



Lye application machine

Comjet

With peelboards or dispensers | Maximum staff savings | Maximum efficiency

think process!

WP BAKERYGROUP

up to
240 trays
per hour



OPTIONS

- Infinitely adjustable seeding device for various seeding materials
- Interchangeable container for seeding device
- Lye management solutions
- Robotic scoring systems
- Panning conveyor
- Special systems & special sizes
- Connection to tunnel ovens

BENEFITS

- Fully automatic lye application process for up to 240 sheets/hour with only 1 worker
- now available with peel boards or setters
- Consistent lye application results even at high speed due to two lye curtains PLUS patented WP Riehle lye shower
- The discharge conveyor keeps the baking trays free of surplus seed toppings
- Removable roll away 180-litre lye tank for faster hygienic cleaning
- Lye level sensor to prevent dry running if the lye level is too low
- Adjustable heating prevents the lye temperature from dropping and ensures continuous gloss and browning across the entire production time
- Longer lye application conveyor makes it ideal for applying lye to longer pretzel breads
- Glass touch panel control - 3-level operating menu
 - Internet- and remote-maintenance-enabled
 - Storable programmes

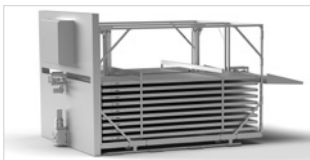
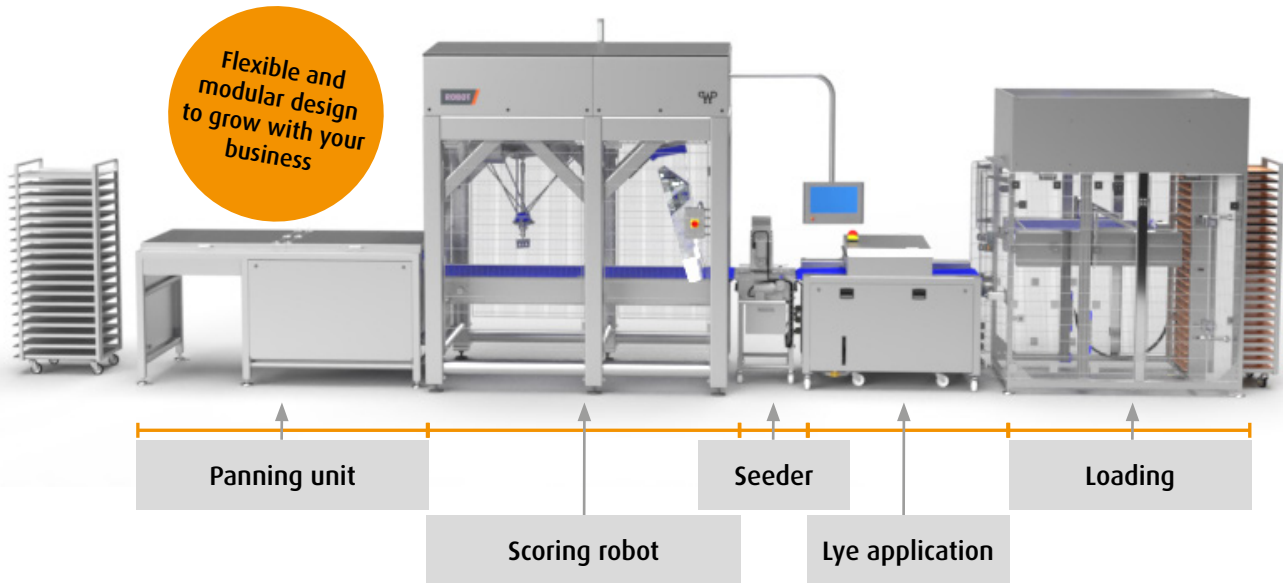
TECHNICAL DETAILS

Sheet dimensions	580 x 780 mm	580 x 980 mm
Length with dispenser trolley	4,800 mm	4,800 mm
Height	2,500 mm	2,500 mm
Width	1,270 mm	1,270 mm
Max. working speed (time per trolley with 18 setters)	3.5 min	
Voltage 3-ph	3x230V/400V/N/PE/50Hz	
Power 3-ph Lye heating power	8.0 kW / 10 A 4.5 kW	
Connection	CEE 400V/32A	
Lye tank content	approx. 180 liters	
Air connection	min. 6 bar	
IP protection class	min. 54	

Hygienically flawless production with peelboards! Put your trust in this innovative solution!

Fully automated – dock the trolley and automatic production begins





ECO-FROSTER

- The dough pieces can optionally be frozen directly after cutting
- Special feature of the Eco-Freezer:
 - Large freezer surface in a small space
 - The entire mechanism is permanently in the freezer, making it very energy-saving



PANNING UNIT

- After scoring, the dough pieces can be deposited onto baking trays with retracting conveyor
- With plastic modular belting for hygiene and easier sanitation



SCORING ROBOT

- Various cutting techniques possible
 - Ultrasonic, rotating knives, water jet

- The number of knives can be configured according to requirements
- Integrated 3D camera system recognizes the position of the dough pieces
- Various cutting patterns possible (pretzels, rolls, pretzel sticks, etc.)



SEEDER

- For various seeding materials
- Interchangeable containers for quick and easy change-over between sprinkling material
- Infinitely adjustable



SETTERS/PEELBOARDS

- **Setters:** The setters are covered with a lye application cloth which is set in motion by the loader. The products are transferred to the loader in this way
- **Peelboards:** With appropriate gripper arms, the loader removes the peelboards one by one from the rack trolley, grabs the products and puts the empty peelboards back into the trolley

**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

