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BONGARD

FRENCH BAKERY EQUIPMENT MANUFACTURER & SPECIALIST

DOUGH SHEETERS

RHEA

A range designed for everyone, a solution tailored to each



New RHEA+ MANU

RHEA is a range of dough sheeters that enable dough to be rolled out gently, consistently and precisely.
From a small tabletop manual sheeter to an automatic sheeter with a touch control panel, you are sure to find a **RHEA** dough sheeter suited to your production rate and the space available in your pastry lab.

Its **quality sheeting**, as well as its **ease of use**, makes **RHEA** the ideal ally for offering a varied range of **"home-made"** products.

Versatile, it can sheet and fold all types of dough, such as puff pastry, Danish pastry, sweet pastry, shortcrust pastry, marzipan or even sugar paste.





A dough sheeter that guarantees precise, high-quality rolling out

The sheeting is consistent with a **uniform dough thickness**. Thanks to the **"Easy Pass"** rollers, dough pieces can pass under the protective grids without tearing.



An easy-to-clean dough sheeter

For greater ease of use, our **RHEA** dough sheeters are fitted with **SmartBlue belts**. Its **anti-static** property requires less flour dusting, and its blue colour protects your eyes from glare. A quick wipe with a sponge is all it takes to clean it! **RHEA** dough sheeters also have a **flour recovery tray** (mobile base models) and stainless steel **dough receiving trays** that are **removable** and washable in a pot washer, for quick and efficient cleaning and impeccable hygiene.





A sheeter that saves you time

Boost your sheeting with the **cutting station**, available on the SC models, and **spend 30% less** time producing Danish pastries! A wide variety of cutting tools is available for all your creations (croissants, pains au chocolat, pies, turnovers, etc.).



RHEA+ MANU, a new generation of manual dough sheeters, serving small and medium production volumes, redesigned for enhanced performance.

Productivity

Built-in cutting station on the SC model, with storage racks that can hold up to 4 cutting tools: +30% productivity guaranteed!



Precision

New digital display as standard, which indicates the roller spacing to a tenth of a millimetre, thus providing precision, comfort and simplicity of processing



Dough protection

"Easy Pass" rollers to avoid tearing







Practicality

Built-in removable stainless steel flour tank for quick and efficient flouring, easily removable (Mobile base model) for easy cleaning and optimal hygiene



Easy to clean

New system of scrapers and removable stainless steel dough recovery trays, easily disassembled and reassembled



Ergonomics

New centred handle for better grip and measurement precision



Time savings

Final thickness stopper, which enables the desired final thickness to be set and preserved from one dough piece to the next to facilitate the teams' work

The RHEA+ MANU range of manual sheeters



RHEA+ MANU-T
For Tabletop
500 and 500L



RHEA+ MANU-S
On Mobile base
500, 500L, 600 and 600L



RHEA+ MANU-SC
On Mobile base with Cutting station
600L



Sheeters adapted to small and medium production volumes

Our manual sheeters can accommodate dough pieces of **4, 6 or 8 kg** depending on the model, to adapt to your needs as fully as possible.



Compact and productive dough sheeters

Sheet, cut and roll up to **640 croissants per hour***, on a floor space of only **3.2m²** with the SC model! Fitted with either one to two **folding shelves**, our **RHEA+ MANU** sheeters on a mobile base enable you to regain space in your pastry lab once the sheeting is completed.





Dough sheeters that adapt to your needs

Thanks to their dual control, **hand or foot**, **RHEA+ MANU** manual sheeters on a mobile base adapt to all users according to their working preference. For easier collection of the rolled-out dough, **RHEA+ MANU** on a mobile base is fitted with **2 aluminium rollers**. Their supports are located on both sides of the dough sheeter, so you can choose where to wind up your dough pieces.



* Croissants weighing 100 g prepared by 2 people using the 2-row croissant cutter (85 x 270) from dough pieces of 8 kg

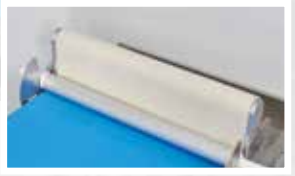
RHEA AUTO, automatic dough sheeters that boost productivity

Productivity
Built-in cutting station on the SC model, with storage racks that can hold up to 4 cutting tools: +30% productivity guaranteed!



Good working conditions
Reduced flour dust emissions thanks to the intelligent automatic flour duster that detects the dough.
Flouring width and intensity can be adapted to dough pieces size thanks to a drawer system





Saves time
Automatic winder to roll up your dough sheets in the blink of an eye

Effectiveness
Intuitive, easy-to-use Touch Control control panel with multi-user management



Ergonomics
Working height comfortable for the back.
Easy start-up and shutdown thanks to 2 push buttons at hand height, on either side of the dough sheeter

The RHEA AUTO range of automatic dough sheeters



RHEA AUTO-S
On Mobile base
650

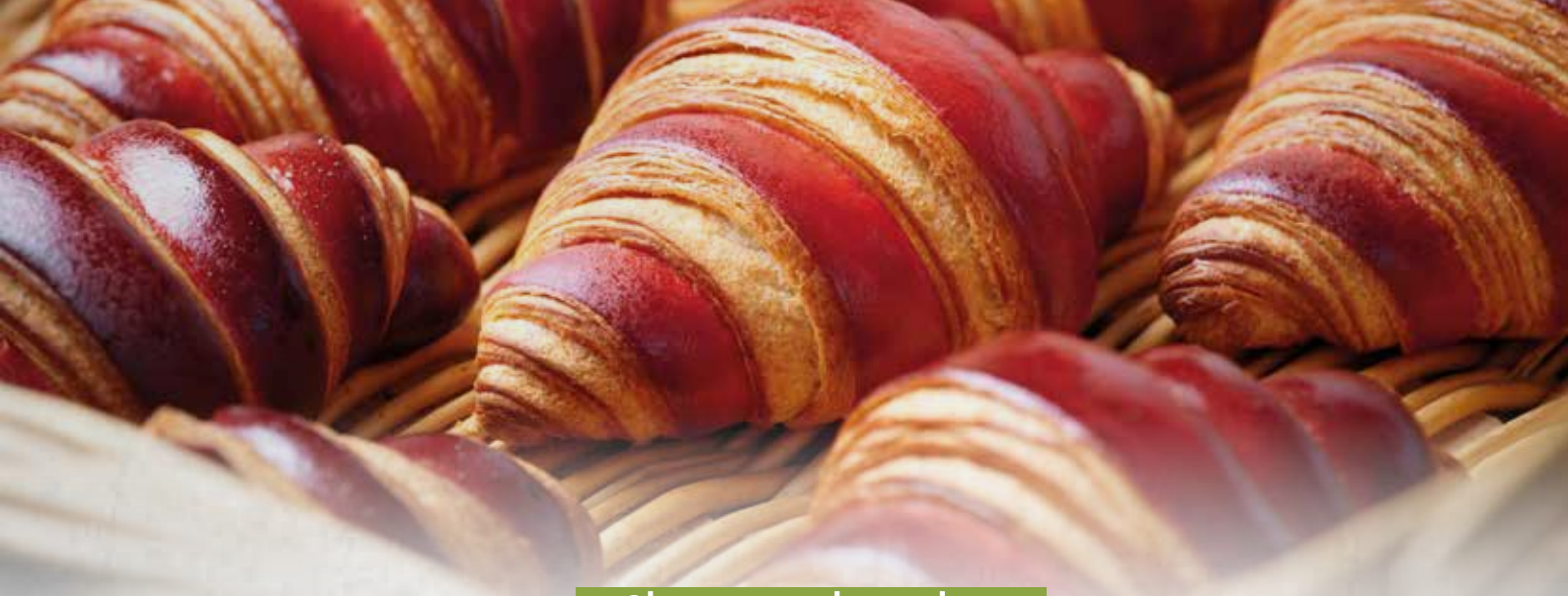


RHEA AUTO-SC
On Mobile base with Cutting station
650L

Work in complete safety with RHEA

CERTIFIÉ

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



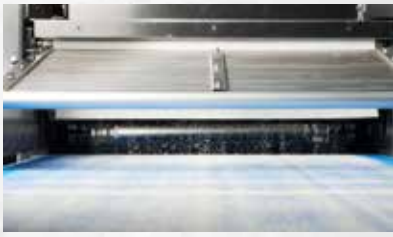
Sheeters adapted to large production volumes

Our automatic dough sheeters can accommodate dough pieces of up to **13 kg**, to achieve a production rate of **920 croissants per hour***!



Dough sheeters that make work easier

With **RHEA AUTO**, folding, sheeting and cutting become child's play! Let your dough sheeter take care of everything: your dough pieces will be **rolled out**, **floured** and **wound up automatically.** While your dough sheeter does the work and saves you valuable time, you can accomplish other tasks.





Sheeters that guarantee uniform production

Gain consistency by **saving programmes** for folding and sheeting using **RHEA AUTO** Touch Control control panel: dough thickness, belt speeds and flouring intensity can be configured for each pass between the rollers. **Consistent results** are guaranteed, regardless of the user in charge of these steps!



* Croissants weighing 100 g prepared by 2 people using the 2-row croissant cutter (85 x 270) from dough pieces of 13 kg

Sleek and intuitive control panel

Semi-automatic Mode

Enter the initial and final thicknesses and the number of steps, and your dough sheeter will automatically determine the necessary sheeting cycle

Automatic Mode

Select your custom programme - RHEA AUTO will handle the rest!



Manual Mode

For pass-by-pass use or to take back control of your dough sheeter during a cycle

Programme

Create and save your custom programmes for folding and sheeting to be used in automatic mode

Various cutting shapes

Croissants



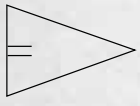
Straight croissants
B85 x H270 mm



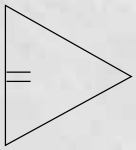
Mini-croissants
B110 x H137 mm



Mini-croissants
B80 x H110 mm



Curved croissants
B130 x H183 mm**



Curved croissants
B200 x H180 mm

Turnovers (Chaussons)



Smooth ovals
180 x 90 mm



Fluted ovals
180 x 90 mm

Pie shells



Smooth circles
Ø220 mm*



Smooth circles
Ø260 mm



Smooth circles
Ø280 mm



Fluted circles
Ø220 mm*

Tartlet shells



Smooth circles
Ø100 mm



Smooth circles
Ø140 mm



Fluted circles
Ø100 mm



Fluted circles
Ø140 mm

Pains au chocolat



Pains au chocolat
90 x 160 mm

Rectangles

Dough rectangles
base 110 mm

*Only available on RHEA+ MANU

**Dimensions for RHEA AUTO: B130 x H180 mm

Other tools available on request, as in the catalogue.

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 bakehouse 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 bakery lab 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 travel to your bakehouses, at your request, anywhere in the world, to train you on our machines.



Our technical expertise

Our equipment is covered by the manufacturer's warranty from delivery of the equipment. 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 enabling them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.

RHEA+ Technical Data

Models	RHEA+ MANU-T	RHEA+ MANU-S	RHEA+ MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
Control					
Handle to adjust sheeting rollers spacing	•	•	•	-	-
"Hand" control only	•	-	-	-	-
Dual "hand and foot" control	-	•	•	-	-
7" Touch Control control panel	-	-	-	•	•
Main features					
Digital display of rollers spacing	•	•	•	-	-
"Easy-Pass" anti-tearing rollers	•	•	•	•	•
Driven input and output belts	•	•	•	•	•
Cutting station	-	-	•	-	•
Speed variation control	-	-	•	•	•
Ergonomics					
Folding shelves (one side only on the SC model)	•	•	•	-	-
Removable stainless steel dough receiving tray	•	•	•	•	•
Storage racks for cutting tools	-	-	•	-	•
Swivel casters with brakes at the front, fixed castors at the rear	•	•	•	•	•
Flouring					
Built-in stationary flour tray	•	-	-	-	-
Removable stainless steel flour tray	-	•	•	-	-
Automatic flour duster	-	-	-	•	•
Flour recovery tray under the rollers	-	•	•	•	•
Winding					
2 aluminium dough recovery rollers	•	•	•	•	•
Recovery roller supports, left and right	-	•	•	-	-
Automatic winder on the right and support for recovery roller on the left	-	-	-	•	•
Supply voltage*					
3Ph 400V 50Hz	•	•	-	-	-
1Ph 230V 50-60Hz	-	-	•	-	-
3Ph 230V 50Hz	-	€	-	-	-
3Ph 208V 60Hz UL	€	€	€	€	€
3Ph 208-230 V 50-60Hz	-	-	-	€	€
3Ph 380V 60Hz	•	•	-	-	-
Packaging (including fumigation treatment as standard, as per international Standard ISPM 15)					
Film-wrapped pallet	•	•	•	•	•
Closed wooden crate	€	€	€	€	€
Latticed wooden crate	€	€	€	€	€

*A B-type circuit breaker is mandatory for MANU-SC and AUTO models

Cutting tools for SC models

Products	Min. weight (1)	Max. weight (1)	1st tool: shape cutting	Base (mm)	Height (mm)	2nd tool: strip cutting	Number of useful disks	Disc spacing
Straight croissants*	70 g	110 g	2-row croissant cutter	85	270	6-disc strip cutter	3	270 mm
Curved croissants*	70 g	110 g	3-row croissant cutter	130	183		4	183 mm
	90 g	150 g	3-row croissant cutter	200	180		4	180 mm
Mini-croissants*	45 g	70 g	4-row croissant cutter	110	137		5	137 mm
	27 g	42 g	5-row croissant cutter	80	110		6	110 mm
Pains au chocolat**	70 g	110 g	Pain au chocolat cutter	90	-		4	160 mm
Dough rectangles*	180 g	285 g	Cross cutter	110	-		as needed	
	215 g	335 g	Cross cutter	130	-		as needed	
Pie shells	170 g	245 g	2-row smooth circle cutter	Ø 260	-			
	145 g	205 g	2-row smooth circle cutter***	Ø 220	-			
	215 g	310 g	1-row smooth circle cutter***	Ø 330	-			
	145 g	205 g	2-row fluted circle cutter***	Ø 220	-			
Tartlet shells	90 g	130 g	4-row smooth circle cutter	Ø 140	-			
	50 g	90 g	5-row smooth circle cutter	Ø 100	-			
	90 g	130 g	4-row fluted circle cutter	Ø 140	-			
	50 g	90 g	5-row fluted circle cutter	Ø 100	-			
Turnovers (Chaussons)	60 g	100 g	5-row smooth oval cutter	180	90			
	60 g	100 g	5-row fluted oval cutter	180	90			

(1) Raw products
Other tools available on request, as in the catalogue.
*Combination required to achieve the desired shape: 1 shape cutting tool + 1 strip cutting tool
**For 80-mm chocolate bars
*** Only available on RHEA+ MANU

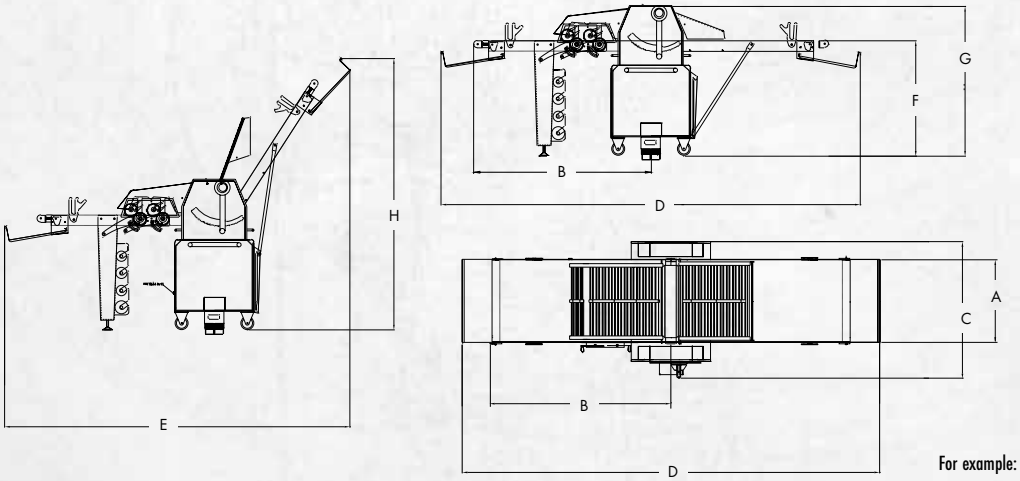
RHEA Technical Data

Technical characteristics										
Model		RHEA+ MANU-T		RHEA+ MANU-S				RHEA+ MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
		500	500L	500	500L	600	600L	600L	650	650L
Dough piece min.-max. weight	(kg)	0.5 - 4		0.5 - 6		0.5 - 8		0.5 - 8	3 - 13	3 - 13
Net weight of manual dough sheeter	(kg)	130	135	210	215	230	240	290	330	380
Roller diameter	(mm)	80	80	80	80	80	80	80	80	80
Roller spacing	(mm)	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 47	1 - 50	1 - 50
Motor power (for 3Ph 400V 50 Hz)	(kW)	0.55	0.55	0.55	0.55	0.75	0.75	1	1.1	1.1

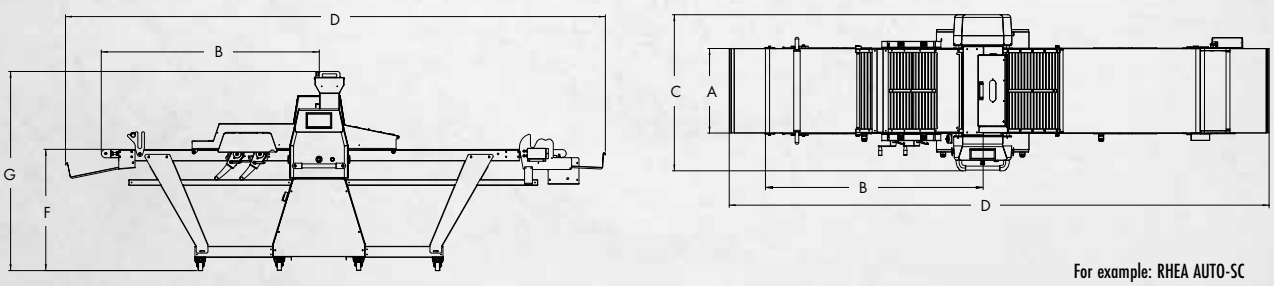
Dimensions (mm)										
Model		RHEA+ MANU-T		RHEA+ MANU-S				RHEA+ MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
Belt size		500	500L	500	500L	600	600L	600L	650	650L
(A) Belt width	(mm)	500	500	500	500	600	600	600	650	650
(B) Belt length	(mm)	500	750	750	1000	1000	1400	1400	1400	1600
(C) Total depth	(mm)	970	970	970	970	1070	1070	1070	1180	1180
(D) Total width in working position	(mm)	1470	2070	2300	2560	2560	3250	3250	3960	4160
(E) Total width in storage position	(mm)	1130	1085	1360	1550	1550	1940	2410	-	-
(F) Working height	(mm)	205	205	890	890	890	890	890	920	920
(G) Total height in working position	(mm)	700	700	1180	1180	1180	1180	1180	1530	1530
(H) Total height in storage position	(mm)	740	940	1550	1640	1640	1930	1930	-	-

Additional products		
Model	T2000 cutting table	T3000 cutting table
Table length	2 m	3 m
Power supply voltage	230V / 1P+ N + E / 50 Hz	230V / 1P+ N + E / 50 Hz
Power (kW)	0.5	0.5
Cutting accessories	Contact us	Contact us

*Connection to a F-type 16A 1Ph 230V socket protected by a 16A CB and a B-type 30mA RCD.



For example: RHEA+ MANU-SC



For example: RHEA AUTO-SC

• : Standard | o: Free option | €: Option at extra charge | -: Unavailable

BONGARD

BONGARD, a French bakery equipment manufacturer since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to provide you with a commercial and technical service 7/7d, 365d/year throughout France and French overseas territories.
BONGARD is also distributed in over 140 countries worldwide.

To find your nearest dealer, go to: https://www.bongard.fr/distributeur/



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