

**Allround  
Allround Pro  
Allround Peelboard**

Lye application machine

# Allround

Artisan High Speed!

The fastest lye application machine in its class!

*think process!*

**WP** BAKERYGROUP





up to  
**400 trays**  
per hour

## BENEFITS

- even showering results also on high speed because of 2 lye waterfall curtains plus patented WP Riehle lye shower
- the adjustable tank heating avoids the drop down of the lye temperature and guarantees consistent shine and colour throughout the entire production time
- computer control for adjustable speed
- long shower belt enables showering of large products
- all process-relevant parts are made of blue plastic
- rollable 180 litre lye tank, easily accessible via side flap
- tank lye level sensor prevents pump from running dry
- gas springs on the discharge table for easier folding
- the pump switches off automatically when the valve is opened

## OPTIONS

- speedy control enables new feeding while the previous feed is still on the way
- flat tray deposit belt prevents prezels from distortion when deposited and keeps baking trays clear from excess toppings
- automatic scattering unit with brush roller, speed adjustable for different scattering toppings
- exchange toppings container for scattering unit

**Adjustable lye tank heating prevents a drop in the lye temperature.**





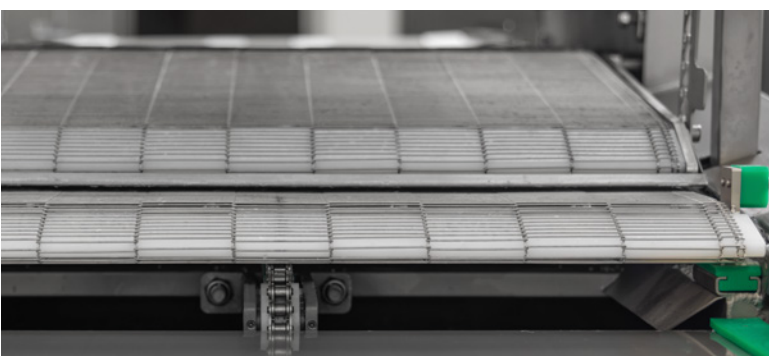
Patented lye shower + double lye curtain



Extendible 200-litre lye tank



Optional: Salter with interchangeable container



Optional: Unloading belt

**THE FASTEST LYE APPLICATION MACHINE IN ITS CLASS!**



## TECHNICAL DETAILS

Tray size	580 x 780 mm	580 x 980 mm
Length operational	3,075 mm	3,475 mm
Length rest position	1,625 mm	
Width	880 mm	
exit table height	950 mm	
Capacity	up to 400 trays/h	up to 350 trays/h
Weight (empty)	approx. 360 kg	
Voltage	3 x 230 V/400 V/N/PE/50 Hz	
max. connected load	6.5 kW	
Lye tank capacity	approx. 180 litres	





### BENEFITS

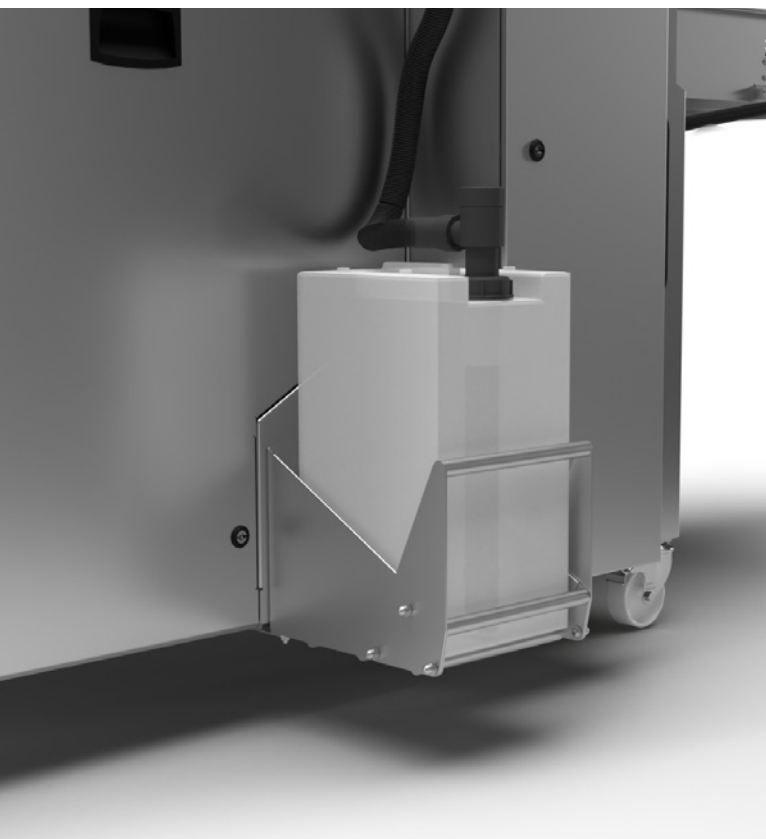
- You benefit from all the advantages of ALLROUND
- Automatic refilling of the lye tank after reaching the minimum level
  - Proportional pump with pre-filter for 1 to 4.3% lye mixture
  - Fill level sensor
  - Holder for a 20 kg canister of 36% lye solution on the ALLROUND
- Fixed water connection with power isolator
- Avoiding chemical burns when mixing the lye and increasing work safety
- Consistent product quality thanks to constant lye concentration
- Reduced working time, as there is no need to refill the tank and mix the lye
- Speedy control (enables reloading before the current cycle is completed)
- Flat tray deflector belt, prevents the dough pieces from warping when deposited and keeps trays free of excess spreading material

### OPTIONS

- Spreading device with brush roller, infinitely variable for different spreading materials
- Interchangeable container for spreading device (several containers can be used for different spreading materials)

**Increased work safety  
thanks to automatic  
lye dosing.**





## TECHNICAL DETAILS

Tray size	580 x 780 mm	580 x 980 mm
Length operational	3,072 mm	3,472 mm
Length rest position	1,622 mm	
Width	1,139 mm	
exit table height	956 mm	
Capacity	up to 400 trays/h	up to 350 trays/h
Weight (empty)	approx. 360 kg	
Voltage	3 x 230 V/400 V/N/PE/50 Hz	
max. connected load	6.5 kW	
Lye tank capacity	approx. 180 litres	

Peelboard infeed



up to  
400 trays  
per hour

### BENEFITS

- equal showering results also on high speed because of 2 lye waterfall curtains plus patented WP Riehle lye shower
- the adjustable tankheater avoids the drop down of the lye temperature and guarantees constant shine and colour throughout the entire production time
- computer control for adjustable speed
- speedy control enables new feeding while the previous feed is still on the way
- long shower belt enables showering of large products
- tray deposit belt keeps baking trays clear from excess toppings
- rollable 180 litres lye tank
- tank lyelevel sensor prevents pump of running dry

### OPTIONS

- automatic scattering unit with brush roller, speed adjustable for different scattering toppings
- exchange toppings container for scattering unit

**The innovation on the lye application market! HYGIENIC PRODUCTION WITH PEELBOARD.**







Riehle

LYE APPLICATION

## ALLROUND PEELBOARD



### TECHNICAL DETAILS



Extendible 200-litre lye tank

tray size	580 x 780 mm
Length operational	4,410 mm
Length rest position	3,170 mm
Width	925 mm
Capacity	up to 400 trays / hour
Weight (empty)	approx. 400 kg
Voltage	3 x 230 V/400 V/N/PE/50 Hz
Power	10 kW/15A
Plug connection	CEE 32 A
Lye tank capacity	approx. 180 litres



DEEP FRYING  
(PASTRY)

DEEP FRYING  
(SAVOURY)  
& COOKING

IN-STORE /  
SNACK  
BAKING

LYE  
APPLICATION

TRAY  
CLEANING

ROBOTICS /  
AUTOMATION

BAKERY  
FREEZING  
SYSTEMS

CUSTOMISED  
SOLUTIONS

ACCESSORIES

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