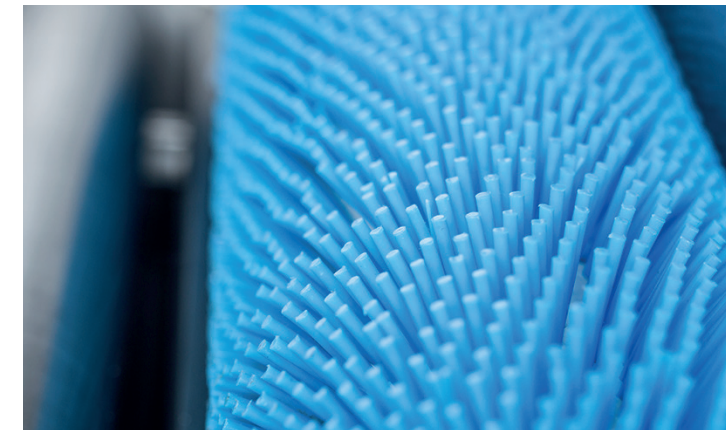
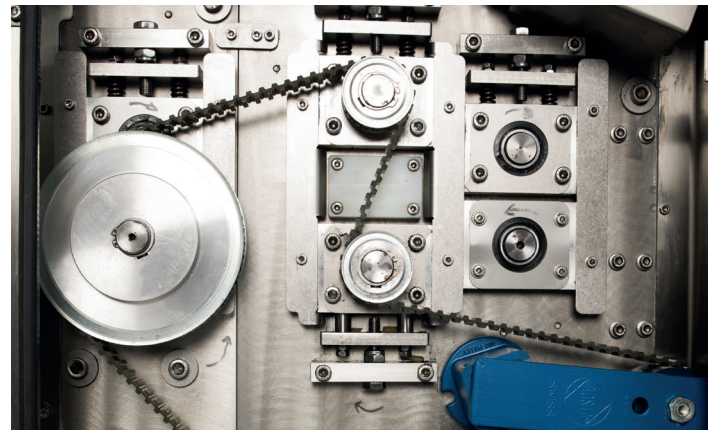
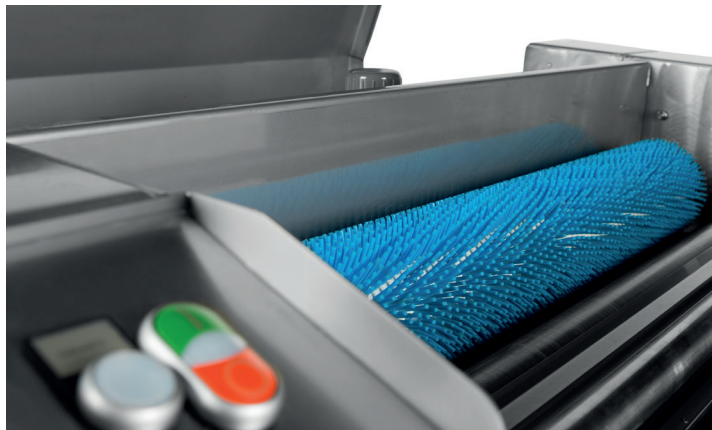




# Fast and hygienic cleaning with our BRM DELUXE tray cleaning system

# BRM DELUXE tray cleaning system



The BRM Deluxe is an advanced tray cleaning system specially developed for the hygienic cleaning and greasing of baking and perforated trays.

TO THE PRODUCT



OUR ALTERNATIVES

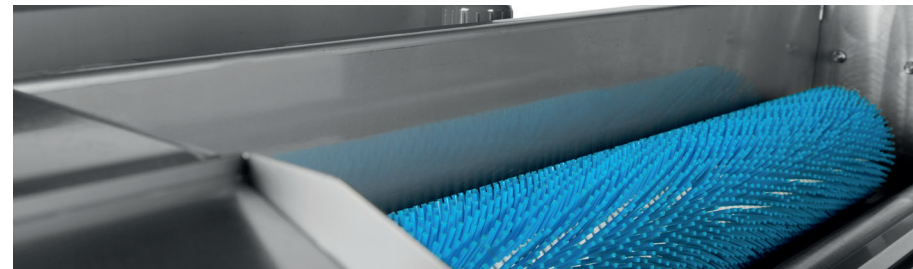
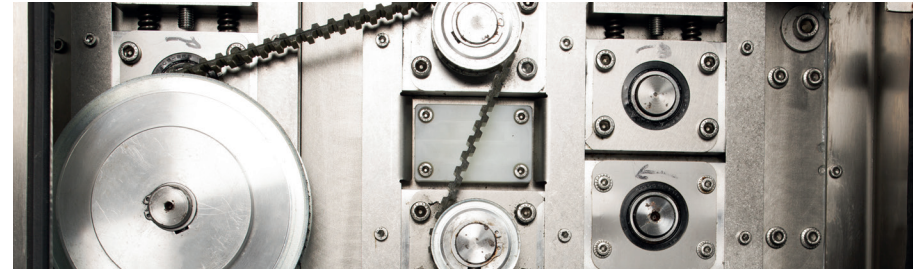
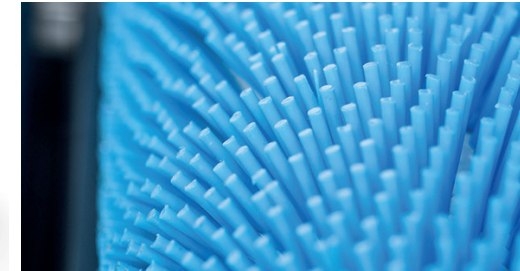


# Advantages

supports  
IFS/  
HACCP

**WP** Riehle

- Labour savings: Cleaning of approx. 700 trays / hour with just one person
- Clean holes thanks to hole cleaning station: Two cleaning stations for optimum cleaning results
- Prevention of sheets being rolled out thanks to spring-loaded and height-adjustable rollers
- Easy maintenance and cleaning:
  - Convenient opening of the lid
  - easy removal of the brushes without having to adjustment of the spacing when reinserting
- Low service costs thanks to maintenance-free toothed belt drive
- Low spare parts costs due to adjustable brushes



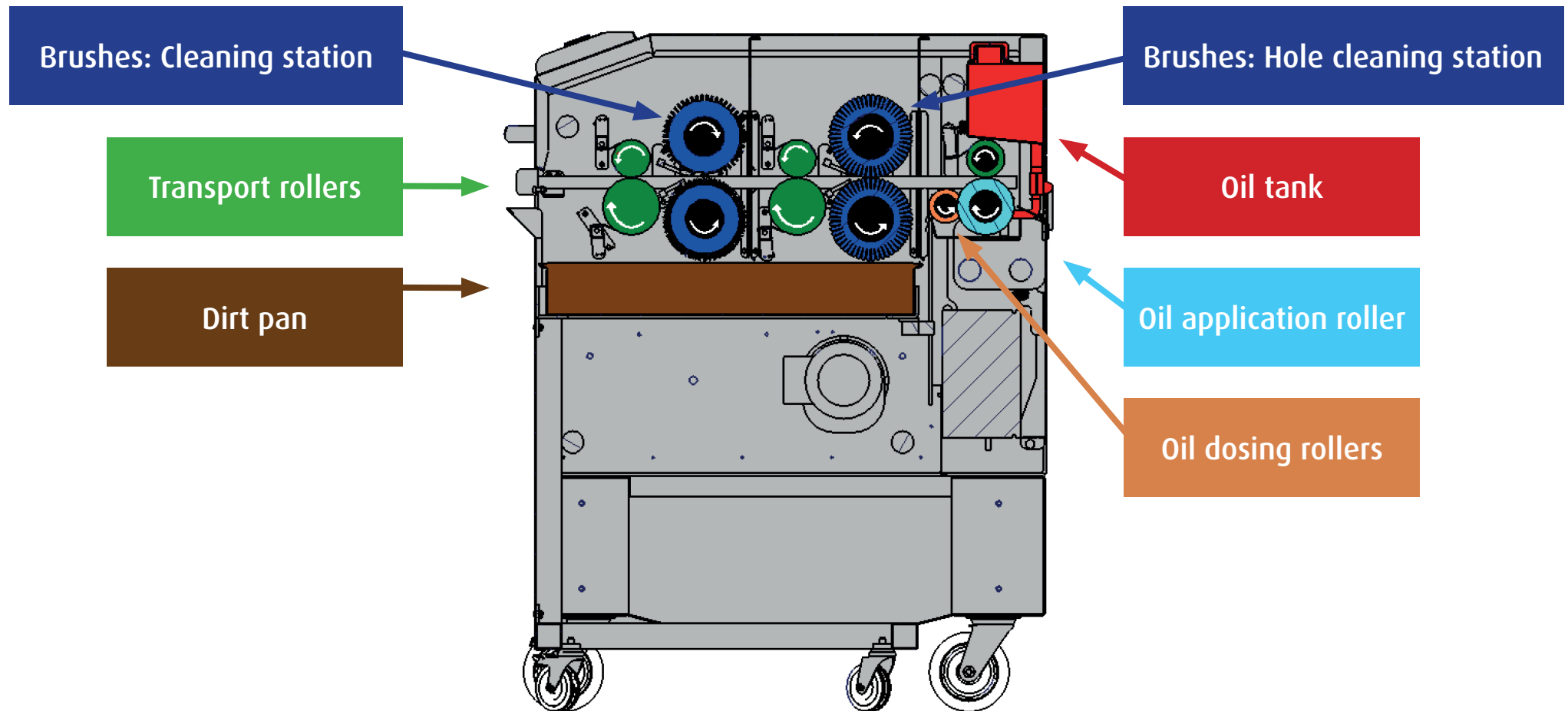
# Equipment & features



The BRM DELUXE from WP Riehle cleans all standard double-sided baking and perforated trays quickly, efficiently and hygienically.

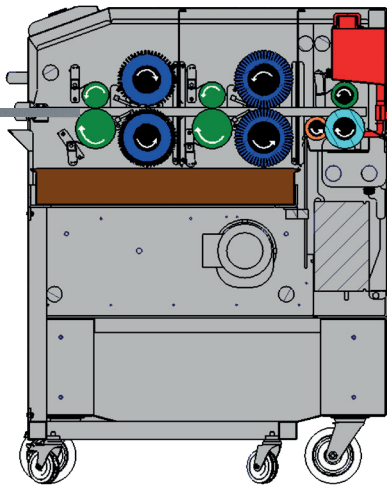
- Computer control with various cleaning cleaning programmes
- Two cleaning stations for the best cleaning results
- robust stainless steel construction with solid and quiet design: solid cross struts (full metal), 5mm thick side panels, 3mm thick side housing
- maintenance-free and extremely quiet toothed belt drive
- Economical rubber roller greasing
- brushes can be easily and precisely readjusted
- Quick-release coupling on all brushes for easy removal of the brushes without readjusting the spacing
- Extendable dirt drawer

# Machine construction

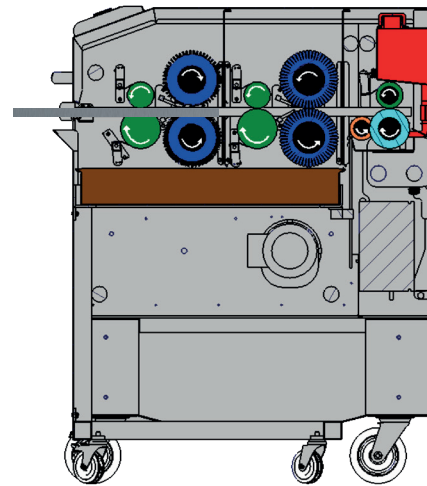


# Description of the process

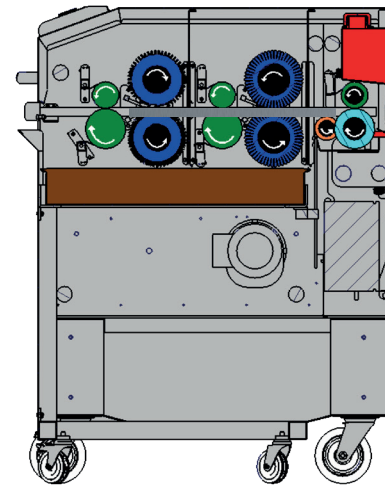
All brushes and transport rollers are height-adjustable, which ensures an exact zero level. This reduces the rolling out of the trays and extends the service life of the brushes.



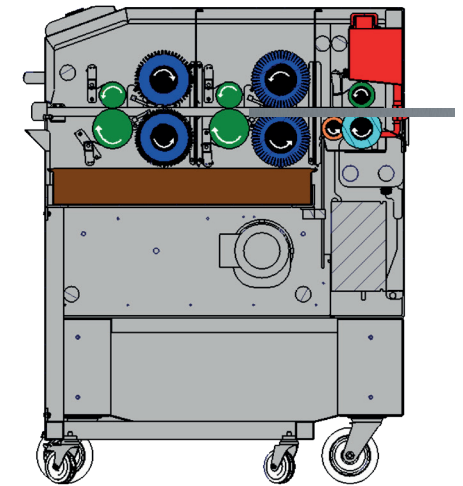
**INPUT:**  
The tray is fed into the infeed with the baking side facing down...



**1. CLEANING:**  
Spring steel brushes at the bottom and plastic brushes at the top



**2. CLEANING:**  
Plastic brushes at the top and bottom. Hole cleaning by brushing into the holes



**OILING:**  
Bottom rubber roller, top transport roller with oil tank

# Technical Data

Size:	58	78	98
Width:	1,140 mm	1,340 mm	1,540 mm
Depth:	910 mm		
Height (Machine with input height 84cm)	1,080 mm		
Height (Low version)	850 mm		
For tray size:	580 mm	780 mm	980 mm
Power:	1.5 kW		
Connection:	CEE 400V 16 A		
Weight:	approx. 440 kg	approx. 530 kg	approx. 620 kg
Oil tank:	approx. 11 litres		

These parameters are decisive for the performance and suitability of the device in different operating environments.



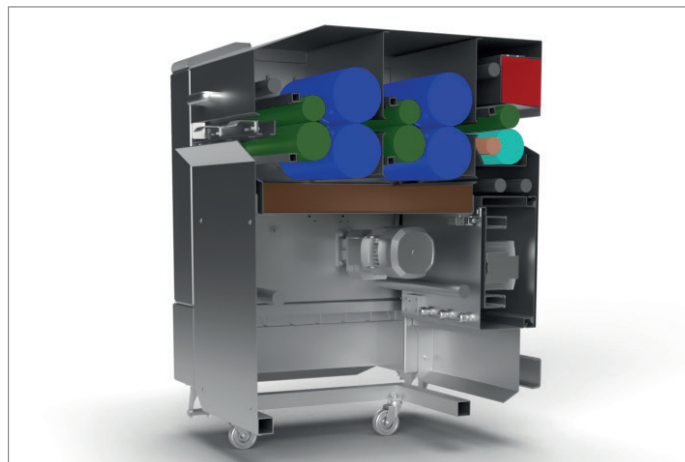
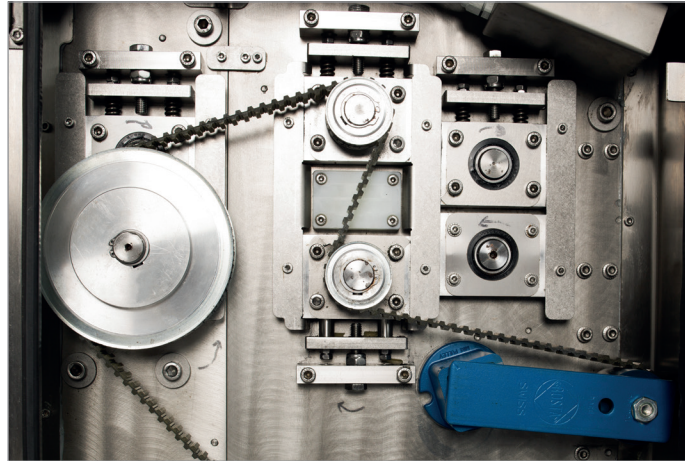
# Accessories



- Deposit trolley for removing the cleaned trays
- Maintenance contract



# Impressions



# Why 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

**WP** BAKERYGROUP



# WP Riehle specialised areas



more than  
**50 years**  
of experience



# Contact & orders



Do you have any questions?

Our sales team looks forward to hear from you!

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