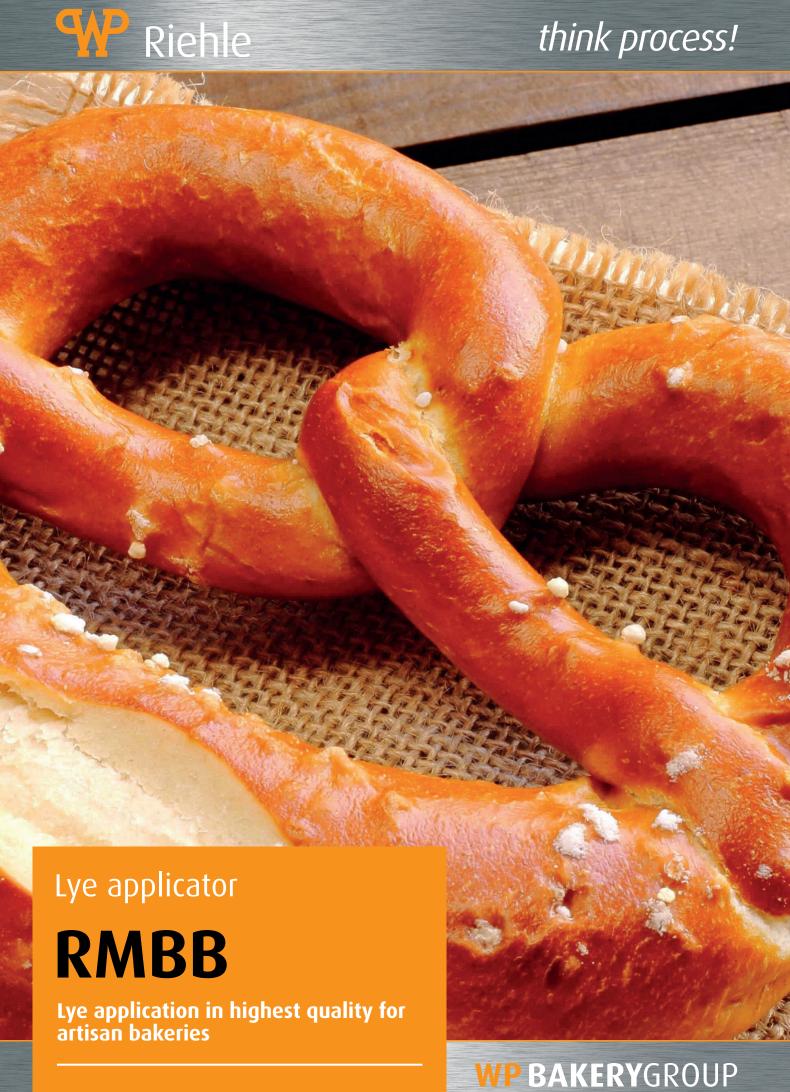
think process!









LYE APPLICATOR FOR ALL LYE BAKED GOODS IN HIGHEST QUALITY

TECHNICAL DATA



The integrated caustic lye tank ensures safe production with minimum space requirements

BENEFITS

- Intensive and constant showering result due to two lye waterfall curtains PLUS patented WP Riehle lye shower
- The adjustable heating prevents the lye temperature from dropping and ensures continuous shine and colour through the entire production time
- Computer control for adjustable production speed
- Easy to clean, motor and pump are maintenance-free
- Removable tables at the entrance and exit of the machine

OPTIONEN

- Scattering unit with brush roller, adjustable for different types of toppings
- Fermentation cloth, V-shape
- Fermentation cloth (with division)
- Aräometer for measurement of lye concentration

Tray size		18 x 26"
Length		82.7"
Length (closed)		50.06"
Height with salter		54.6"
Height without salter		50.0"
Width		31.3"
Weight (empty)		approx. 396 lbs
Voltage	3-ph	208-240 V/60 Hz
Max. connection load		5.1 kW/7.5 A
Lye Shower		yes
Lye curtains, additional		2
Lye tank capacity		26.4 gal
Lye tank heater		yes
Lye Level indicator		yes
Salter preparation		yes
Salter		optional
Tilting device		yes
Computer control unit		yes
Maintenance indicator		yes



WP Lebensmitteltechnik RIEHLE GmbH Heinrich-Rieger-Str. 5 | 73430 Aalen (Germany) phone +49 7361 5580-0 | fax +49 7361 5580-2281 info@riehle.de | www.wp-riehle.de