



Automatic lye
applicator
Comjet

Maximum labour time saving
Maximum efficiency



BENEFIT

- Fully automatic lye process for approx. 300 trays per hour with only one employee
- equal showering results also on high speed because of 2 lye waterfall curtains *plus* patented WP Riehle lye shower
- placement conveyor keeps the baking trays free of excess sprinkled toppings
- the adjustable tankheater avoids the drop down of the lye temperature and guarantees consistant shine and colour throughout the entire production time
- long shower belt enables showering of large products
- Touchpanel control - 3-step operating menu
- Internet and remote maintenance
- storable programs
- rollable 180 liter
- tank lyelevel sensor prevents pump of running dry

OPTIONS

- Adjustable topping sprinkler device for different sprinkled toppings
- Connection to tunnel kilns
- interchangeable Containers offer the possibility of using different sprinkled toppings in multiple container
- Lye management solutions
- Robot cutting equipment
- special machinery & special sizes



REDUCE YOUR EMPLOYMENT OF STAFF BY THE USE OF THE AUTOMATIC FEEDING

TECHNICAL DETAILS

Tray size	580 x 780	580 x 980
Length	4800 mm	5200 mm
Height	2500 mm	2500 mm
Width	1270 mm	1270 mm
Work speed (1 trolley with 18 dispensers)	3,5 min	4,0 min
Voltage 3-ph	3x230V/400V/N/PE/50Hz	
max. connected load Lye heater:	7,2 kW/10 A 4,5 kW	
Connection	CEE 400V/32A	
Lye tank capacity	approx. 180 Ltr.	
Pressure	min. 87 psi	

WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 // Phone 203-929-6530 // Fax 203-929-7089
info@wpbakerygroupusa.com // www.wpbakerygroupusa.com