

supports  
**IFS/  
HACCP**

Tray cleaning machine  
**BRM DELUXE**

Cleaning and oiling of trays in one step

*think process!*

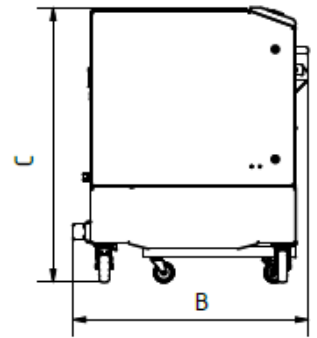
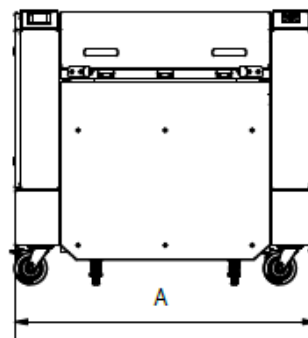
**WP** BAKERYGROUP

# The BRM Deluxe

## – quick, effective, and hygienic

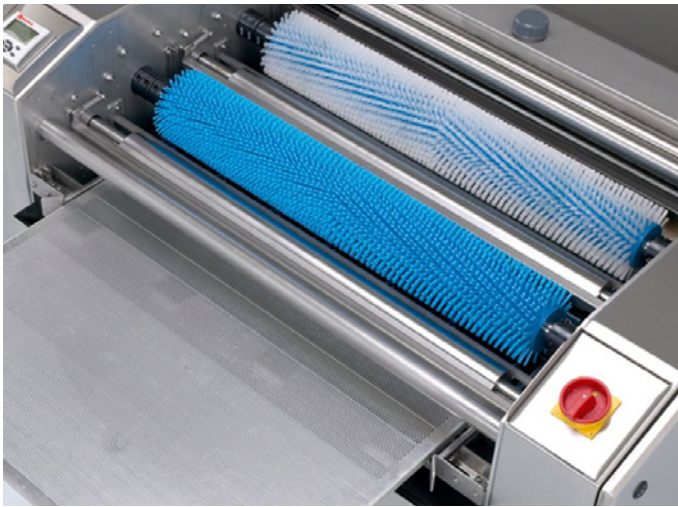
The BRM Deluxe tray cleaning machine guarantees not only fast, but also hygienically perfect cleaning and oiling of baking and perforated trays.

The main feature of the BRM Deluxe is the extremely robust design that enables efficient and time-saving cleaning of these trays.



TECHNICAL DETAILS	SIZE 58	SIZE 78	SIZE 98
Width (A)	46.5"	52.8"	62.2"
Depth (B)	39.9"	39.9"	39.9"
Height (C) Machine with input height 84 cm	42.5"	42.5"	42.5"
Height (C) Low version	33.5"	33.5"	33.5"
For tray width	22.8"	30.7"	38.6"
Power	1.2 kW	1.2 kW	1.2 kW
Connection	NEMA 14-20	NEMA 14-20	NEMA 14-20
Weight	approx. 970 lbs	approx. 1,168.5 lbs	approx. 1,366.9 lbs
Oil tank	approx. 2.9 gal	approx. 2.9 gal	approx. 2.9 gal



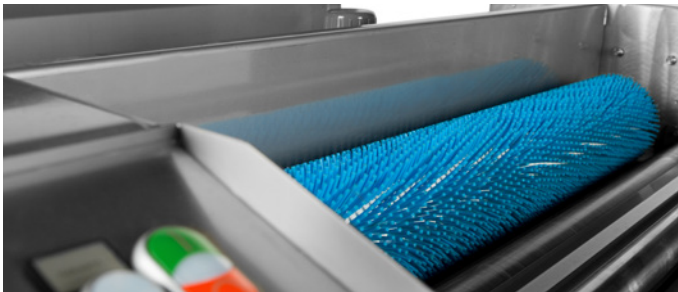


## ADVANTAGES OF THE BRM DELUXE

- cleans all standard double-sided baking and perforated trays with the width of 22.8", 30.7" or 38.6"
- only one operator is required
- robust stainless steel construction
- cleans up to 700 trays per hour
- simple and precise readjustment of all brushes (including the lower brushes) for permanently optimised cleaning
- quick coupling of all brushes
- convenient opening of the lid for maintenance and cleaning
- extendable dirt drawer
- economical rubber roller lubrication
- maintenance-free, extremely quiet toothed belt drive
- easy to clean

## USAGE

The tray is fed into the infeed of the machine with the baking side facing downwards, where it is gripped by infeed rollers and transported between two rotating, height-adjustable brushes that clean both sides of the tray. It is then transported to the hole cleaning station with plastic brushes, which are specially designed for cleaning holes. Finally, the tray is oiled before it is discharged.

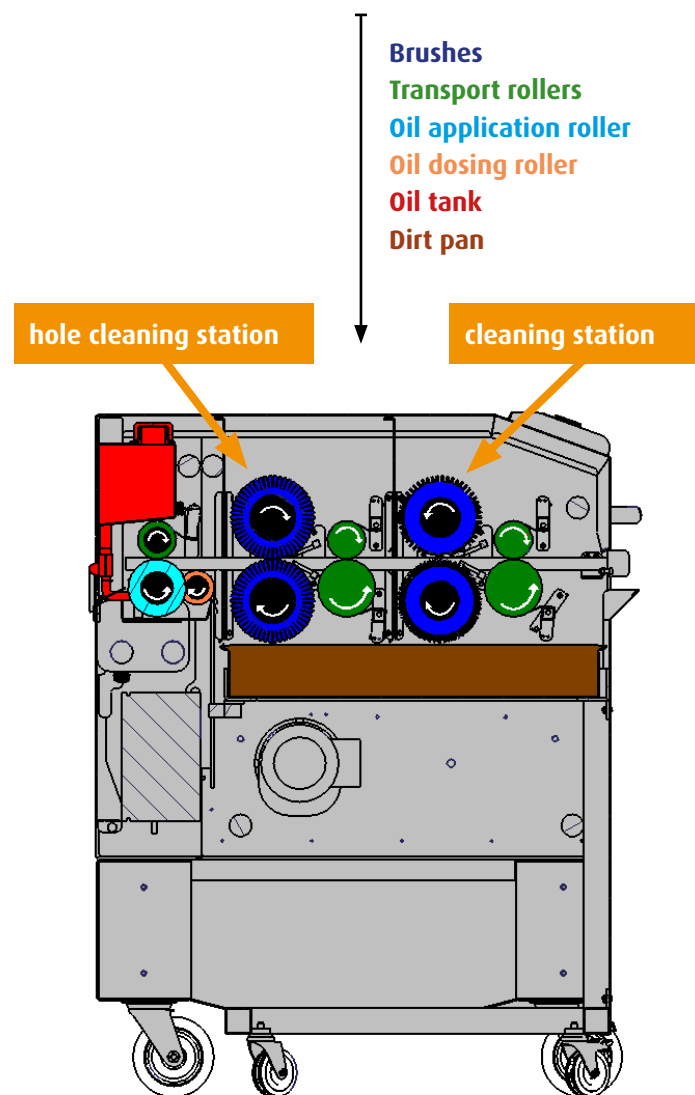


## BENEFITS

- computer control with various cleaning programmes
- two cleaning stations for best cleaning results
- spring-loaded rollers to avoid roll out of trays
- simple and precise readjustment of all brushes
- maintenance-free, extremely quiet toothed belt drive

## ACCESSORIES

- trolley for collection of cleaned trays
- maintenance contract (only for the D-A-CH region)



**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

