





BENEFITS

- even showering results also on high speed because of 2 lye waterfall curtains plus patented WP Riehle lye shower
- the adjustable tank heating avoids the drop down of the lye temperature and guarantees consistant shine and colour throughout the entire production time
- computer control for adjustable speed
- long shower belt enables showering of large products
- all process-relevant parts are made of blue plastic
- rollable 47 gal lye tank, easily accessible via side flap
- tank lye level sensor prevents pump from running dry
- gas springs on the discharge table for easier folding
- the pump switches off automatically when the valve is opened

OPTIONS

- speedy control enables new feeding while the previous feed is still on the way
- flat tray deposit belt prevents prezels from distortion when deposited and keeps baking trays clear from excess toppings
- automatic scattering unit with brush roller, speed adjustable for different scattering toppings
- exchange toppings container for scattering unit

Adjustable lye tank heating prevents a drop in the lye temperature.











THE FASTEST LYE APPLICATION MACHINE IN ITS CLASS!

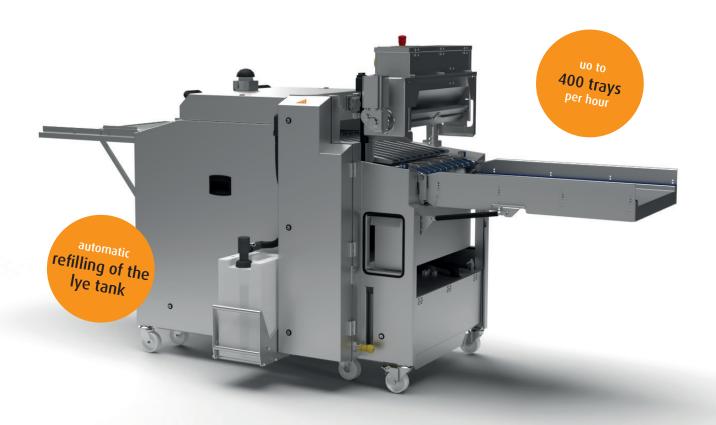




TECHNICAL DETAILS

Tray size	18 x 26"
Length operational	121.1"
Length rest position	64.0"
Width	34.6"
exit table height	37.4"
Capacity	up to 400 trays/h
Weight (empty)	approx. 793 lb
Voltage 3-ph	208-240 V/60 Hz
max. connected load	6.5 kW 7.0 kW
Lye tank capacity	approx. 47 gal





BENEFITS

- You benefit from all the advantages of ALLROUND
- Automatic refilling of the lye tank after reaching the minimum level
 - Proportional pump with pre-filter for 1 to 4.3% lye mixture
 - Fill level sensor
 - Holder for a 44 lbs canister of 36% lye solution on the ALLROUND
- Fixed water connection with power isolator
- Avoiding chemical burns when mixing the lye and increasing work safety
- Consistent product quality thanks to constant lye concentration
- Reduced working time, as there is no need to refill the tank and mix the lye
- Speedy control (enables reloading before the current cycle is completed)
- Flat tray deflector belt, prevents the dough pieces from warping when deposited and keeps trays free of excess spreading material

OPTIONS

- Spreading device with brush roller, infinitely variable for different spreading materials
- Interchangeable container for spreading device (several containers can be used for different spreading materials)

Increased work safety thanks to automatic lye dosing.









TECHNICAL DETAILS

18 x 26"
120.9″
63.84"
44.84"
37.7"
up to 400 trays/h
approx. 1,052 lbs
208-240 V/60 Hz
6.5 kW 7.0 kW
approx. 47 gal





BENEFITS

- equal showering results also on high speed because of 2 lye waterfall curtains plus patented WP Riehle lye shower
- the adjustable tankheater avoids the drop down of the lye temperature and guarantees consistant shine and colour throughout the entire production time
- computer control for adjustable speed
- speedy control enables new feeding while the previous feed is still on the way
- long shower belt enables showering of large products
- tray deposit belt keeps baking trays clear from excess toppings
- rollable 47 gal lye tank
- tank lyelevel sensor prevents pump of running dry

OPTIONS

- automatic scattering unit with brush roller, speed adjustable for different scattering toppings
- exchange toppings container for scattering unit

The innovation on the lye application market! HYGIENIC PRODUCTION WITH PEELBOARD.









Extendible 52.8 gal lye tank

TECHNICAL DETAILS

tray size	18 x 26"
Length operational	158.0″
Length rest position	127.0″
Width	39.0"
Capacity	up to 400 trays/h
Weight (empty)	approx. 793 lbs
Voltage 3-ph	208-240 V/60 Hz
Power	10 kW/15A
max. connected load 208-240 V	9-10 kW
Lye tank capacity	approx. 47 gal





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