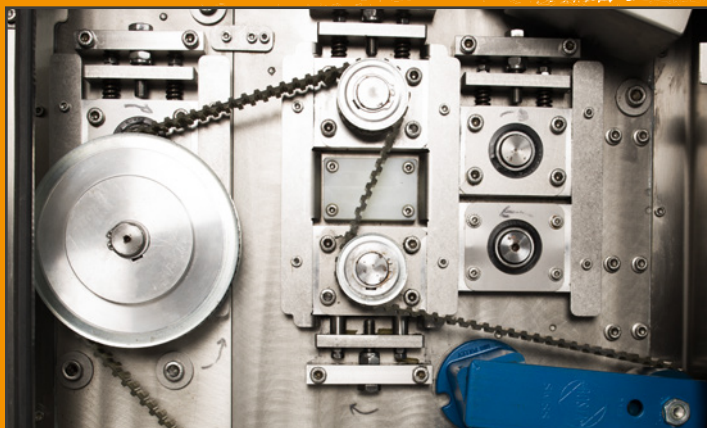




**Fast and hygienic cleaning with our
BRM DELUXE tray cleaning system**

BRM DELUXE

Tray Cleaning System



The BRM Deluxe is an advanced tray cleaning system specially developed for the hygienic cleaning and greasing of baking and perforated trays.

TO THE PRODUCT



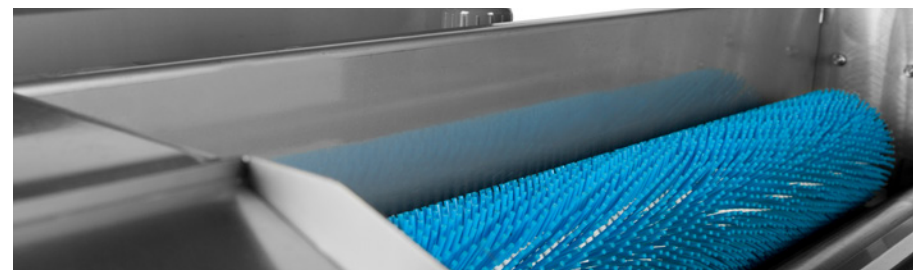
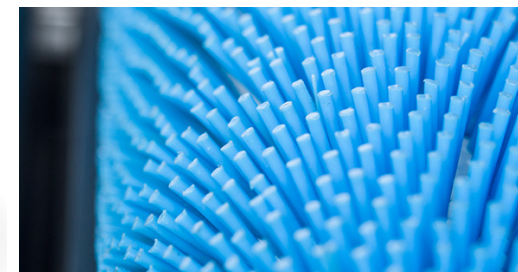
OUR ALTERNATIVES



BRM DELUXE

Advantages

- Labour savings: Cleaning of approx. 700 trays / hour with just one person
- Clean holes thanks to hole cleaning station: Two cleaning stations for optimum cleaning results
- Prevention of sheets being rolled out thanks to spring-loaded and height-adjustable rollers
- Easy maintenance and cleaning:
 - Convenient opening of the lid
 - Easy removal of the brushes without having to adjust the spacing when reinserting
- Low service costs thanks to maintenance-free toothed belt drive
- Low spare parts costs due to adjustable brushes



BRM DELUXE

Equipment & Features

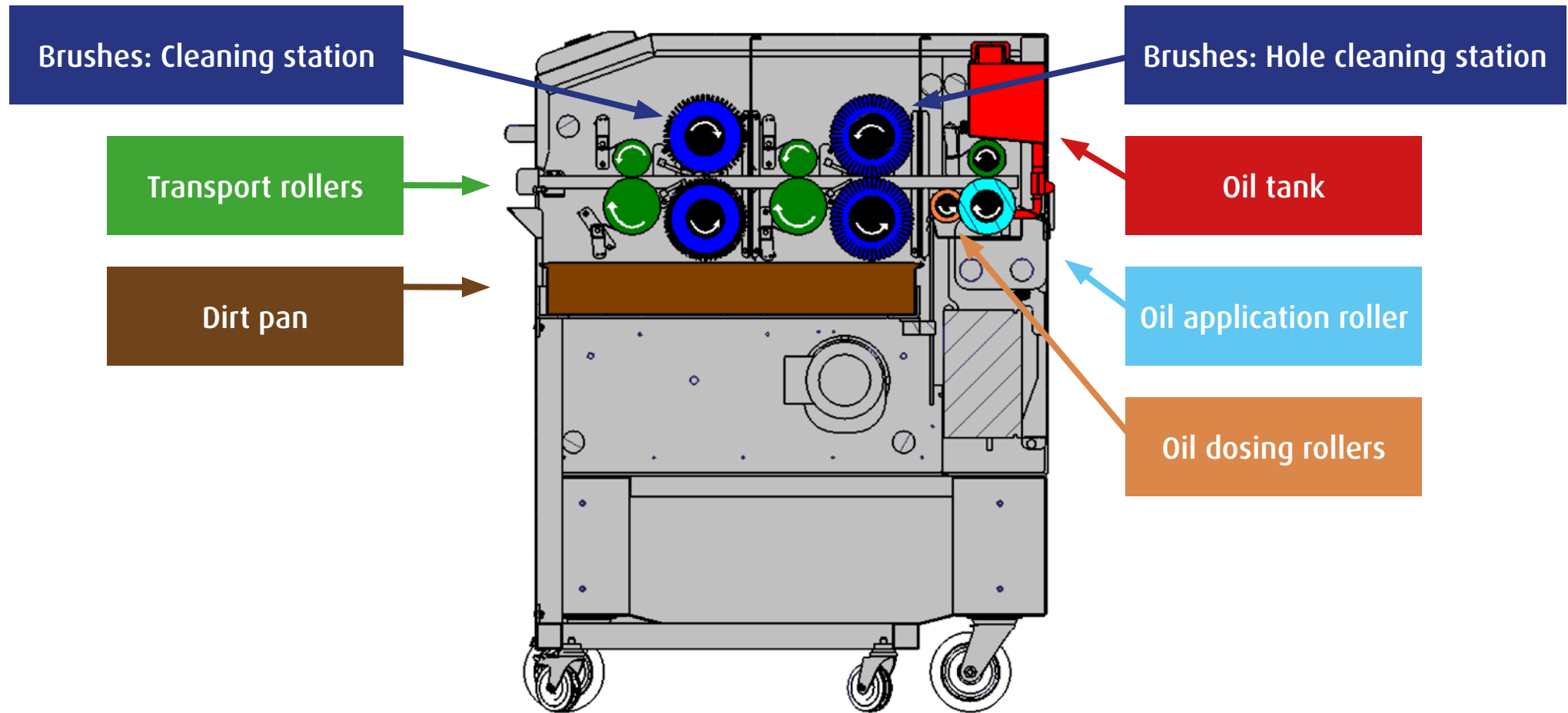


The BRM DELUXE from WP Riehle cleans all standard double-sided baking and perforated trays quickly, efficiently, and hygienically.

- Computer control with various cleaning programmes
- Two cleaning stations for the best cleaning results
- Robust stainless steel construction with solid and quiet design: solid cross struts (full metal), 5mm thick side panels, 3mm thick side housing
- Maintenance-free and extremely quiet toothed belt drive
- Economical rubber roller greasing
- Brushes can be easily and precisely readjusted
- Quick-release coupling of all brushes for easy removal of the brushes without readjusting the spacing
- Extendable dirt drawer

BRM DELUXE

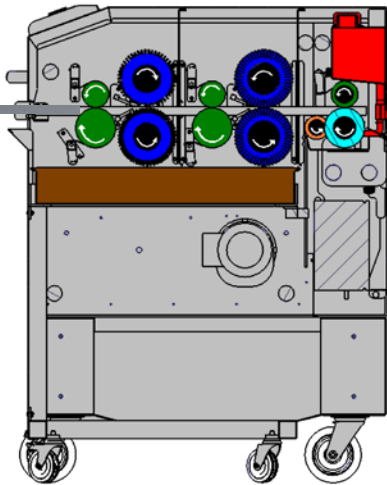
Machine Construction



BRM DELUXE

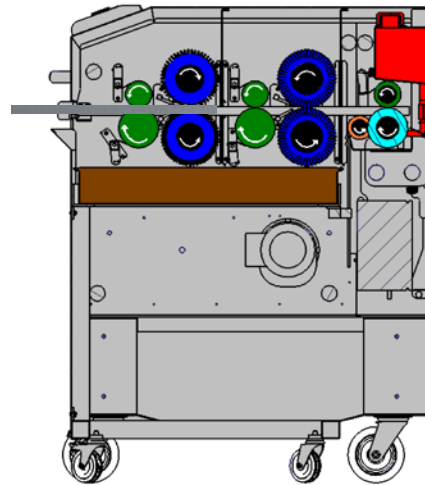
Description of the process

All brushes and transport rollers are height-adjustable, what ensures exact levelling. This reduces the rolling out of the trays and extends the service life of the brushes.



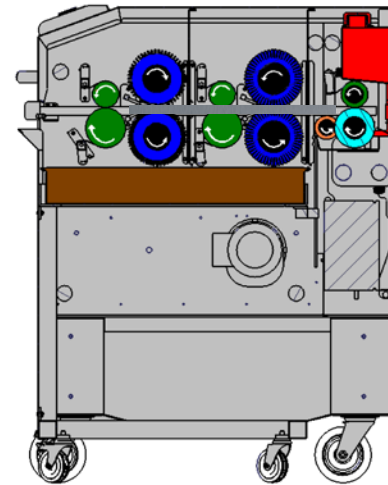
INPUT:

The tray is fed into the infeed with the baking side facing down...



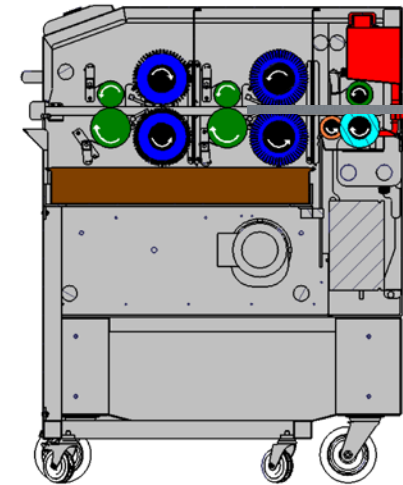
1. CLEANING:

Spring steel brushes at the bottom and plastic brushes at the top



2. CLEANING:

Plastic brushes at the top and at the bottom. Hole cleaning by brushing into the holes



OILING:

Rubber roller at the bottom, transport roller with oil tank at the top

BRM DELUXE

Technical Data

Size:	58	78	98
Width:	1,140 mm	1,340 mm	1,540 mm
Depth:	910 mm		
Height (Machine with input height 84cm)	1,080 mm		
Height (Low version)	850 mm		
For tray size:	580 mm	780 mm	980 mm
Power:	1.5 kW		
Connection:	CEE 400V 16 A		
Weight:	approx. 440 kg	approx. 530 kg	approx. 620 kg
Oil tank:	approx. 11 litres		

These parameters are determining for the performance and suitability of the device in different operating environments.



BRM DELUXE

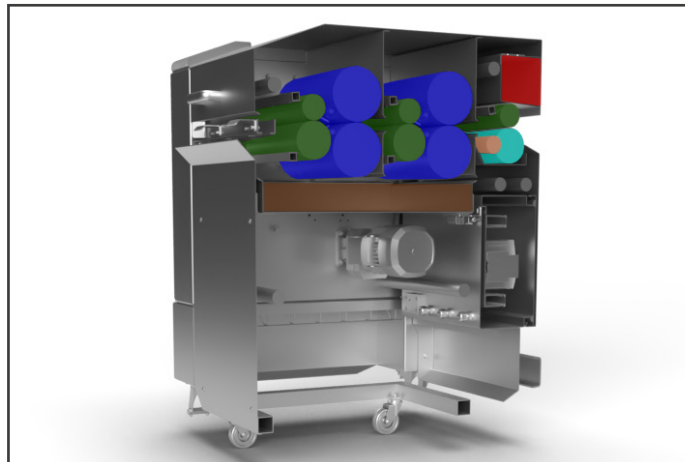
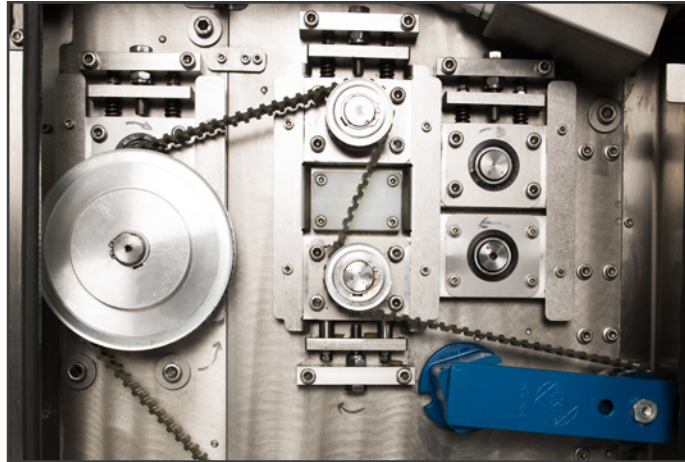
Accessories



- Trolley for collection of cleaned trays
- Maintenance contract (only for the D-A-CH region)

BRM DELUXE

Impressions



WHY

you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

SPECIALISED AREAS of WP Lebensmitteltechnik RIEHLE GmbH

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(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

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more than
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**Do you have any
questions?**

**Our sales team looks forward
to hear from you!**

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