

**Allround
Allround Pro
Allround Peelboard**

Lye application machine

Allround

Artisan High Speed!

The fastest lye application machine in its class!

think process!

WP BAKERYGROUP



BENEFITS

- even showering results also on high speed because of 2 lye waterfall curtains plus patented WP Riehle lye shower
- the adjustable tank heating avoids the drop down of the lye temperature and guarantees consistent shine and colour throughout the entire production time
- computer control for adjustable speed
- long shower belt enables showering of large products
- all process-relevant parts are made of blue plastic
- rollable 180 litre lye tank, easily accessible via side flap
- tank lye level sensor prevents pump from running dry
- gas springs on the discharge table for easier folding
- the pump switches off automatically when the valve is opened

OPTIONS

- speedy control enables new feeding while the previous feed is still on the way
- flat tray deposit belt prevents prebaked trays from distortion when deposited and 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

Adjustable lye tank heating prevents a drop in the lye temperature.





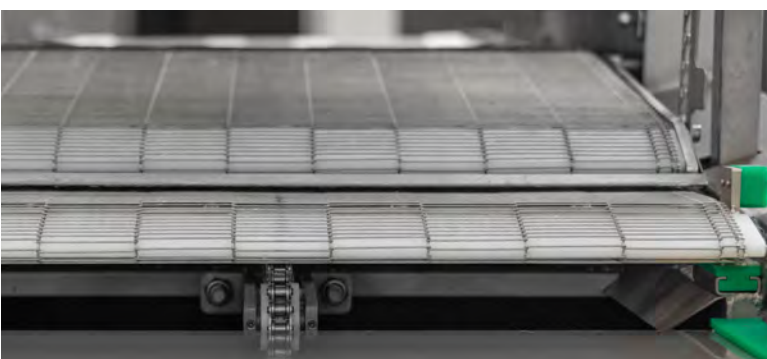
Patented lye shower + double lye curtain



Extendible 200-litre lye tank



Optional: Salter with interchangeable container



Optional: Unloading belt

THE FASTEST LYE APPLICATION MACHINE IN ITS CLASS!



TECHNICAL DETAILS

| | | |
|----------------------|----------------------------|-------------------|
| Tray size | 580 x 780 mm | 580 x 980 mm |
| Length operational | 3,075 mm | 3,475 mm |
| Length rest position | 1,625 mm | |
| Width | 880 mm | |
| exit table height | 950 mm | |
| Capacity | up to 400 trays/h | up to 350 trays/h |
| Weight (empty) | approx. 360 kg | |
| Voltage | 3 x 230 V/400 V/N/PE/50 Hz | |
| max. connected load | 6.5 kW | |
| Lye tank capacity | approx. 180 litres | |



automatic
refilling of the
lye tank

up to
400 trays
per hour

BENEFITS

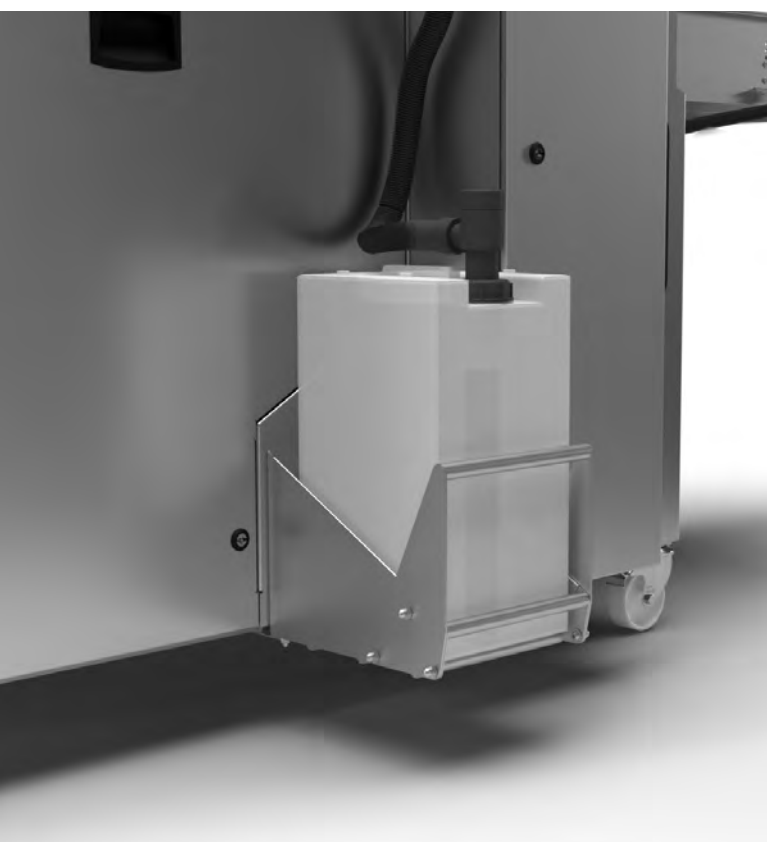
- You benefit from all the advantages of ALLROUND
- Automatic refilling of the lye tank after reaching the minimum level
 - Proportional pump with pre-filter for 1 to 4.3% lye mixture
 - Fill level sensor
 - Holder for a 20 kg canister of 36% lye solution on the ALLROUND
- Fixed water connection with power isolator
- Avoiding chemical burns when mixing the lye and increasing work safety
- Consistent product quality thanks to constant lye concentration
- Reduced working time, as there is no need to refill the tank and mix the lye
- Speedy control (enables reloading before the current cycle is completed)
- Flat tray deflector belt, prevents the dough pieces from warping when deposited and keeps trays free of excess spreading material

OPTIONS

- Spreading device with brush roller, infinitely variable for different spreading materials
- Interchangeable container for spreading device (several containers can be used for different spreading materials)

**Increased work safety
thanks to automatic
lye dosing.**





TECHNICAL DETAILS

| | | |
|----------------------|----------------------------|-------------------|
| Tray size | 580 x 780 mm | 580 x 980 mm |
| Length operational | 3,072 mm | 3,472 mm |
| Length rest position | 1,622 mm | |
| Width | 1,139 mm | |
| exit table height | 956 mm | |
| Capacity | up to 400 trays/h | up to 350 trays/h |
| Weight (empty) | approx. 360 kg | |
| Voltage | 3 x 230 V/400 V/N/PE/50 Hz | |
| max. connected load | 6.5 kW | |
| Lye tank capacity | approx. 180 litres | |

Peelboard infeed



up to
400 trays
per hour

BENEFITS

- 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 constant 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 litres lye tank
- 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

The innovation on the lye application market! HYGIENIC PRODUCTION WITH PEELBOARD.





Riehle

LYE

ALLROUND PEELBOARD



TECHNICAL DETAILS



Extendible 200-litre lye tank

| | |
|----------------------|----------------------------|
| tray size | 580 x 780 mm |
| Length operational | 4,410 mm |
| Length rest position | 3,170 mm |
| Width | 925 mm |
| Capacity | up to 400 trays / hour |
| Weight (empty) | approx. 400 kg |
| Voltage | 3 x 230 V/400 V/N/PE/50 Hz |
| Power | 10 kW/15A |
| Plug connection | CEE 32 A |
| Lye tank capacity | approx. 180 litres |

**DEEP FRYING
(PASTRY)**

**DEEP FRYING
(SAVOURY)
& COOKING**

**IN-STORE /
SNACK
BAKING**

**LYE
APPLICATION**

**TRAY
CLEANING**

**ROBOTICS /
AUTOMATION**

**BAKERY
FREEZING
SYSTEMS**

**CUSTOMISED
SOLUTIONS**

ACCESSORIES

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