



ARTISAN BREAD SEMINAR

THURSDAY, JUNE 27TH, 10 AM – 3 PM

AT RHEON CA LAB – 2 DOPPLER, IRVINE, CA 92618



PLEASE RSVP TO
US.SALES@RHEON.COM

Join us for our FREE seminar where we will demonstrate a wide variety of artisan breads with Rheon STRESS FREE bread lines. Taste & see how true artisan bread production is possible, with Rheon's patented no-stress automation!



VX122 V4 STRESS FREE DIVIDER WITH CROSS ROLLER



CIABATTA



BAGUETTE



SHEET FOCACCIA



VX201 V4 TWIN DIVIDER, SR002 CUP ROUNDER AND VR201 VARIETY MOLDER



BRIOCHE



TIN BREAD



VX212 TWIN DIVIDER AND PR101 PUNCH ROUNDER



GERMAN RUSTIC ROLL



RUSTIQUE WITH RASPBERRY AND WHITE CHOCOLATE



KN551 CORNUCOPIA AND KP302 SET PANNER



PAO DE QUEJO



OPEN TOP KOLACHE



FN101 FLEX ENCRUSTER



CREAM PAN



OPEN TOP DANISH



MACAROON



GD010 GATEAUX DEPOSITOR

➤ LUNCH WILL BE SERVED WITH FRESHLY BAKED BREADS!

➤ AFTER LUNCH, WE'LL TOUR **ORANGE BAKERY** (OUR SISTER COMPANY) TO SEE OUR **FULL AUTOMATION PASTRY LINE!**