



Lye applicator

RMBB

Lye application in highest quality for
artisan bakeries

think process!



up to
200 trays
per hour

LYE APPLICATOR FOR ALL LYE BAKED GOODS IN HIGHEST QUALITY

TECHNICAL DATA

Tray size	580 x 780 mm	580 x 980 mm
Length	2,100 mm	2,500 mm
Length (closed)	1,500 mm	1,750 mm
Height with salter	1,385 mm	
Height without salter	1,270 mm	
Width	795 mm	
Weight (empty)	approx. 180 kg	approx. 185 kg
Voltage	3-ph	3x230 V/400 V/N/PE/50 Hz
Max. connection load	5.1 kW/7.5 A	
Lye Shower	yes	
Lye curtains, additional	2	
Lye tank capacity	100 litres	
Lye tank heater	yes	
Lye Level indicator	yes	
Salter preparation	yes	
Salter	optional	
Tilting device	yes	
Computer control unit	yes	
Maintenance indicator	yes	



The integrated caustic lye tank ensures safe production with minimum space requirements

BENEFITS

- Intensive and constant showering result due to two lye water-fall curtains PLUS WP Riehle lye shower
- The adjustable heating prevents the lye temperature from dropping and ensures continuous shine and colour through the entire production time
- Computer control for adjustable production speed
- Easy to clean, motor and pump are maintenance-free
- Removable tables at the entrance and exit of the machine

OPTIONEN

- Scattering unit with brush roller, adjustable for different types of toppings
- Fermentation cloth, V-shape
- Fermentation cloth (with division)
- Aräometer for measurement of lye concentration



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