



Riehle

think process!

**IFS/
HACCP**

Tray washing machine **Multi-Clean**

Hygienic washing, drying and oiling
of baking trays in one step

WP BAKERYGROUP

The Multi-Clean – fast, effective and hygienic

- Resource-saving work with automatic dosing of water and rinsing agent
- Defined washing programmes ensure process reliability and support IFS and HACCP
- Versatile thanks to different washing programmes, temperatures, tray feed and brush speeds
- Gentle on trays with plastic brush cleaner and hot water
- For all common trays, rimless to 4-edge with edge heights up to 25 mm
- Can be operated with external hot water connection up to 80°C
- Washing, drying and oiling of trays in one step with only one person
- Personnel-efficient workflow with transfer to the return conveyor
- Efficient work with short distances
 - Thorough drying, also of perforated plates
 - Fewer work steps as a result of automatic oiling

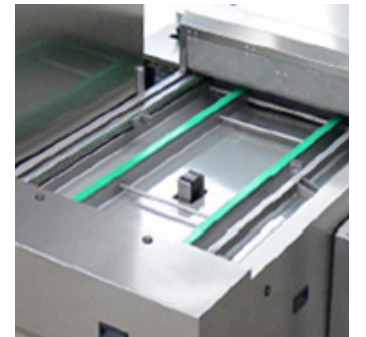


TOUCH-PANEL CONTROL

- Intuitive user guidance
- Insensitive to water, dirt and oil
- Various wash programmes
- Setting and monitoring temperatures, tray feed rate and brush speed
- Logging and error monitoring
- Internet and remote maintenance capable

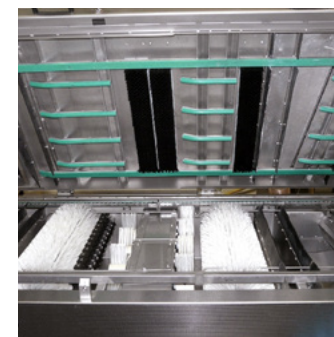
SHEET SUPPORT WITH SHEET DETECTION SENSOR

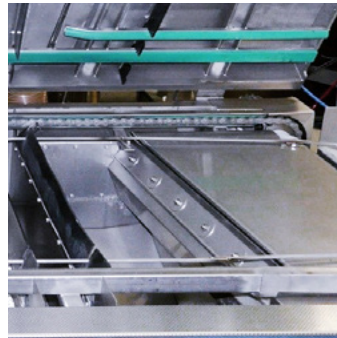
- With conveyor belt and carriers for the trays
- The tray sensor detects when a tray has been positioned and automatically starts the conveyor



MULTI-ZONE BRUSH CLEANING

- **Zone 1: Pre-cleaning of the baking area**
A rotating surface brush cleans with hot water and automatic dosing of rinsing agent
- **Zone 2: Pre-cleaning of the edges**
Several rotating wheel cleaning brushes clean the edges with hot water and automatic dosing of rinsing agent
- **Zone 3: Final cleaning of the edges**
A rotating surface brush cleans with hot water and automatic dosing of rinsing agent
- **Zone 4: Final cleaning of the baking areas**
- **Zone 5: Rinsing**
Residual dirty water is washed off in the clear rinse zone



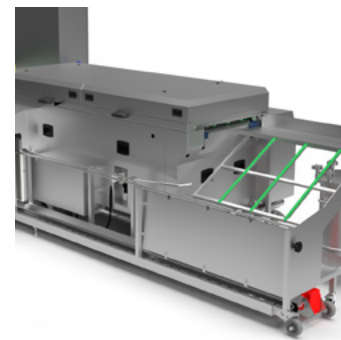


DRYING

- Tray drying with state-of-the-art air blades
- Fan-free motors and pumps

TRAY CHUTE WITH RETURN

- Optionally available with oiling unit
- The return conveyor means that the tray washing machine can be operated by just one person
- Positioning and removal of the trays is done at the same place

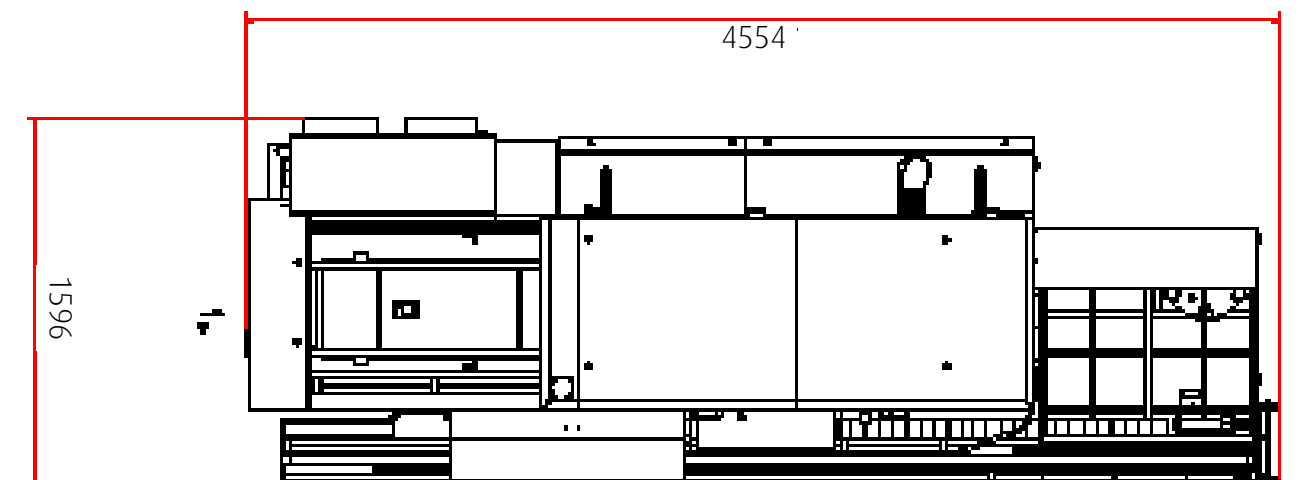
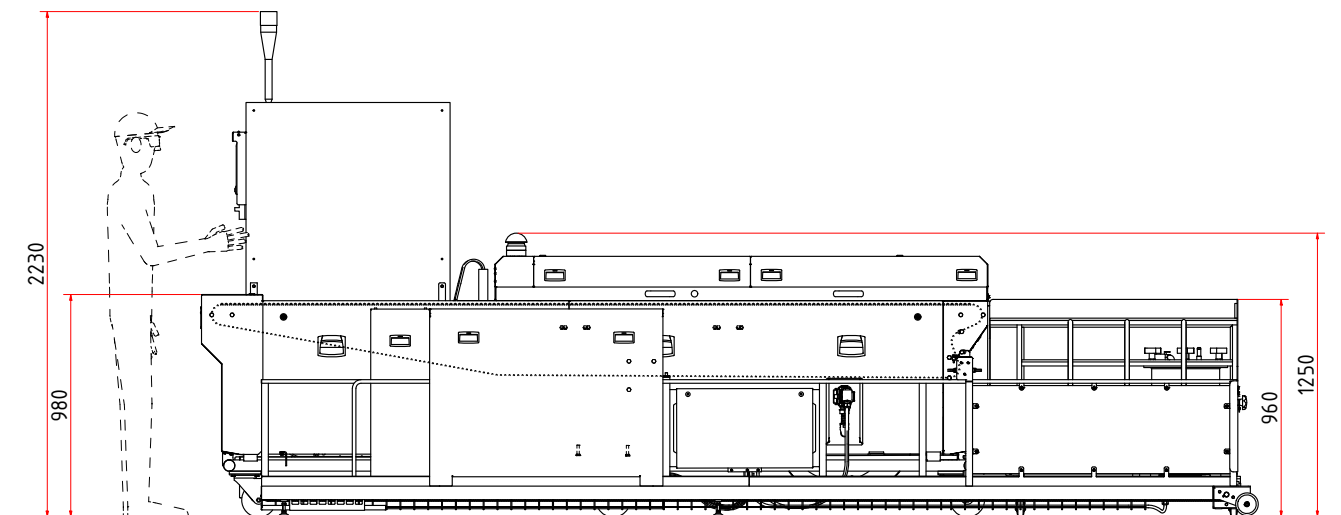


OILING

- Spray lubrication with extraction
- With KEG system Boyens or stainless steel pressure barrel
- Switches on and off automatically as trays pass through
- Oil volume and pressure parameters can be saved in the cleaning programme

STAINLESS STEEL PRESSURE KEG/KEG SYSTEM

- Oil can be applied either via a stainless steel pressure barrel or with a KEG system



TECHNISCHE DETAILS

Length with return conveyor	ca. 4554 mm
Width with oiling	ca. 1596 mm
Height	ca. 1200 mm
Connected load	35 kW/85 A
Water consumption	ca. 90 Liter/h
Water consumption per baking tray	ca. 0,15 litre

Cleaning agent: Dishwashing liquid, non-foaming

Cleaning agent consumption: Percentage of water consumption, depending on concentration of cleaning agent



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