







Fully automated – dock the trolley and automatic production begins

Infinitely adjustable seeding device for various seeding

Interchangeable container for seeding device

materials

Lye management solutionsRobotic scoring systems

Special systems & special sizes

Connection to tunnel ovens

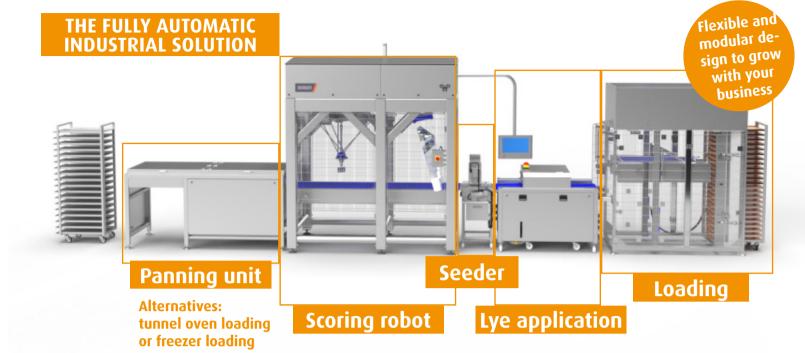
Panning conveyor

ADVANTAGES

- Fully automatic lye application process for up to. 300 sheets/hour with only 1 worker
- NEW: now available with peel boards or setters
- Consistent lye application results even at high speed due to two lye curtains PLUS patented WP Riehle lye shower
- The discharge conveyor keeps the baking trays free of surplus seed toppings
- Removable roll away 180-litre lye tank for faster hygienic cleaning
- Lye level sensor to prevent dry running if the lye level is too low
- Adjustable heating prevents the lye temperature from dropping and ensures continuous gloss and browning across the entire production time
- Longer lye application conveyor makes it ideal for applying lye to longer pretzel breads
- Glass touch panel control 3-level operating menu
 - Internet- and remote-maintenance-enabled
 - Storable programmes

HYGIENICALLY FLAWLESS PRODUCTION WITH PEELBOARDS!
PUT YOUR TRUST IN THIS INNOVATIVE SOLUTION!

TECHNICAL DETAILS		
Sheet dimensions	580 x 780	580 x 980
Length with dispenser trolley	4800 mm	5200 mm
Height	2500 mm	2500 mm
Width	1270 mm	1270 mm
Max. working speed (time per trolley with 18 setters)	3.5 min	
Voltage 3-ph	3x230V/400V/N/PE/50Hz	
Power 3-ph Lye heating power	8.0 kW / 10 A 4.5 kW	
Connection	CEE 400V/32A	
Lye tank content	Approx. 180 litre	
Air connection	min. 6 bar	
IP protection class	min. 54	





Scoring robot

- All scoring techniques possible
 - Ultrasound, rotating knives, water jet, etc.
- The number of robots is configurable according to your production needs
- Integrated 3D camera system detects the position of the dough pieces and adjust the scoring accordingly
- Different scoring patterns possible (pretzels, rolls, pretzel sticks etc.)



Seeder

- For various seeding materials
- Interchangeable containers for quick and easy changeover between sprinkling material
- Infinitely adjustable



Panning unit

- After scoring, the dough pieces can be deposited onto baking trays with retracting conveyor
- With plastic modular belting for hygiene and easier sanitation

Alternative paternoster freezer input





Setters/Peelboards

Setters

 The setters are covered with a lye application cloth which is set in motion by the loader. The products are transferred to the loader in this way

Peelboards

With appropriate gripper arms, the loader removes the peelboards one by one from the rack trolley, grabs the products and puts the empty peelboards back into the trolley





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