

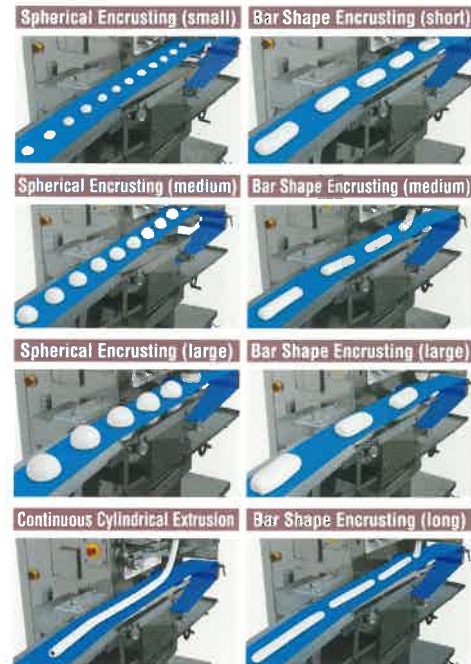


KN551 is a high-performance Encrusting Machine with superb efficiency and user-friendly operation.

KN551 helps expand your business by producing products hygienically and efficiently.



● CORNUCOPIA KN551 comes with various forming capabilities.



※The pictures are without safety cover for viewing

● **Flexible Product Weight, Filling / Dough Ratio and Length.**

Product weight, filling, dough ratio and even the length of bar-shaped products can be altered easily. With high portion accuracy, you can achieve consistent production.

● **New “Easy to see and Easy to use” color touch panel.**

Data for up to 100 products can be stored in the Cornucopia KN551 and easily reproduces the memorized data with a push of a button.



Adapts safe and hygienic design in all parts for reassured operation.

- Hygienic and durable stainless steel hopper
- Sanitary drive shafts without touching the food materials
- Safety cover

Washable with running water.

Cleaning is super easy since the KN551 has fewer parts and is effortless to dismantle.

Dimension (Unit : mm)	Specifications
Width: 1757	Width: 1757mm
Depth: 955	Depth: 955mm
Height: 1496	Height: 1496mm
Weight: 540kg	Weight: 540kg
Electrical Capacity: 3.2KW	Electrical Capacity: 3.2KW
Hopper Capacity: 20ℓ×2	Hopper Capacity: 20ℓ×2

● All electric parts are UL approved.
 ● Designed for USDA facilities.
 ● Designed to meet CE regulations.

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RHEON AUTOMATIC MACHINERY CO., LTD.
 Head Office: 2-3 Nozawa-machi, Utsunomiya 320-0071, Japan
 Phone: 028-665-1111 E-mail: info@rheon.com
RHEON U.S.A.
 2 Doppler, Irvine, CA 92618, U.S.A.
 Phone: 949-768-1900 E-mail: us.info@rheon.com
RHEON U.S.A. NJ BRANCH
 375 North Street, Unit K, Teeterboro, NJ 07608, U.S.A.
 Phone: 201-487-0600 E-mail: us.east@rheon.com
RHEON AUTOMATIC MACHINERY GmbH
 Tiefenbroicher Weg 30, 40472 Düsseldorf, F.R.Germany
 Phone: 0211-471950 E-mail: de.info@rheon.com
RHEON GmbH ULM BRANCH
 Saumweg 30, 89257 Illertissen, F.R. Germany
 Phone: 07303-1599410 E-mail: ulm@rheon.com



Optional Two Step Belt Model

Achieve high-speed and stable production even with small products using the optional Two Step Belt Model.

Capacity
Product Weight Range: 10 - 300g
Output: 10 - 100pcs./min.
Belt Speed: 1.3 - 22m/min.
Product Length Range: 0 - 500mm (Intermittent Encrusting)
Extruding Capacity (total): 400kg/h

● Production speed and weight range varies depending on the material. Please make sure by running your own materials.

New CORNUCOPIA KN551

New Release! High spec, high quality Encrusting Machine with cutting-edge features.

Washable with running water

- 100 pcs./min*1 (max.) production speed! *1 Limited to small products.
- Strong and hygienic stainless steel cylinders!
- Further improved sanitary properties by keeping the dough from touching the drive section, and other improvements!
- User-friendly large color touch screen!
- Optional Two Step Belt Model is available!



No. **S-FNKN-135-1A**
 18013000K (英語)
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Please use KN551 for making various products.

(The products below are just few examples among many.)



Additional options extends the range of products.

CONFECTIONERY

Chocolate Chip Cookies Production

KN551 can produce Chocolate Chip Cookies up to 6,000 pcs./h with the weight remaining constant. Chocolate filled chocolate chip cookies can be made. "Panner" arranges products onto trays automatically.



Flower Cookie Production

Combining KN551's continuous dough extrusion and Compound Nozzle Ultrasonic Slicer, "Flower Cookie" and other various shape cookies can be made.



PREPARED FOODS

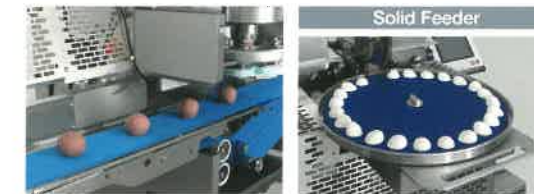
Arancini Production

KN551 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.



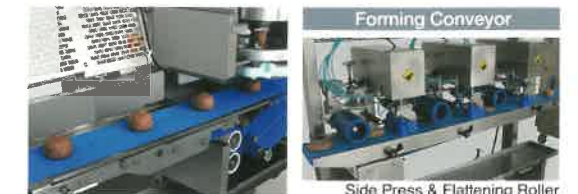
Scotch Egg Production

By using options such as the Solid Feeder, an whole egg can be encrusted into ground meat for products such as Scotch Eggs. Furthermore, solid material can be encrusted with two types of ingredients.



Cheese in Hamburger Production

As expected, KN551 is ideal for meat products. The main body is easily washable and stainless steel parts are available for sanitary purposes.



JAPANESE CONFECTIONERY

Mochi Cream Production

By attaching "Double Filling Feeder" to KN551; "Mochi Cream", cream filled sweet rice cake with additional jam in the center, can be made. "Flour Covering Device" applies flour evenly on the product surface.



Double Filling Feeder



FERMENTED DOUGH PRODUCTION

Stuffed Pizza Production

Stuffed Pizza, pizza filled with pizza filling, can be made. "N Roller with Flour Duster" smooths out product top.



Open Top Pizza Production

By using the Open Top Shutter, the surface of the product remains visible. You can produce Open Top Pizzas while maintaining the natural texture of the ingredients.



Bread Stick Production

Production of yeast raised bar shaped products, finger foods such as Bread Sticks, and even pretzels can be easily made.



Steamed Chinese Meat Bun Production

KN551 can form Chinese Steamed Buns in two ways.

- ① By Twist Top Encruster (Folding Encruster): Attach to KN551 (Number of folds selectable : 6,9,12)
- ② By Chinese Steam Bun Shaping Device : Connect after KN551 (Number of folds selectable : 9,12,18,24 Twist top available)

