



US.SALES@RHEON.COM

Artisan Excellence Seminar

Highlighting Pastry Mastery with the New EZ Table, Stress Free® Artisan Bread Production, and Co-Extrusion Technology



WEDNESDAY
SEPTEMBER 18, 2024



START AT
10:00AM - 01:00PM



RHEON CA LAB
2 DOPPLER, IRVINE, CA

EZ Table

Artisan Breads

- Croissant
- Palmier
- Empanada

- Baguette
- Loaf
- Ciabatta
- Boule
- Dinner Roll

Co-Extrusion

- Sandwich Cookie
- Open Top Pizza Bite
- Filled Pull Apart Bread

