

Appetizer Production Robot **CORNUCOPIA** **KN400**

From savory foods to confectionery ingredients, the CORNUCOPIA KN400 encrusting robot can manipulate virtually all varieties of food materials. Equipped to handle product sizes ranging from very small to very large, the KN400 can also perform double and solid filling encrusting through an array of optional devices. On top of this, the main body can be cleaned with running water for easy and thorough cleaning.

Employ the multi-capacity encrusting robot KN400 to create high-quality products.

Apple Strudel

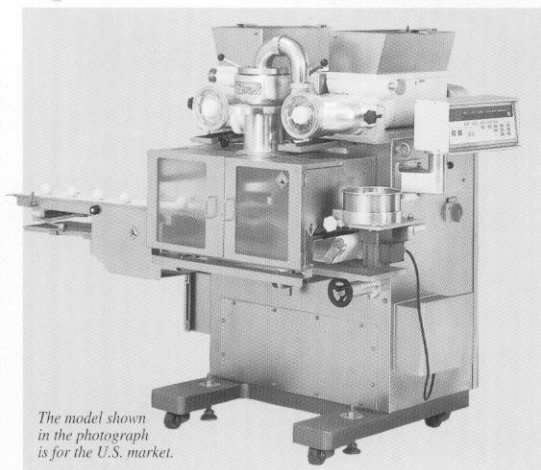
Filled Bagel

Open Top Pizza

RHEON

The washable main body supports the ability of the CORNUCOPIA KN400 to master a wide repertoire of food ingredients.

Appetizer Production Robot CORNUCOPIA KN400

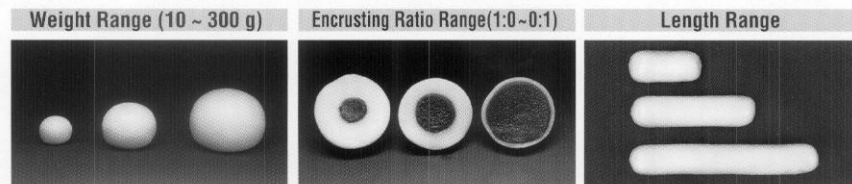


The model shown in the photograph is for the U.S. market.

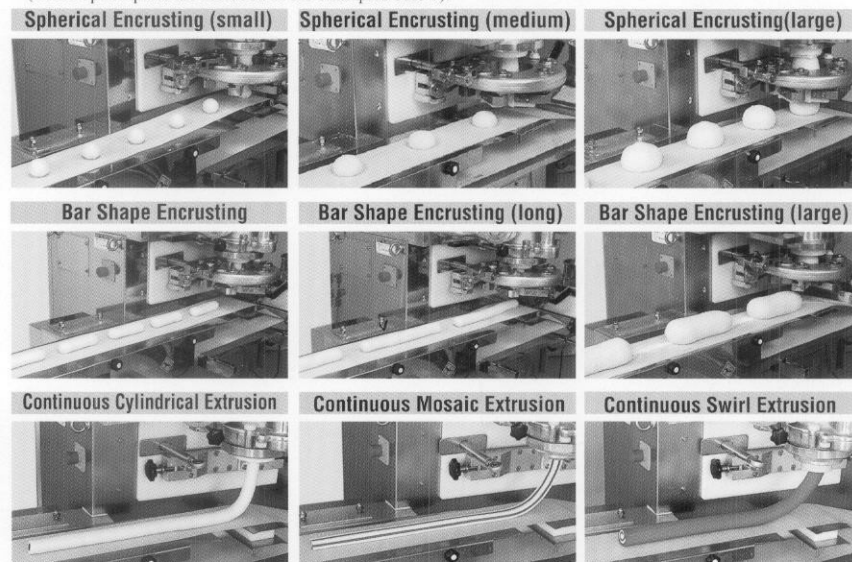
- The KN400 comes with a built-in Product Memory Unit. P.M.U. memorizes the production data for up to 100 products.



- Volume, Length, and Encrusting Ratio can be changed as desired.



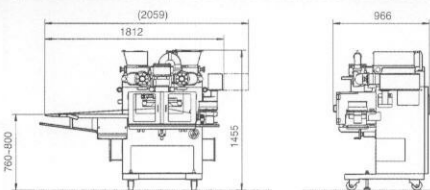
- The Cornucopia KN400 comes with various forming capacities. (Some option parts are included in the examples below).



Additional Options Broaden the Range of Products Possible

Double Filling Feeder	Solid Feeder	Twist Encruster	Open Top Shutter
Creates three layer products with three ingredients. Choose from two types, according to the center ingredient characteristics. ■ Pump type ■ Screw type	Encrusts a solid filling within one or two casing layers.	Twists the tops of products like Chinese Meat Buns as it encrusts.	Encrusts while leaving the product tops open.

Dimensions



※ The outer view (covers, etc.) and specifications may differ to meet the safety regulations in your country.

Specifications

Height	1455 mm
Width	2059 mm
Depth	966 mm
Weight	500 kg
Electrical Capacity	3.2 kW
Hopper Capacity	20 l

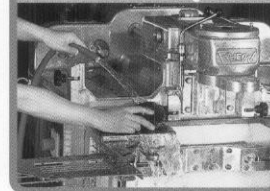
※ Using the Solid Filling Feeder restricts the maximum capacity of the machine.

※ The above specifications are for machines designed to meet U.S. regulations. The measurements may differ slightly to meet the regulations in your country.

Capacity

Product Weight Range	10 ~ 300 g
Output	10 ~ 60 pc/ min.
Belt Speed	1.3 ~ 22 m / min.
Product Length	0 ~ 500 mm (Intermittent Encrusting)
Extruding Capacity	max. 360 kg / h
Solid Encrusting Size	max. ϕ 48 mm (Single Solid Product) max. ϕ 35mm (Single Solid and Filling Product)

Washable with running water



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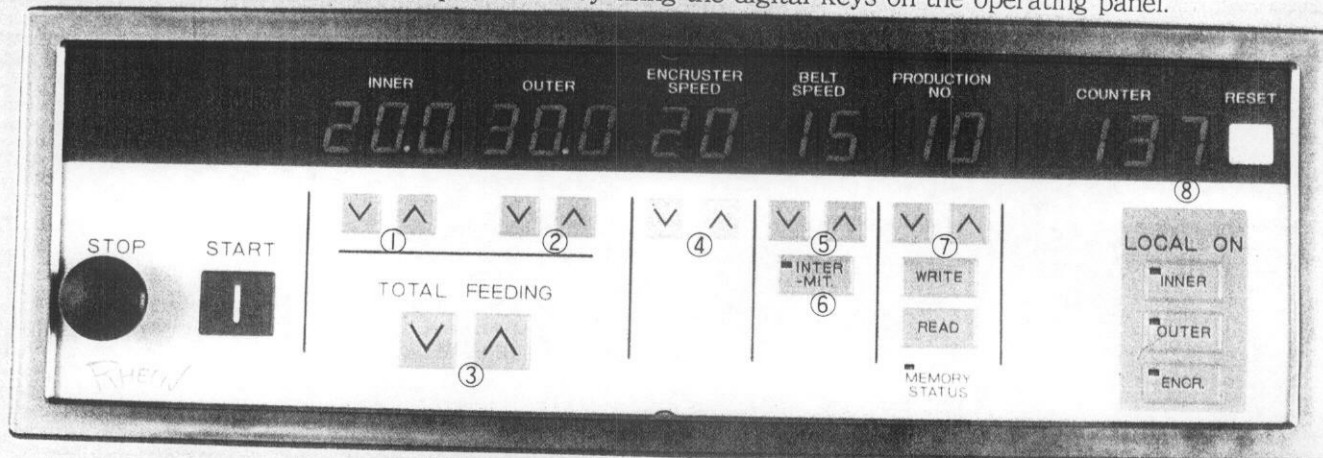
RHEON AUTOMATIC MACHINERY CO., LTD.
Head Office: 2-3 Nozawa-machi, Utsunomiya 320, Japan Phone: 028-665-1111 Fax: 028-666-1013
RHEON U.S.A. (RHEON CHARLOTTE R&D CENTER)
13400 Reese Blvd. West, Huntersville, NC 28078, U.S.A. Phone: 704-875-9191 Fax: 704-875-9595
RHEON U.S.A. WESTERN BRANCH OFFICE
9490 Toledo Way, Irvine, CA 92618, U.S.A. Phone: 714-768-1900 Fax: 714-855-1991
RHEON AUTOMATIC MACHINERY GmbH
Tiefenbroicher Weg 30, 40472 Düsseldorf, F.R.Germany Phone: 0211-471950 Fax: 0211-424129
RHEON AUTOMATIC MACHINERY CO., LTD.

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CORNUCOPIA *The Cornucopia computer memorizes produ*

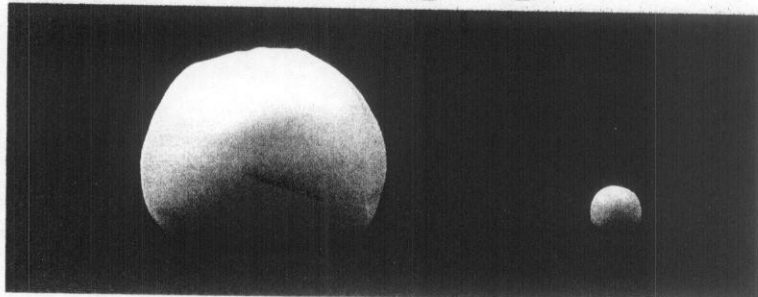
Operating Panel

All mechanical operations can be performed by using the digital keys on the operating panel.

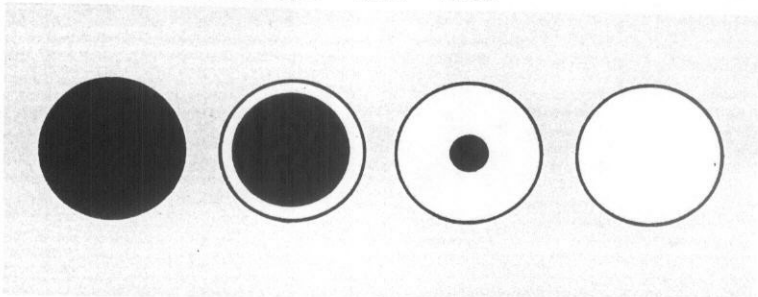


Performance *Multiple purpose, stable production*

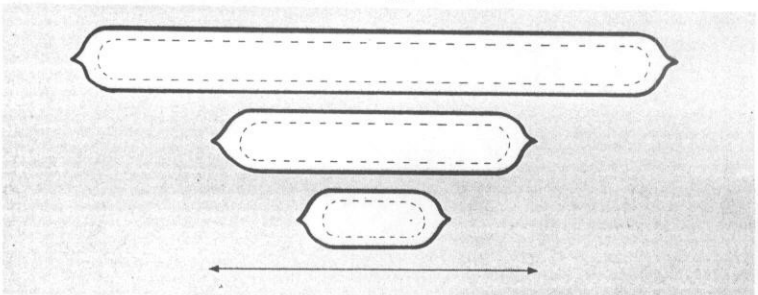
Change in size (300g~10g)



Change in ratio (1:0~0:1)



Change in length (0~∞)



- Since a flourless encruster is installed in the molding unit, sticky dough can be molded without using flour.
- Since a rotary compound nozzle is included, even a stiff dough can be smoothly extruded and molded.
- Since the flow rate of two different types of raw material are kept constant by the flow controllers at the bottom of the hopper, highly stable weighing and molding is possible.
- The channel for sending the raw material to the nozzle is specially designed so that the material's quality remains unchanged and the solid pieces of filling material can be extruded without deformation.
- The capacity of the inner and outer hopper is 20 liters each. Any bridge formation inside the hopper is prevented by the feeding screw.
- Maximum production capacity is 3,600 pieces per hour.
- Maximum co-extrusion at 1:1 casing to filling ratio is 360 kg/h (when specific gravity is 1).
- The weight of the product can be controlled within a range of 10g to 300g by using the operating panel. By replacing the encruster, the shape of the casing, top pattern, and the size of the molding can also be changed.