

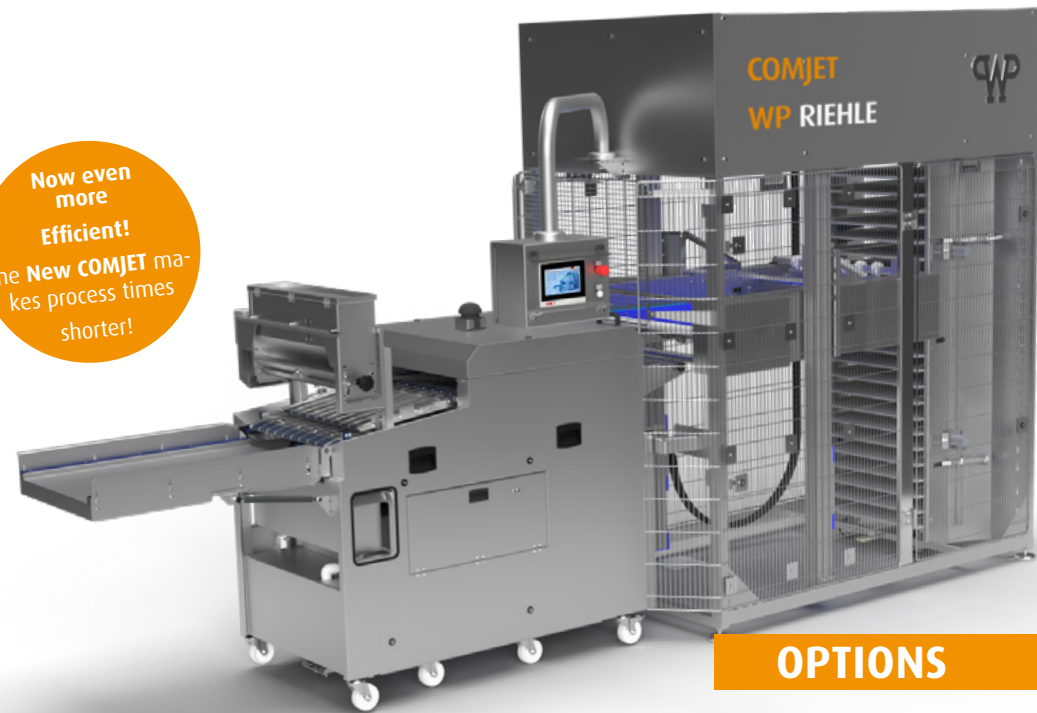


Lye application machine  
**Comjet 2020**

With peelboards or dispensers  
Maximum staff savings  
Maximum efficiency



Now even more Efficient!  
The New COMJET makes process times shorter!



Fully automated – dock the trolley and automatic production begins

### OPTIONS

- Infinitely adjustable seeding device for various seeding materials
- Interchangeable container for seeding device
- Lye management solutions
- Robotic scoring systems
- Panning conveyor
- Special systems & special sizes
- Connection to tunnel ovens

### 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

### TECHNICAL DETAILS

Sheet dimensions	22.8 x 30.7"	22.8 x 38.5"
Length with dispenser trolley	188.98"	204.72"
Height	98.43"	98.43"
Width	50"	50"
Max. working speed (time per trolley with 18 setters)	3.5 min	
Voltage 3-ph	208-240 V/400 V/N/PE/60 Hz	
Power 3-ph Lye heating power	8.0 kW / 10 A 4.5 kW	
Connection	CEE 400V/32A	
Lye tank content	Approx. 47.55 gal	
Air connection	min. 87.02 psi	
IP protection class	min. 54	

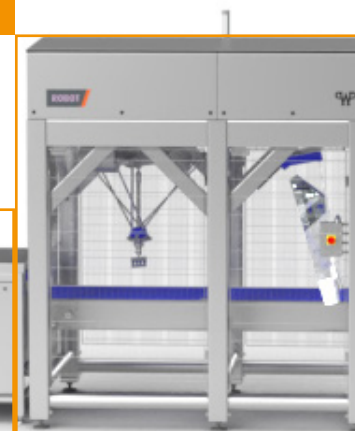
**HYGIENICALLY FLAWLESS PRODUCTION WITH PEELBOARDS!**  
**PUT YOUR TRUST IN THIS INNOVATIVE SOLUTION!**

### THE FULLY AUTOMATIC INDUSTRIAL SOLUTION

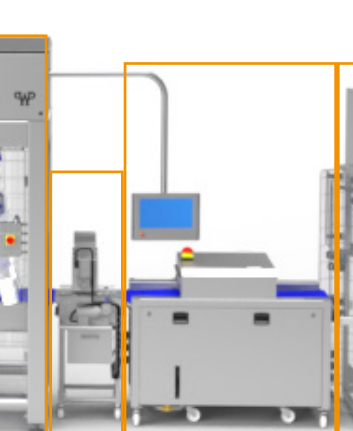


#### Panning unit

Alternatives:  
tunnel oven loading  
or freezer loading



#### Scoring robot



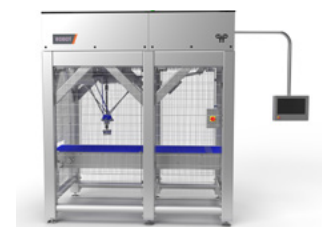
#### Seeder

#### Lye application



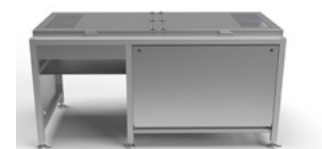
#### Loading

Flexible and modular design to grow with your business



#### 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.)



#### Panning unit

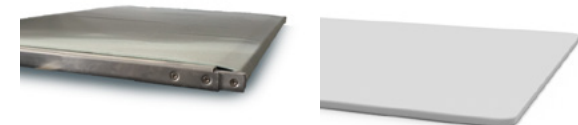
- After scoring, the dough pieces can be deposited onto baking trays with retracting conveyor
- With plastic modular belting for hygiene and easier sanitation

Alternative paternoster freezer input



#### Seeder

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



#### 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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