

supports  
**IFS/  
HACCP**

Tray washing machine  
**MULTI-CLEAN**

Hygienic washing, drying and oiling  
of baking trays in one step

*think process!*

**WP** BAKERYGROUP

# **The Multi-Clean – fast, effective and hygienic**

The requirements for cleaning procedures in food processing companies are very high. Hygiene concepts such as HACCP and IFS require different procedures in connection with cleaning and

documentation. Particular attention is paid to the cleaning of all materials that come into contact with the end product. The Multi-Clean offers an efficient wet cleaning of all common trays.







## HARDFACTS

- Resource-saving work with automatic dosing of water and rinsing agent
- Defined washing programmes ensure process reliability and support IFS and HACCP
- Versatile thanks to different washing programmes, temperatures, tray feed and brush speeds
- Gentle on trays with plastic brush cleaner and hot water
- For all common trays, rimless to 4-edge with edge heights up to 25 mm
- Can be operated with external hot water connection up to 80°C
- Washing, drying and oiling of approx. 600 trays per hour – in one step with only one person
- Personnel-efficient workflow with transfer to the return conveyor
- Efficient work with short distances
- Thorough drying, also of perforated plates
- Fewer work steps as a result of automatic oiling



**Tray cleaning at the highest level**

# Features



## TOUCH-PANEL CONTROL

- Intuitive user guidance
- Insensitive to water, dirt and oil
- Various wash programmes
- Setting and monitoring temperatures, tray feed rate and brush speed
- Logging and error monitoring
- Internet and remote maintenance capable



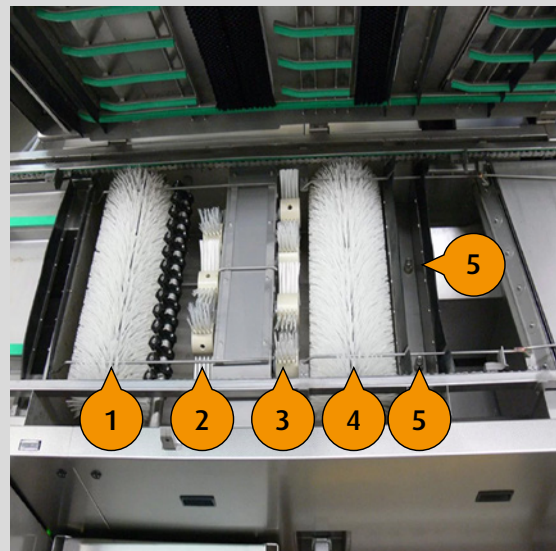
## TRAY SUPPORT WITH TRAY DETECTION SENSOR

- With conveyor belt and carriers for the trays
- The tray sensor detects when a tray has been positioned and automatically starts the conveyor
- Automatic switch-off in case of bent trays



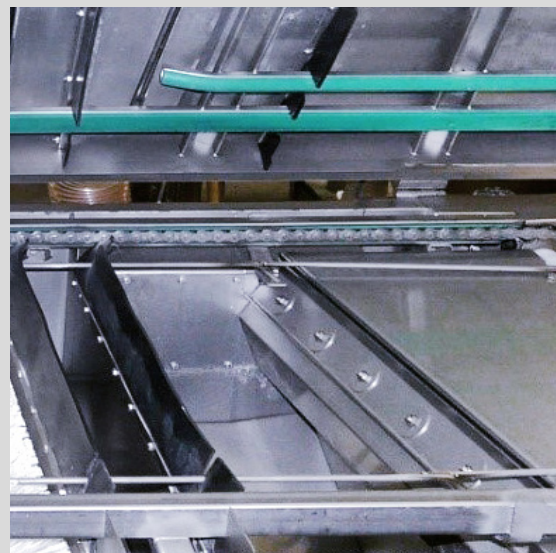
## **MULTI-ZONE BRUSH CLEANING**

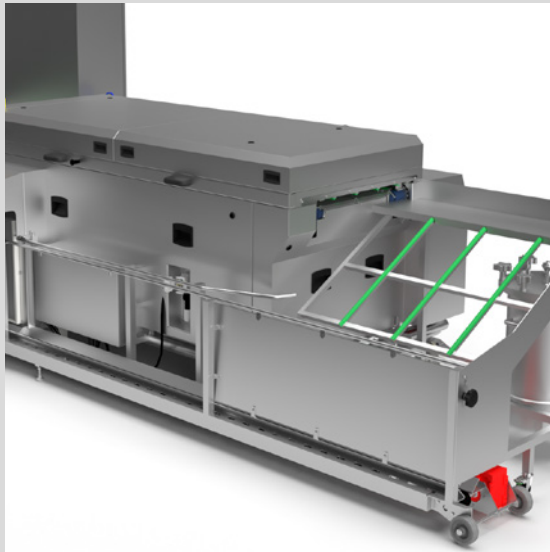
- **Zone 1: Pre-washing of baking surface:**  
A rotating surface brush cleans the tray baking surface with hot water and dishwashing detergent which is dispensed automatically
- **Zone 2: Pre-cleaning of the edges:**  
Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent
- **Zone 3: Final cleaning of the edges:**  
Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent
- **Zone 4: Final cleaning of the baking surface:**  
with hot water and automatically dispensed dishwashing detergent
- **Zone 5: Clear Rinsing:**  
Remaining dirty water is rinsed in the clear rinsing zone



## **DRYING**

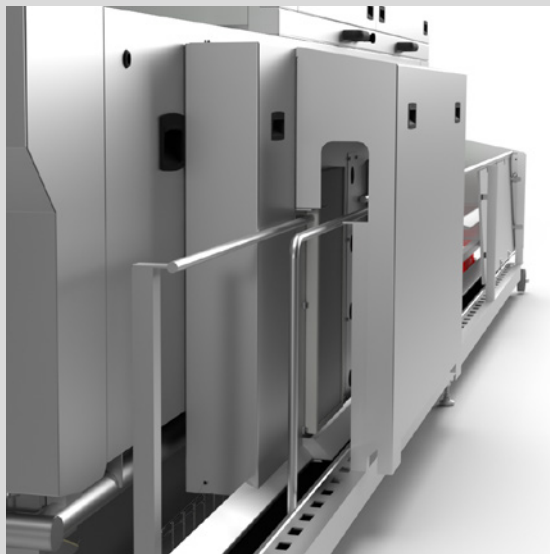
- Tray drying with state-of-the-art air blades
- Fan-free motors and pumps





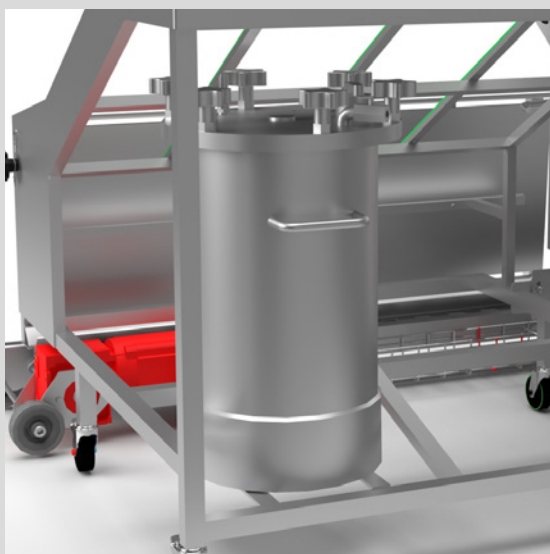
### **TRAY CHUTE WITH RETURN**

- Optionally available with oiling unit
- The return conveyor means that the tray washing machine can be operated by just one person
- Positioning and removal of the trays is done at the same place



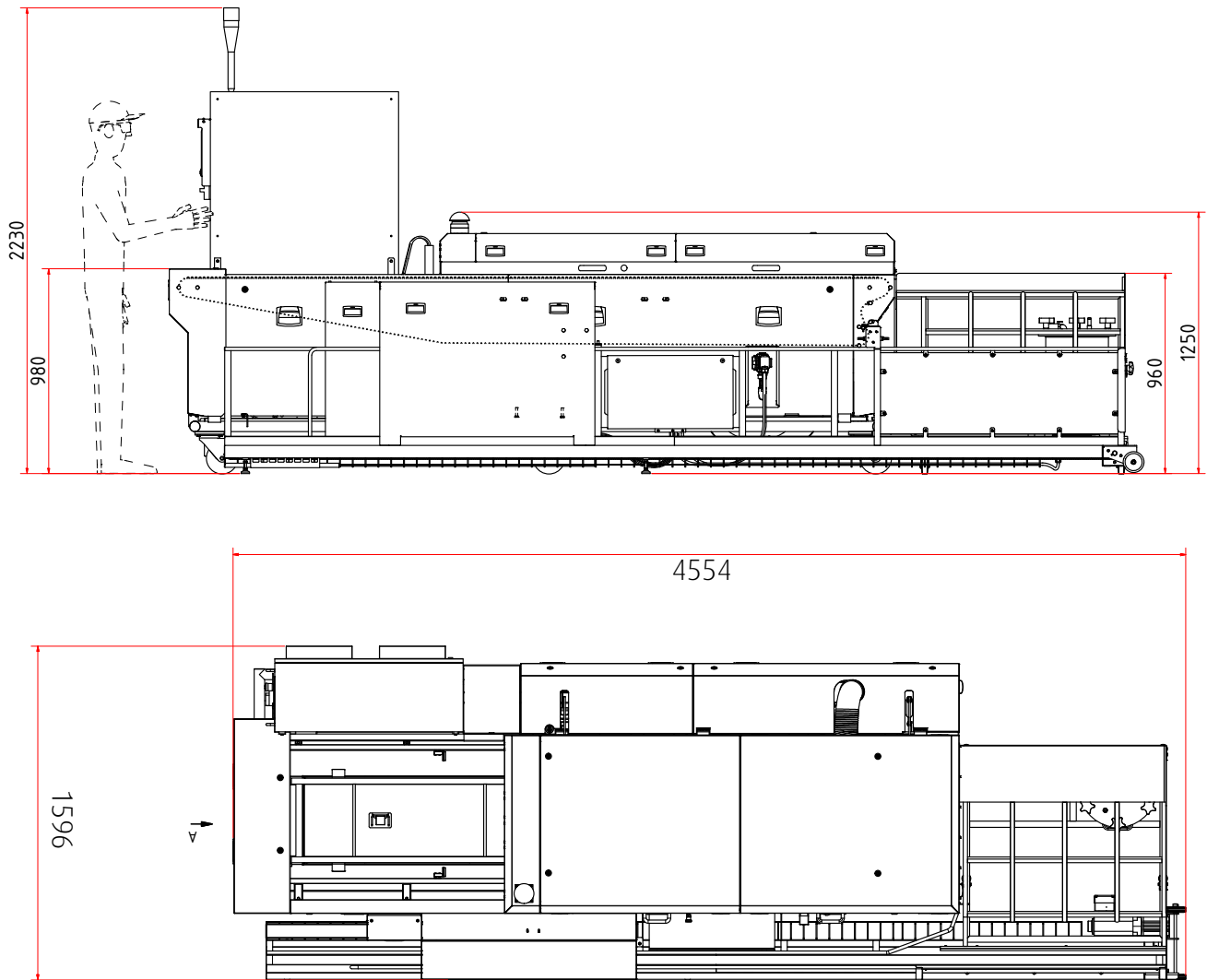
### **OILING**

- Spray lubrication with extraction
- With KEG system Boyens or stainless steel pressure barrel
- Switches on and off automatically as trays pass through
- Oil volume and pressure parameters can be saved in the cleaning programme



### **STAINLESS STEEL PRESSURE KEG/ KEG SYSTEM**

- Oil can be applied either via a stainless steel pressure barrel or with a KEG system



## TECHNICAL DATA

Length with return conveyor	approx. 4,554 mm
Width with oiling	approx. 1,596 mm
Height	approx. 1,200 mm
Connected load	35 kW/85 A
Water consumption	approx. 90 litres/h
Water consumption per baking tray	approx. 0.15 litre
Capacity	approx. 600 trays / hour

## CLEANING AGENT

Dishwashing liquid, non-foaming

## CLEANING AGENT CONSUMPTION

Automatic sensor controlled dosing of water and detergent



**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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