



Lye applicator

RMBB

Lye application in highest quality for
artisan bakeries



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
Heinrich-Rieger-Str. 5 | 73430 Aalen (Germany)
phone +49 7361 5580-0 | fax +49 7361 5580-2281
info@riehle.de | www.wp-riehle.de