



## Dough sheeters

### Characteristics

- Belt width : 500 / 600 mm
- Table length: 750, 1000, 1400 mm
- Table top or floor type models
- Rhea 600 LC: with cutting station

### The advantages

- "Easy pass" rollers for a sheeting process without any risk of dough tearing  
- Possibility of sheeting dough billets weighing up to 8 kg, on a 600-mm width belt

#### • Ease of use:

- "Easy pass" rollers  
- Very straightforward thickness adjustment  
- Stainless steel dough catch pans  
- Double "hand or foot" control that adapts to the user's preferences (base-mounted models)  
- New ergonomic cutting station

#### • Ease of cleaning:

- removable flour tank  
- Flour recovery tray (floor type model)

#### • Safety features compliant with the EC Standard

- 24V control circuit  
- Safety audit

### Use

The Rhea mechanical dough sheeter enables any type of dough to be turned and pinned.

### Operating principle

Before each pass, the user adjusts the thickness setting of the rolled dough by means of a lever that controls the cylinder spacing.

This setting is visible on a graduated arc. The speed difference in the belts positioned at the cylinder inlet and outlet helps ensure a rolling step without any jamming or tearing of the dough. At the end of the operation, the rolled dough is easily recovered thanks to the mobile roller positioned at the end of the belt.

### Construction

- Rolling cylinders in chrome steel, diameter 80 mm for a high level of precision
- Stainless steel base frame coated with food-grade epoxy
- Synthetic belt
- 2 fold-up tables for all models, except for 600LC (1 fold-up table)
- Easy to clean and removable dough scrapers
- 1 aluminium dough band recovery roller
- 2 "Easy pass" rollers

### Table top model:

- Base frame mounted on castors
- Stainless steel removable flour tank
- Dual "hand/foot" controls on floor type models
- Stainless steel dough catch pans

### Cutting station model SLC :

- Fitted with a Cutting station with a tool storage rack fitted with castors
- Variable cutting speed adjustment switch

# Rhea Dough sheeters

Models	500 T	500 TL	500	500 L	600	600 L	600 LC
<b>Main characteristics</b>							
Belt width (mm)	500	500	500	500	600	600	600
Table length (mm)	500	750	750	1000	1000	1400	1400
Type of support	Table top			Floor type			
Driven input and output conveyors	■	■	■	■	■	■	■
Cutting station	❖	❖	❖	❖	❖	❖	■
Variable speed drive	❖	❖	❖	❖	❖	❖	■
<b>Ergonomics</b>							
Fold-up tables for storage *	■	■	■	■	■	■	■
Built-in stationary flour tank	■	■	❖	❖	❖	❖	❖
Removable flour tank	❖	❖	■	■	■	■	■
Stainless steel dough catch pans	■	■	■	■	■	■	■
Dual "hand and foot" controls	❖	❖	■	■	■	■	■
Fitted with an aluminum dough band recovery roller	■	■	■	■	■	■	■
Flour recovery tray	❖	❖	■	■	■	■	■
Storage rack for cutting tools	❖	❖	❖	❖	❖	❖	■
2 "Easy Pass" rollers	■	■	■	■	■	■	■
<b>Power supply voltage</b>							
THREE-PHASE 400 V 50 Hz	■	■	■	■	■	■	❖
SINGLE-PHASE 230 V 50-60 Hz	❖	❖	❖	❖	❖	❖	■
THREE-PHASE 230 V 50 Hz	□	□	□	□	□	□	❖
THREE-PHASE 208 V 60 Hz	□	□	□	□	□	□	❖
<b>Packaging (including fumigation treatment as a standard feature, compliant with international Standard NIMP 15)</b>							
Pallet with plastic protection film	■	■	■	■	■	■	■
Closed wooden crate	€	€	€	€	€	€	€
Latticed wooden crate	€	€	€	€	€	€	€

Accessories for Rhea 600 LC*		Dimensions (mm)		Raw products weights (g)	
Designation		Base	Height	mini	maxi
		1st tool: shape cutting	Rhea - 3 rows triangle cutter	130	183
	Rhea - 4 rows triangle cutter	110	137	35	45
	Rhea - 3 rows triangle cutter	200	180	82	112
	Rhea - 5 rows triangle cutter base	80	110	20	27
	Rhea - rectangular cross cutter	110	-	50	80
	Rhea - rectangular cross cutter	130	-	70	100
	Rhea - 4 round and smoothed cutters	Ø 140	-	65	85
	Rhea - 5 round and smoothed cutters	Ø 100	-	30	50
	Rhea - 4 round and ribbed cutters	Ø 140	-	65	85
	Rhea - 5 round and ribbed cutters	Ø 100	-	30	50
	Rhea - 5 oval and smoothed cutters	180	90	50	90
	Rhea - 5 oval and ribbed cutters	180	90	50	90
2nd tool: dough strip cutting	Rhea - strip cutter 6 discs			**	

\* It is necessary to install a dough strip cutter while using triangle or rectangular cross cutters

\*\*the number of discs and the spacing between rows have to be adapted on the required shape

For other shapes, consult us

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Technical features								
Model		500 T	500TL	500	500L	600	600 L	600 LC
Belt width	(mm)	500	500	500	500	600	600	600
Table length	(mm)	500	750	750	1000	1000	1400	1400
Motor power (for 3PH 400 V at 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
Dough roller diameter	(mm)	80						
Roller gap opening	(mm)	1-47						
Minimum - maximum dough billet weight	(kg)	0,5 - 4		0,5 - 6		0,5 - 8		0,5 - 8

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

Emballage		Model	500 T	500TL	500	500L	600	600 L	600 LC
<b>Mainland (Cardboard box on pallet)</b>	Width	(mm)	1113	1113	1113	1113	1113	1113	1113
	Lenght	(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

