

**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 47 gal 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.





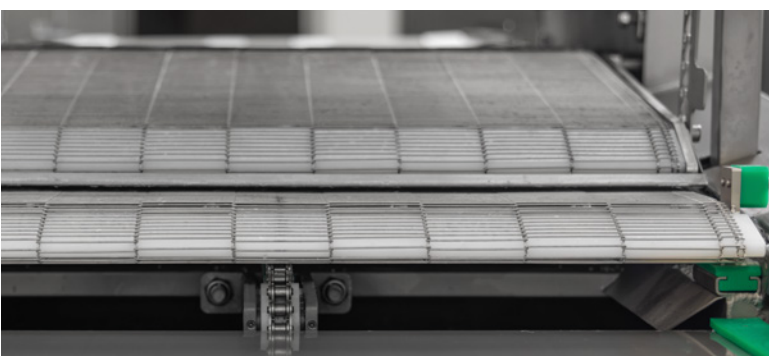
Patented lye shower + double lye curtain



Extendible 52.8 gal lye tank



Optional: Salter with interchangeable container



Optional: Unloading belt

THE FASTEST LYE APPLICATION MACHINE IN ITS CLASS!



TECHNICAL DETAILS

Tray size	18 x 26"
Length operational	121.1"
Length rest position	64.0"
Width	34.6"
exit table height	37.4"
Capacity	up to 400 trays/h
Weight (empty)	approx. 793 lb
Voltage 3-ph	208-240 V/60 Hz
max. connected load	6.5 kW 7.0 kW
Lye tank capacity	approx. 47 gal



BENEFITS

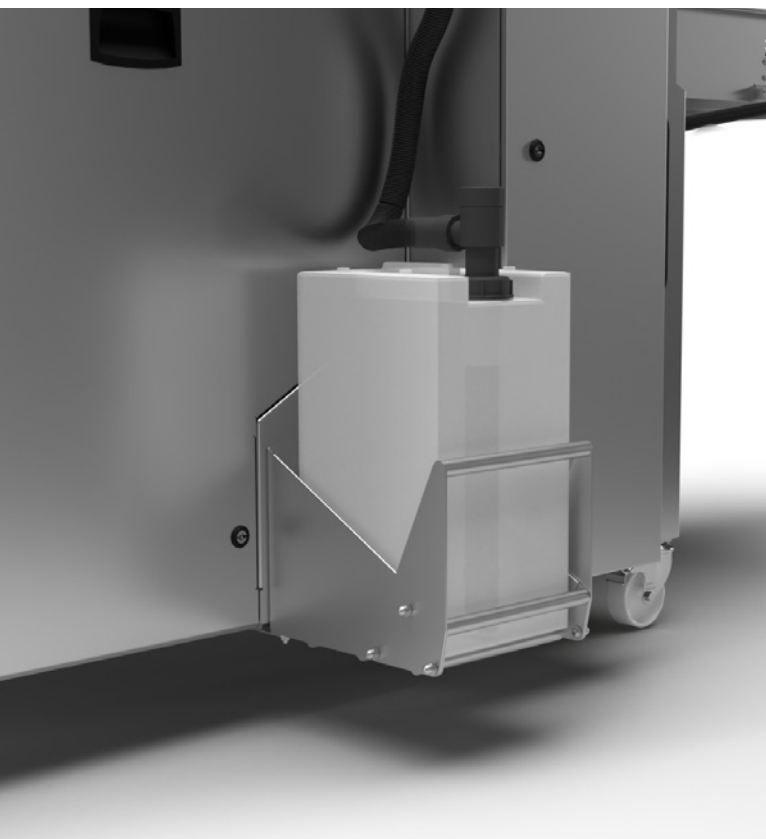
- You benefit from all the advantages of ALLROUND
- Automatic refilling of the lye tank after reaching the minimum level
 - Proportional pump with pre-filter for 1 to 4.3% lye mixture
 - Fill level sensor
 - Holder for a 44 lbs canister of 36% lye solution on the ALLROUND
- Fixed water connection with 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	18 x 26"
Length operational	120.9"
Length rest position	63.84"
Width	44.84"
exit table height	37.7"
Capacity	up to 400 trays/h
Weight (empty)	approx. 1,052 lbs
Voltage 3-ph	208-240 V/60 Hz
max. connected load	6.5 kW 7.0 kW
Lye tank capacity	approx. 47 gal

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
- speed 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 47 gal 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



tray size	18 x 26"
Length operational	158.0"
Length rest position	127.0"
Width	39.0"
Capacity	up to 400 trays/h
Weight (empty)	approx. 793 lbs
Voltage 3-ph	208-240 V/60 Hz
Power	10 kW/15A
max. connected load 208-240 V	9-10 kW
Lye tank capacity	approx. 47 gal

Extendible 52.8 gal lye tank

DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
SNACK
BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION

BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES

WP Lebensmitteltechnik RIEHLE GmbH
Dr.-Rudolf-Schieber-Str. 15
D-73463 Westhausen (Germany)
phone +49 7363 95390-0
info@riehle.de | www.wp-riehle.de

