



Lye applicator

RMBB

Lye application in highest quality for
artisan bakeries

think process!

WP BAKERYGROUP



up to
200 trays
per hour

**LYE APPLICATOR FOR ALL LYE BAKED
GOODS IN HIGHEST QUALITY**

TECHNICAL DATA

Tray size		18 x 26"
Length		82.7"
Length (closed)		50.06"
Height with salter		54.6"
Height without salter		50.0"
Width		31.3"
Weight (empty)		approx. 396 lbs
Voltage	3-ph	208-240 V/60 Hz
Max. connection load		5.1 kW/7.5 A
Lye Shower		yes
Lye curtains, additional		2
Lye tank capacity		26.4 gal
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 patented 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