





Technical Details	580 x 780	580 x 980
Length	2100 mm	2500 mm
		
Length (closed)	1500 mm	1750 mm
Height with salter	1385 mm	1385 mm
Height without salter	1270 mm	1270 mm
Width	795 mm	795 mm
Tray dimensions	580 x 780 mm	580 x 980 mm
Weight	approx. 180 kg	approx. 185 kg
Voltage 3 ph	3x230V/400V/N/PE/50Hz	
max. connection load	5,1 kW/7,5 A	5,1 kW/7,5 A
Lye Shower	yes	yes
Lye curtains, additional	2	2
Lye tank capacity	100 ltr	100 ltr
Lye tank heater	yes	yes
Lye Level indicator	yes	yes
Salter preparation	yes	yes
Salter	optional	optional
Computer control unit	yes	yes
Maintenance indicator	yes	yes

BENEFIT

- Intensive and constant showering result due to two lye waterfall 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
- small footprint due to
- Removable tables at the entrance and exit of the machine

OPTIONS

- 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

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