



Lye application machine

Comjet

With peelboards or dispensers
Maximum staff savings
Maximum efficiency

up to
300 trays
per hour



OPTIONS

- 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

BENEFITS

- Fully automatic lye application process for up to 300 sheets/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
- 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

TECHNICAL DETAILS

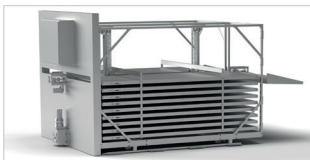
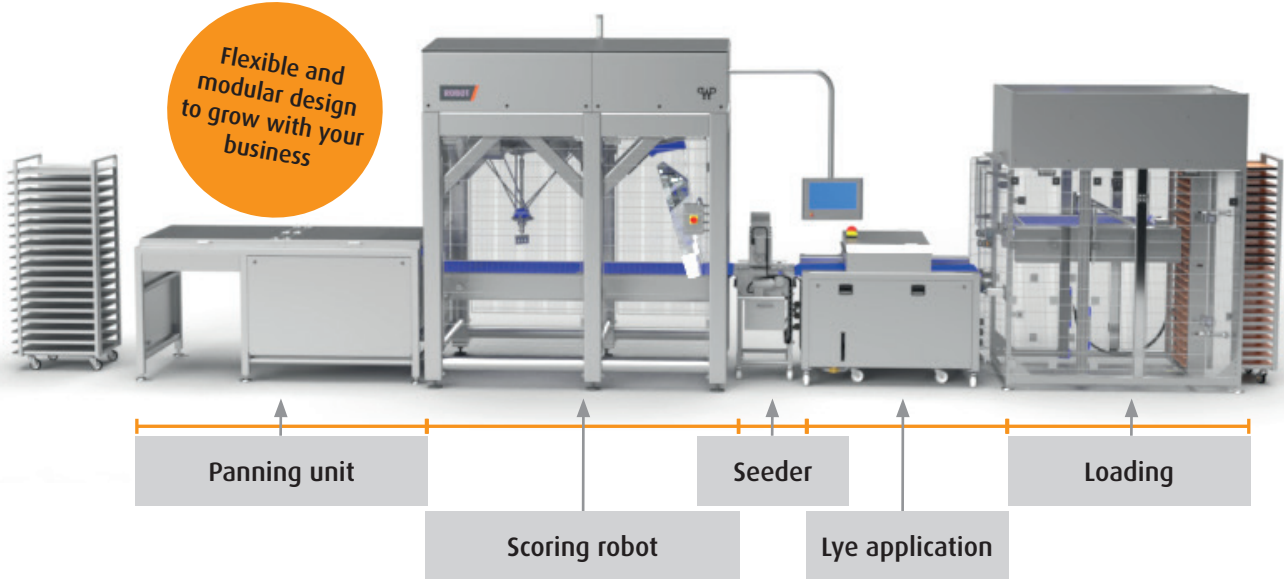
Sheet dimensions	22.8 x 30.7"	22.8 x 38.5"
Length with dispenser trolley	188.98"	204.72"
Height	98.43"	98.43"
Width	50"	50"
Max. working speed (time per trolley with 18 setters)	3.5 min	
Voltage 3-ph	208-240 V/400 V/N/PE/60 Hz	
Power 3-ph Lye heating power	8.0 kW / 10 A 4.5 kW	
Connection	CEE 400V/32A	
Lye tank content	approx. 47.55 gal	
Air connection	min. 87.02 psi	
IP protection class	min. 54	

Hygienically flawless production with peelboards! Put your trust in this innovative solution!

Fully automated – dock the trolley and automatic production begins

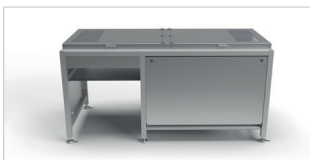


Flexible and modular design to grow with your business



ECO-FROSTER

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



PANNING UNIT

- After scoring, the dough pieces can be deposited onto baking trays with retracting conveyor
- With plastic modular belting for hygiene and easier sanitation



SCORING ROBOT

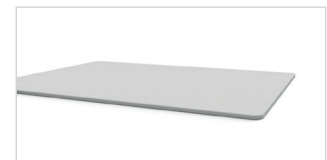
- Various cutting techniques possible
 - Ultrasonic, rotating knives, water jet

- The number of knives can be configured according to requirements
- Integrated 3D camera system recognizes the position of the dough pieces
- Various cutting patterns possible (pretzels, rolls, pretzel sticks, etc.)



SEEDER

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



SETTERS/PEELBOARDS

- **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



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