



**Fully automatic lye application
for maximum efficiency
Lye application machine COMJET**

FULLY AUTOMATIC LYE APPLICATION FOR MAXIMUM EFFICIENCY

Lye application machine COMJET



The automatic loader (WP Automatic Loader) opens up a new dimension in lye application. An hourly throughput of approx. 240 trays per hour can be achieved with less labour. This means you can achieve far greater efficiency.

TO THE PRODUCT



WP Riehle

MORE PRODUCTS



WP Riehle

SHORTFACTS

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PRODUCTION PROCESS:

Fully automatic lye application process for approx. 240 trays per hour with only one worker.

INDIVIDUAL WORKLOAD CAPACITY:

Adjustable belt speed for individual production adjustment.

EVALUATION:

Extensive evaluation possibilities of the electronic control system.

BENEFITS

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- Fully automatic lye application process for up to. 240 trays/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



BENEFITS

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- 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



FEEDING

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FEEDING VIA WP AUTOMATIC LOADER

The Comjet takes the dough pieces fully automated from the proofing/feeding system trolley via the dough dispensers or peelboards. This helps you achieve maximum efficiency with low personnel costs.

FEEDING OPTIONS

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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.

CONTROL

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TOUCH PANEL CONTROL

All functions and components of the Comjet are centrally controlled via the robust glass touch panel.



LYE APPLICATION

Lye application machine COMJET



PERFECT TAN AND SHINE

The COMJET has a patented lye shower and two lye waterfall curtains for optimum lye application results, even at high production speeds.



LYE APPLICATION

Lye application machine COMJET



LYE TANK

The rollable lye tank is equipped with a fill level sensor and a lye heating system for a constant lye temperature and optimum application results.

OPTIONS

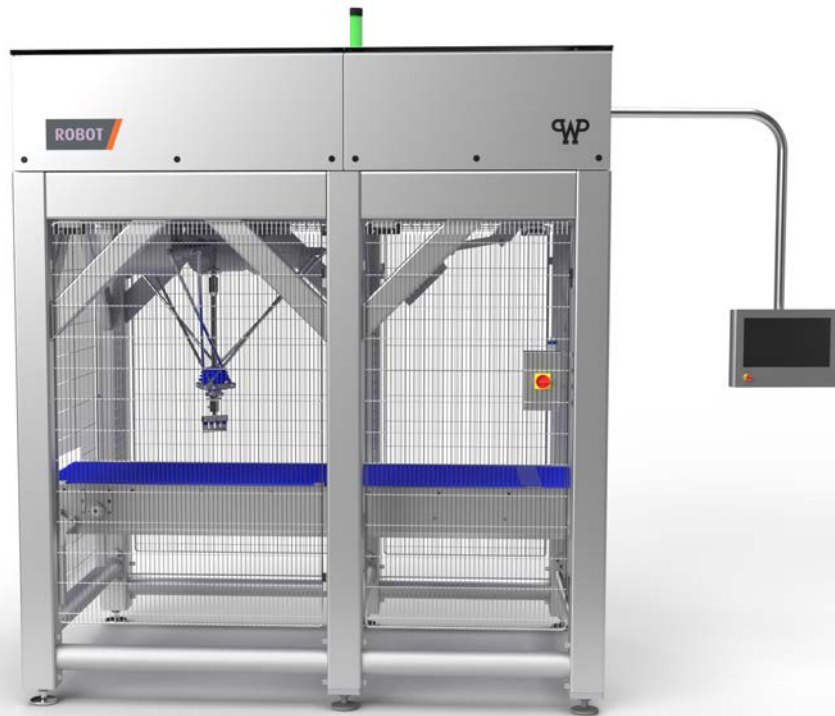
Lye application machine COMJET

- 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



DETAILED OPTIONS

Lye application machine COMJET



FOR EVEN MORE AUTOMATION

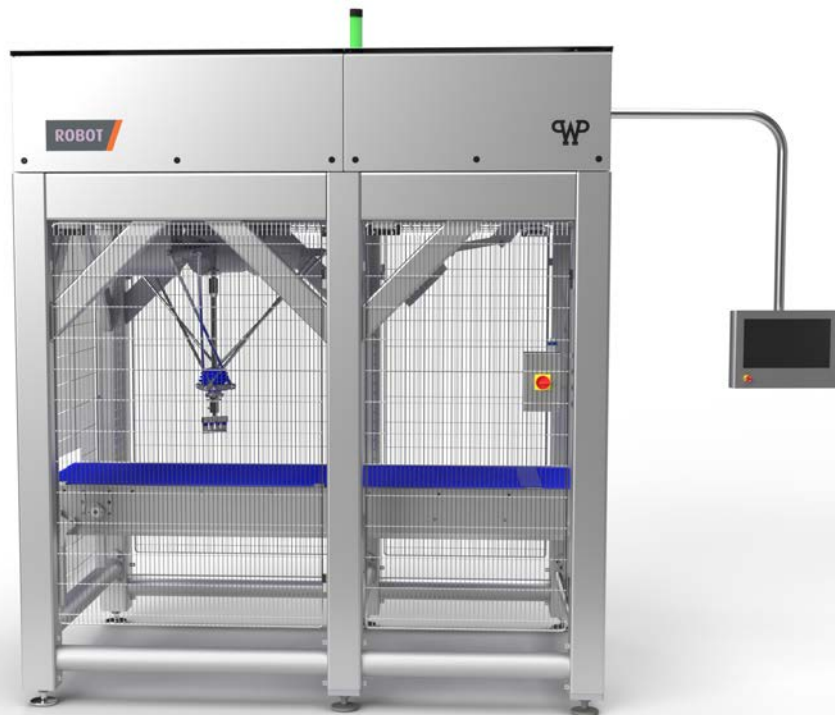
Optional the Comjet can be supplemented with a subsequent robot scoring system, like the WP Scoring Robot:

- Different versions of the trimming technique: ultrasonic, rotating blades, water jet
- The number of knives can be configured according to requirements



DETAILED OPTIONS

Lye application machine COMJET



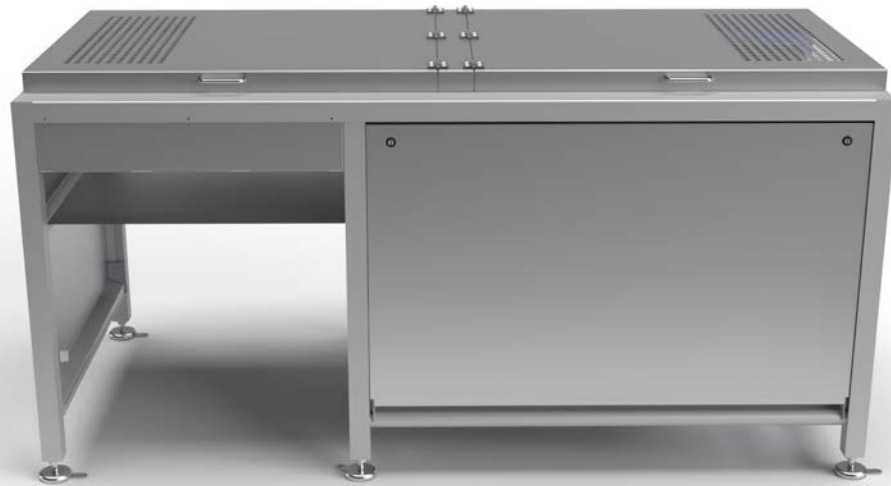
- Integrated 3D camera system recognises the position of the dough pieces
- Various cutting patterns possible (pretzels, bread rolls, pretzel sticks, etc.)



DETAILED OPTIONS

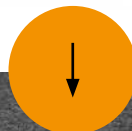
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PANNING UNIT



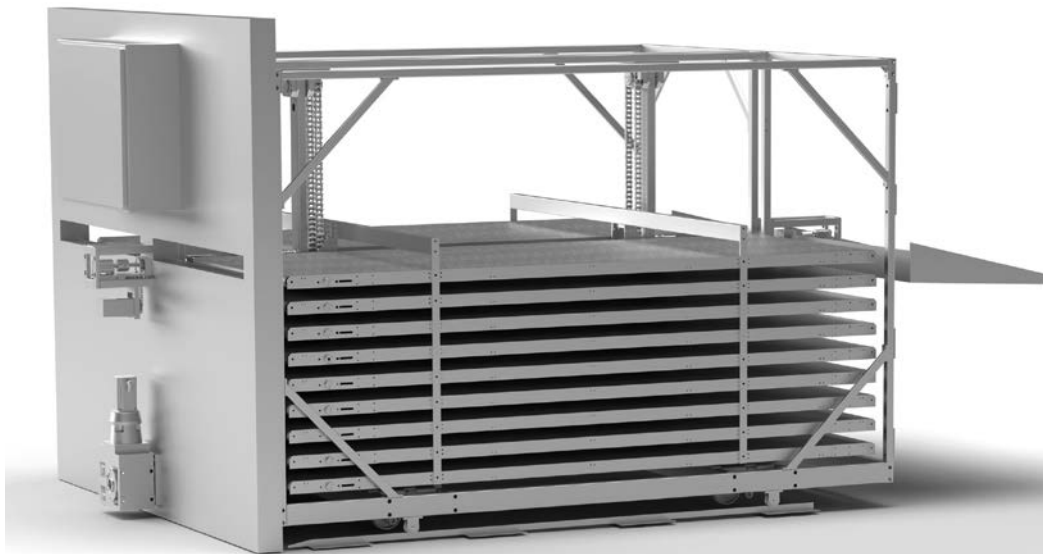
- After scoring, the dough pieces can be deposited onto baking trays with retracting conveyer

- With plastic modular belting for hygiene and easier sanitation



DETAILED OPTIONS

Lye application machine COMJET



ECO-FROSTER

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



DETAILED OPTIONS

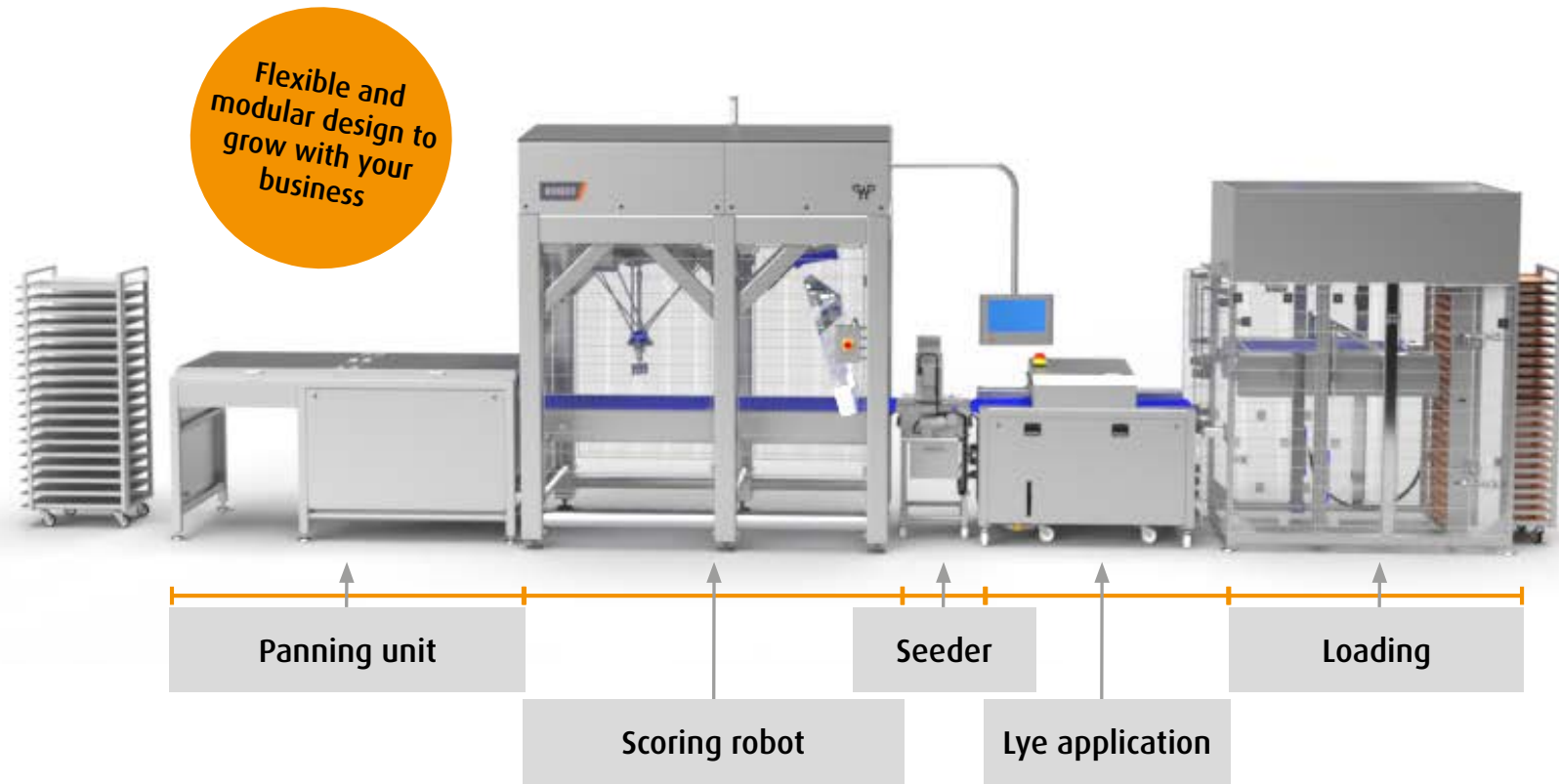
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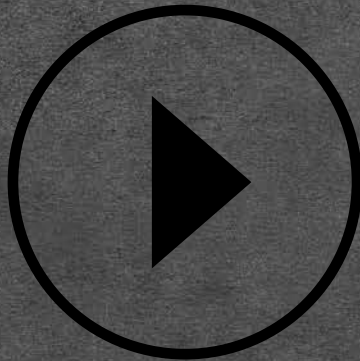
SEEDER

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

EXAMPLE OF A PRODUCTION CHAIN WITH INTEGRATED lye application machine COMJET



Video of a COMJET PEELBOARD



Watch video via browser

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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of experience

CONTACT and ordering



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**Do you have any
questions?**

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

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