

think process!





BENEFIT

- 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 180 liter
- 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

TECHNICAL DETAILS

Tray size	580 x 780 mm
Length operational	4410 mm
Length rest position	3170 mm
Width	925 mm
Capacity	up to 400 trays/h
Weight	аррх. 400 kg
Voltage	3x230V/400V/N/PE/50Hz
max. connected load	10 kW / 15 A
Connector	CEE 32 A
Lye tank capacity	approx. 180 litre

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