangle cutters	80	110	20	27	
	Rectangular cross cutter	110	-	50	80	Rolls
	Rectangular cross cutter	130	-	70	100	
	4 round and smoothed cutters	Ø 140	-	65	85	Tarts
	5 round and smoothed cutters	Ø 100	-	30	50	
	4 round and ribbed cutters	Ø 140	-	65	85	
	5 round and ribbed cutters	Ø 100	-	30	50	
2 nd tool: dough strip cutting	5 oval and smoothed cutters	180	90	50	90	Turnovers (Chaussons)
	5 oval and ribbed cutters	180	90	50	90	
	6 discs strip cutter	The number of discs and the spacing between rows have to be adapted				

*Note: it is necessary to install 1 shape cutting tool + 1 strip cutting tool to get the required shape





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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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BONGARD

32 route de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

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