



Riehle

think process!

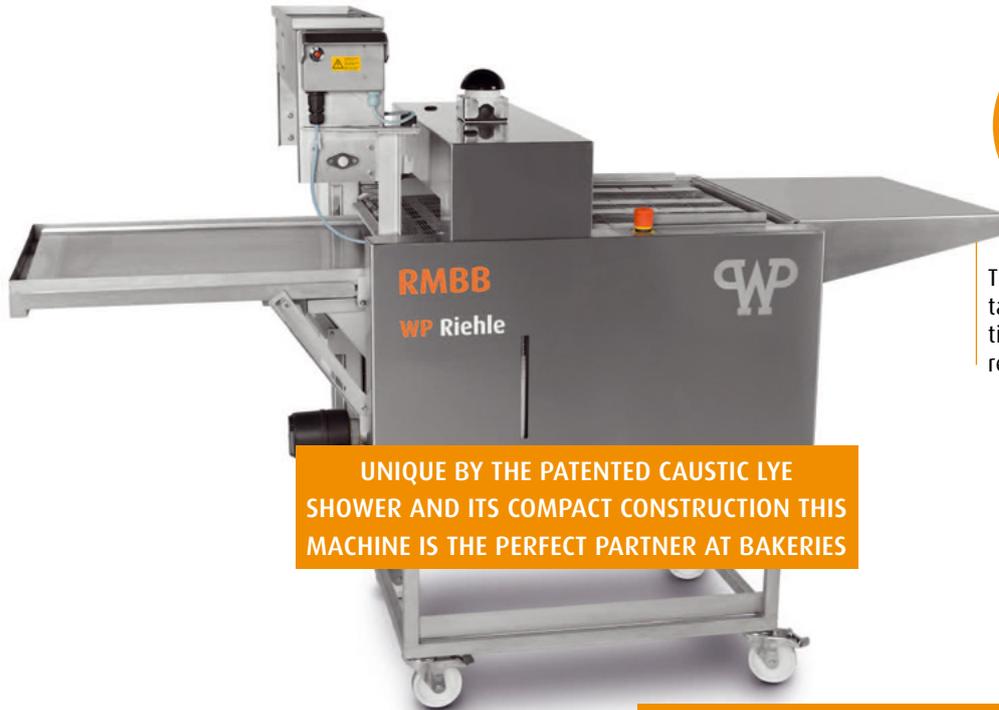


Lye applicator

RMBB

Lye application in highest quality
for artisan bakeries

WP BAKERYGROUP



UP TO
200 TRAYS
PER
HOUR

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

UNIQUE BY THE PATENTED CAUSTIC LYE SHOWER AND ITS COMPACT CONSTRUCTION THIS MACHINE IS THE PERFECT PARTNER AT BAKERIES

BENEFIT

- 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

OPTIONS

- 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

TECHNICAL DETAILS

Tray size	580 x 780 mm	580 x 980 mm
Length	2,100 mm	2,500 mm
Length (closed)	1,500 mm	1,750 mm
Height with salter	1,385 mm	1,385 mm
Height without salter	1,270 mm	1,270 mm
Width	795 mm	795 mm
Weight	approx. 180 kg	approx. 185 kg
Voltage	3-ph	3x230 V/400 V/N/PE/50 Hz
max. connection load	5.1 kW/7,5 A	5.1 kW/7,5 A
Lye Shower	yes	yes
Lye curtains, additional	2	2
Lye tank capacity	100 ltr	100 ltr
Lye tank heater	yes	yes
Lye Level indicator	yes	yes
Salter preparation	yes	yes
Salter	optional	optional
Computer control unit	yes	yes
Maintenance indicator	yes	yes

WP LEBENSMITTELTECHNIK RIEHLE GMBH

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