



# BONGARD

*Always by your side*

SHEETERS

## RHEA

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



FRENCH BAKERY  
EQUIPMENT MANUFACTURER

SINCE 1922

**RHEA** is a range of dough sheeters capable of rolling out dough gently and precisely. With options ranging from a small, manual, table top dough sheeter to an automatic dough sheeter with a touchscreen control panel, you will undoubtedly find a **RHEA** dough sheeter adapted to your production methods.

Its **quality sheeting**, which doesn't tear dough, as well as its **user-friendliness**, make **RHEA** the ideal ally for providing "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.



Quality  
Versatility

Precision  
Consistency

Safety

## A sheeter that guarantees quality lamination

The sheeting is consistent and results in **uniform dough thickness**. Thanks to the “**Easy pass**” rollers, dough pieces can pass under the protective grilles **without tearing**.



## A user-friendly sheeter that is easy to clean

For increased user convenience, our **RHEA** dough sheeters come with **Smartblue coating**. Its **anti-static** property requires less flour dusting, and its blue colour protects your eyes from glare. Cleaning is simple — a quick wipe with a sponge is all that is needed! **RHEA** sheeters also have **flour recovery trays** to make cleaning quicker and more efficient.



## A sheeter that saves you time

Boost your sheeting using the **cutting station**, available with 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, tarts, turnovers, etc.).



# RHEA MANU, manual dough sheeters that are efficient and practical

## Versatility

2-in-1 equipment: built-in cutting station on the SC model, with storage racks that can hold up to 4 cutting tools



## Precision

Digital display of the distance between rollers, precise to one-tenth of a millimetre, available optionally with the SC model



## Dough protection

“Easy pass” rollers to avoid tearing



## Practicality

Built-in, removable flour tray for quick and easy flouring



## The RHEA MANU range of manual dough sheeters



**RHEA MANU-T**  
Table top model  
500 and 500 L



**RHEA MANU-S**  
Stand model  
500, 500 L, 600 and 600 L



**RHEA MANU-SC**  
Stand model with cutting station  
600 L



## Sheeters adapted to small and medium production volumes

Our manual dough 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\*** with the SC model, which only requires **3.2 m<sup>2</sup>** of floor space! With their **fold-away belts**, our **RHEA MANU** standing dough sheeters enable you to regain floor space once the sheeting is completed.



## Sheeters that adapt to your needs

Operate your standing **RHEA MANU** by **hand or by foot**, whichever you prefer. For easier collection of the rolled-out dough, **RHEA MANU** comes fitted with **2 aluminium recovery 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 sheeters that save time

## Versatility

2-in-1 equipment: built-in cutting station on the SC model, with storage racks that can hold up to 6 cutting tools



## Good working conditions

Reduced flour emissions thanks to the automatic flour duster. Flouring width can be adapted to the size of dough pieces thanks to a drawer system.



## Time savings

Automatic winder to wind up your dough sheets in the blink of an eye

## Efficiency

Easy start-up thanks to the 2 push buttons located on either side of the dough sheeter



## The RHEA AUTO range of automatic dough sheeters



**RHEA AUTO-S**  
Stand model  
650



**RHEA AUTO-SC**  
Stand model with cutting station  
650 L

Work in complete safety with RHEA



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



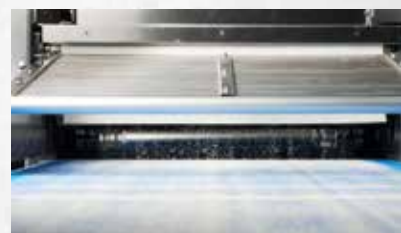
## Sheeters adapted to large production volumes

Our automatic dough sheeters can accommodate dough pieces of up to **13 kg** to achieve an output rate of **920 croissants per hour\***!



## Sheeters that make work easier

With **RHEA AUTO**, folding, sheeting and cutting are a piece of cake! Let your dough sheeter take care of everything — your dough pieces will be **rolled out**, **floured** and **wound up automatically**. While your 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**'s touchscreen control panel: dough thickness, belt speeds and flouring intensity can be configured for each passage between the rollers. **Consistent results** are guaranteed, regardless of the user in charge of the sheeting 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 do the rest!



Choose your settings for each sheeting step or take control of your sheeter during the sheeting process

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

# Various cutting shapes

## Croissants



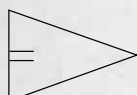
**Straight** croissants  
B85 x H270 mm



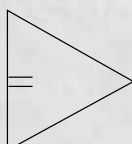
**Mini-croissants**  
B110 x H137 mm



**Mini-croissants**  
B80 x H110 mm



**Curved** croissants  
B130 x H183 mm

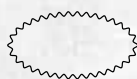


**Curved** croissants  
B200 x H180 mm

## Turnovers (Chaussons)

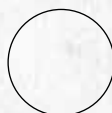


**Smooth** ovals  
180 x 90 mm



**Fluted** ovals 180 x 90 mm

## Tart shells



**Smooth** circles  
Ø280 mm\*



**Smooth** circles  
Ø260 mm



**Smooth** circles  
Ø220 mm\*



**Fluted** circles  
Ø220 mm\*

## Tartlet shells



**Smooth** circles  
Ø140 mm



**Fluted** circles  
Ø140 mm



**Smooth** circles  
Ø100 mm



**Fluted** circles  
Ø100 mm

## Pains au chocolat



**Pains au chocolat**  
90 x 160 mm

\*Only available on RHEA MANU



## 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 m<sup>2</sup> 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

Model	RHEA MANU-T	RHEA MANU-S	RHEA MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
<b>Controls</b>					
"Hand" control only	•	-	-	-	-
Dual "hand and foot" controls	-	•	•	-	-
7" touchscreen control panel	-	-	-	•	•
<b>Main features</b>					
Coordinated input and output belts	•	•	•	•	•
Cutting station	-	-	•	-	•
Speed variator	-	-	•	•	•
<b>Ergonomics</b>					
Fold-away tables (only on 1 side for the Rhea SC model)	•	•	•	-	-
Stainless steel receiving trays	•	•	•	•	•
Storage racks for cutting tools	-	-	•	-	•
"Easy pass" anti-tear rollers	•	•	•	•	•
Digital display of roller spacing	-	-	€	-	-
Swivel castors with brakes at the front, fixed castors at the rear	•	•	•	•	•
<b>Flouring</b>					
Flour tank	•	•	•	-	-
Automatic flour duster	-	-	-	•	•
Flour recovery tray under the rollers	-	•	•	•	•
<b>Winding</b>					
2 aluminium dough band recovery rollers	•	•	•	•	•
Supports for recovery roller, left and right	•	•	•	-	-
Automatic winder on the right and support for the dough band recovery roller on the left	-	-	-	•	•
<b>Power supply voltage** A Type B circuit breaker is required.</b>					
3PH 400 V 50 Hz	•	•	-	-	-
3PH 400 V 50-60 Hz	-	-	-	•	•
1PH 230 V 50-60 Hz	-	-	•	-	-
3PH 230 V 50 Hz	€	€	-	-	-
3PH 208 V 60 Hz	€	€	-	-	-
3PH 208-230 V 50-60 Hz	-	-	-	€	€
<b>Packaging (including fumigation treatment as a standard feature, compliant with international standard ISPM 15)</b>					
Film-wrapped pallet	•	•	•	•	•
Closed wooden crate	€	€	€	€	€
Latticed wooden crate	€	€	€	€	€

Cutting tools for SC models								
Products	Weight min. (1)	Weight max. (1)	1 <sup>st</sup> tool: shape cutting	Base (mm)	Height (mm)	2 <sup>nd</sup> tool: dough strip cutting	Number of useful discs	Disc spacing (mm)
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 strips*	180 g	285 g	Cross cutter	110	-	as needed		
	215 g	335 g	Cross cutter	130	-	as needed		
Tart shells	170 g	245 g	2-row smooth circle cutter	Ø 260	-	(1) Raw products For other shapes, contact us. * Note: 1 shape cutting tool + 1 strip cutting tool must be in place to create the desired shape. ** For 80-mm chocolate bars. *** Only available on RHEA MANU.		
	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			

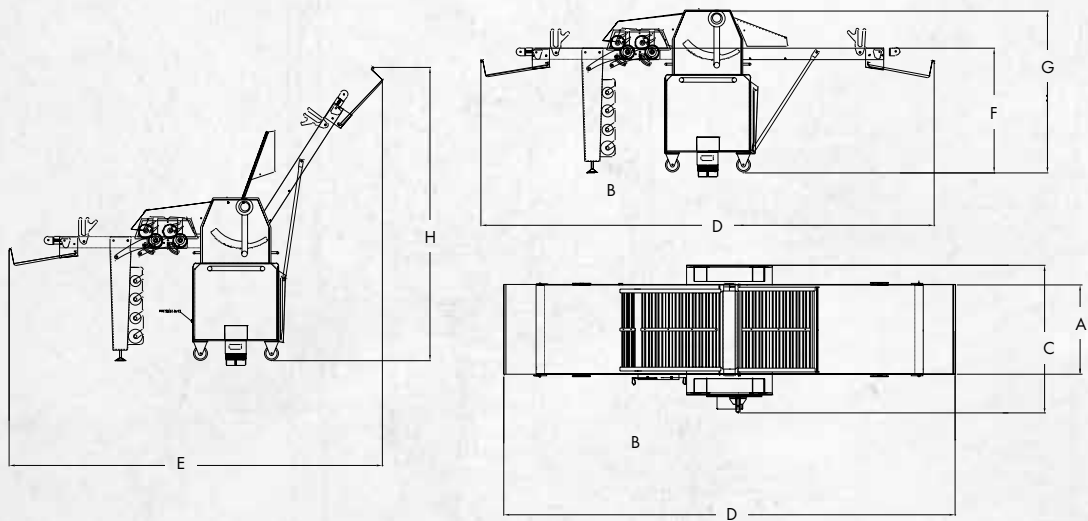
# RHEA Technical Data

## Technical characteristics

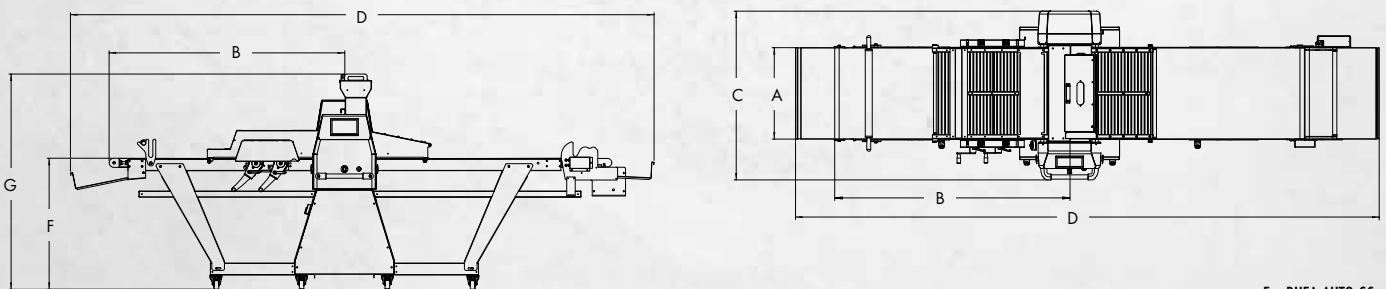
Model		RHEA MANU-T		RHEA MANU-S				RHEA MANU-SC	RHEA AUTO-S	RHEA AUTO-SC
		500	500 L	500	500 L	600	600 L	600 L	650	650 L
Dough piece min-max weight	(kg)	0.5 - 4		0.5 - 6		0.5 - 8		0.5 - 8	0.5 - 13	0.5 - 13
Net weight	(kg)	130	140	220	230	240	250	300	330	380
Roller diameter	(mm)	80	80	80	80	80	80	80	80	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 400 V 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
		500	500L	500	500L	600	600L	600L	650	650L
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) Table length	(mm)	500	750	750	1000	1000	1400	1400	1400	1600
(C) Total depth	(mm)	865	865	910	910	1010	1010	1010	1180	1180
(D) Total width in working position	(mm)	1530	2150	2100	2475	2475	3221	3221	3960	4160
(E) Total width in storage position	(mm)	1165	1395	1243	1389	1389	1460	2663	-	-
(F) Working height	(mm)	215	215	900	900	900	900	900	920	920
(G) Total height in working position	(mm)	690	690	1160	1160	1160	1160	1160	1530	1530
(H) Total height in storage position	(mm)	985	985	1685	1685	1685	1685	2093	-	-



Ex: RHEA MANU-SC



Ex: RHEA AUTO-SC

• : Standard

◦ : Free option

€ : Option with extra charge

- : Unavailable



# BONGARD


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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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