

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
9 October 2003 (09.10.2003)

PCT

(10) International Publication Number
WO 03/082017 A1

(51) International Patent Classification⁷: **A21C 3/02**

(21) International Application Number: PCT/JP03/01904

(22) International Filing Date: 21 February 2003 (21.02.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
NO. 2002-100275 2 April 2002 (02.04.2002) JP

(71) Applicant: **RHEON AUTOMATIC MACHINERY CO., LTD.** [JP/JP]; 2-3, Nozawa-machi, Utsunomiya-shi, Tochigi 320-0071 (JP).

(72) Inventors: **MORIKAWA, Michio**; c/o Rheon Automatic Machinery Co., Ltd., 2-3, Nozawa-machi, Utsunomiya-shi,

Tochigi 320-0071 (JP). **UENO, Sadao**; c/o Rheon Automatic Machinery Co., Ltd., 2-3, Nozawa-machi, Utsunomiya-shi, Tochigi 320-0071 (JP).

(74) Agents: **YAMASAKI, Yukuzo** et al.; Yamasaki Law and Patent Office, Sogo Nagatacho Bldg. 8F, 11-28, Nagatacho 1-chome, Chiyoda-ku, Tokyo 100-0014 (JP).

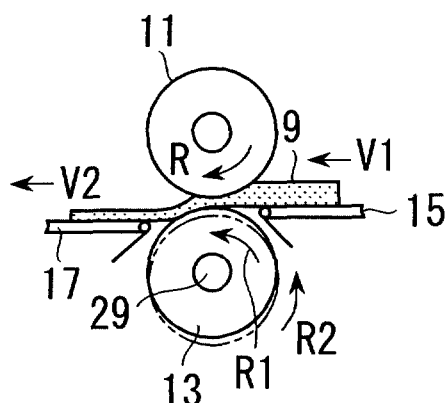
(81) Designated States (*national*): AT, AU, BR, CA, CH, CN, CZ, DE, ES, GB, IL, KR, MX, NZ, PH, PL, RU, SE, SG.

(84) Designated States (*regional*): European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR).

Published:
— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: A METHOD AND AN APPARATUS FOR SHAPING A DOUGH PIECE



(57) Abstract: An apparatus for stretching and rolling a mass of a strip of food dough to form a dough sheet is disclosed. A first conveyor (15) continuously conveys a mass of a strip of dough (9) along a traveling direction that is parallel to the mass of the strip of the dough (9). The incoming mass of the strip of dough (9) passes between and through a primary roller (11) and a secondary roller (13), which is opposed to and spaced apart from the primary roller (11) such that the incoming mass of the strip of dough is stretched and rolled into the form of a dough sheet.

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