







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
- long shower belt enables showering of large products
- rollable 180 liter Lye tank
- tank lyelevel sensor prevents pump of running dry

OPTIONS

- speedy control enables new feeding while the previous feed is still on the way
- tray deposit belt 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



Tray size	580 x 980 mm	580 x 780 mm
Length operational	3485 mm	3285 mm
Length rest position	1580 mm	1580 mm
Width	950 mm	950 mm
exit table height	955 mm	955 mm
Capacity	up to 350 trays/h	up to 400 trays/h
Weight	approx. 360 kg	approx. 350 kg
Voltage	3x230V/400V/N/ PE/50Hz	3x230V/400V/N/ PE/50Hz
max. connected load	6,5 kW	6,5 kW
Lye tank capacity	approx. 180 litre	approx. 180 litre

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