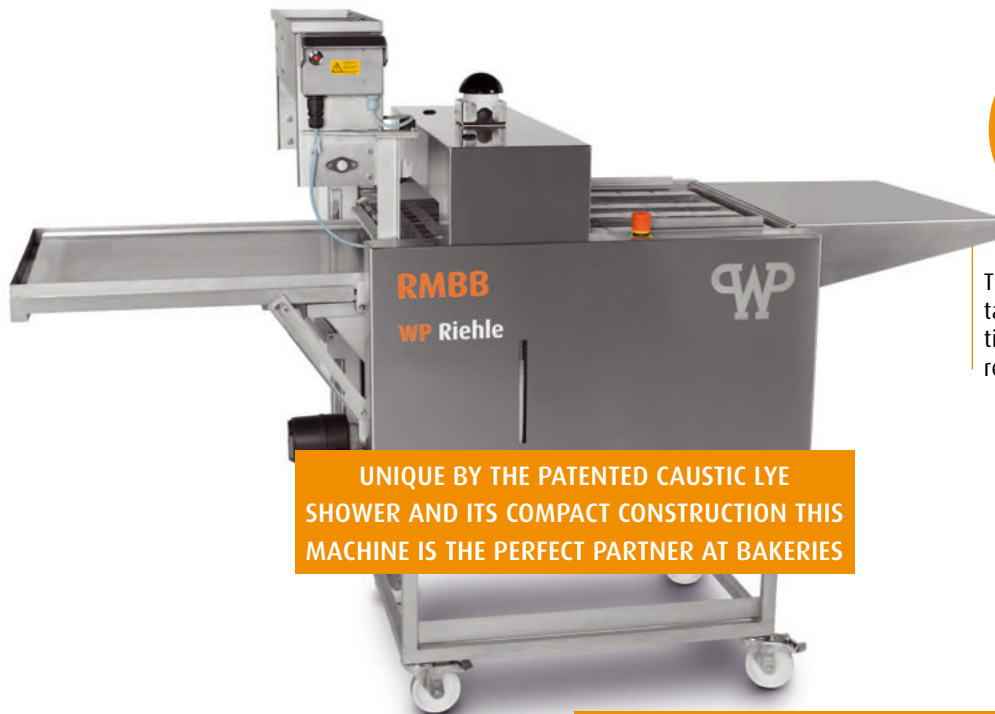




Lye applicator
RMBB

Lye application in highest quality
for artisan bakeries



**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	18 x 26"
Length	82.7"
Length (closed)	50.06"
Height with salter	54.6"
Height without salter	50.0"
Width	31.3"
Weight	approx. 396 lb
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
Computer control unit	yes
Maintenance indicator	yes

WP LEBENSMITTELTECHNIK RIEHLE GMBH

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