

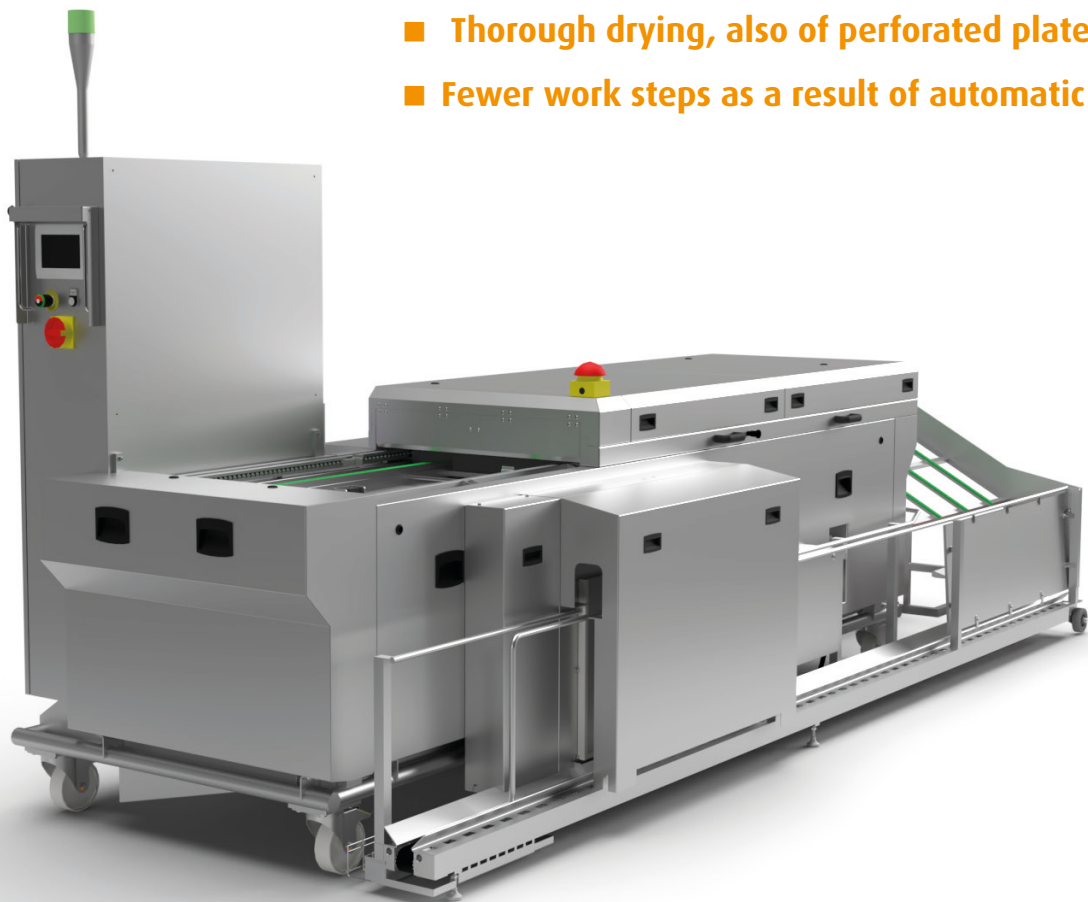
**IFS/
HACCP**

Tray washing
machine
Multi-Clean

Hygienic washing, drying and oiling
of baking trays in one step

The Multi-Clean – fast, effective and hygienic

- Resource-saving work with automatic dosing of water and rinsing agent
 - Defined washing programmes ensure process reliability and support IFS and HACCP
 - Versatile thanks to different washing programmes, temperatures, tray feed and brush speeds
 - Gentle on trays with plastic brush cleaner and hot water
 - For all common trays, rimless to 4-edge with edge heights up to 25 mm
 - Can be operated with external hot water connection up to 80°C
 - Washing, drying and oiling of approx. 600 trays per hour – in one step with only one person
 - Personnel-efficient workflow with transfer to the return conveyor
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- Efficient work with short distances
 - Thorough drying, also of perforated plates
 - Fewer work steps as a result of automatic oiling



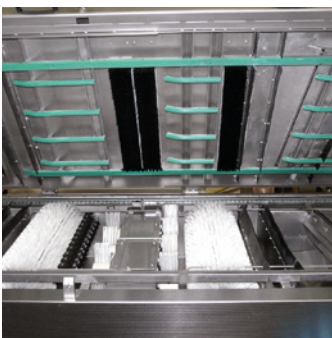
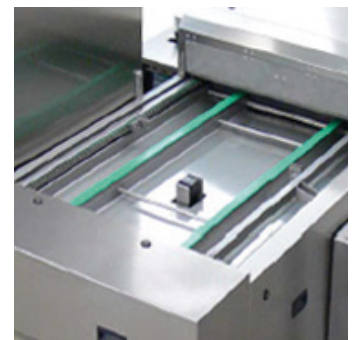


TOUCH-PANEL CONTROL

- Intuitive user guidance
- Insensitive to water, dirt and oil
- Various wash programmes
- Setting and monitoring temperatures, tray feed rate and brush speed
- Logging and error monitoring
- Internet and remote maintenance capable

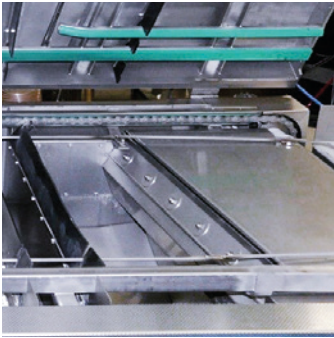
SHEET SUPPORT WITH SHEET DETECTION SENSOR

- With conveyor belt and carriers for the trays
- The tray sensor detects when a tray has been positioned and automatically starts the conveyor
- **Automatic switch-off in case of bent trays**



MULTI-ZONE BRUSH CLEANING

- **Zone 1: Pre-washing of baking surface:**
A rotating surface brush cleans the tray baking surface with hot water and dishwashing detergent which is dispensed automatically
- **Zone 2: Pre-cleaning of the edges:**
Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent
- **Zone 3: Final cleaning of the edges:**
Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent
- **Zone 4: Final cleaning of the baking surface:**
with hot water and automatically dispensed dishwashing detergent
- **Zone 5: Clear Rinsing:**
Remaining dirty water is rinsed in the clear rinsing zone

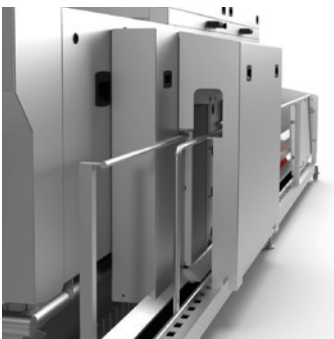
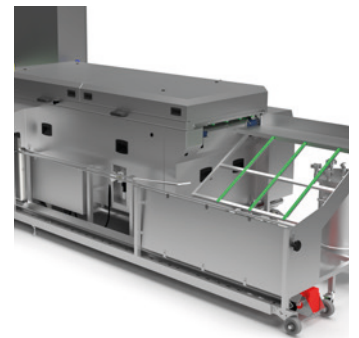


DRYING

- Tray drying with state-of-the-art air blades
- Fan-free motors and pumps

TRAY CHUTE WITH RETURN

- Optionally available with oiling unit
- The return conveyor means that the tray washing machine can be operated by just one person
- Positioning and removal of the trays is done at the same place



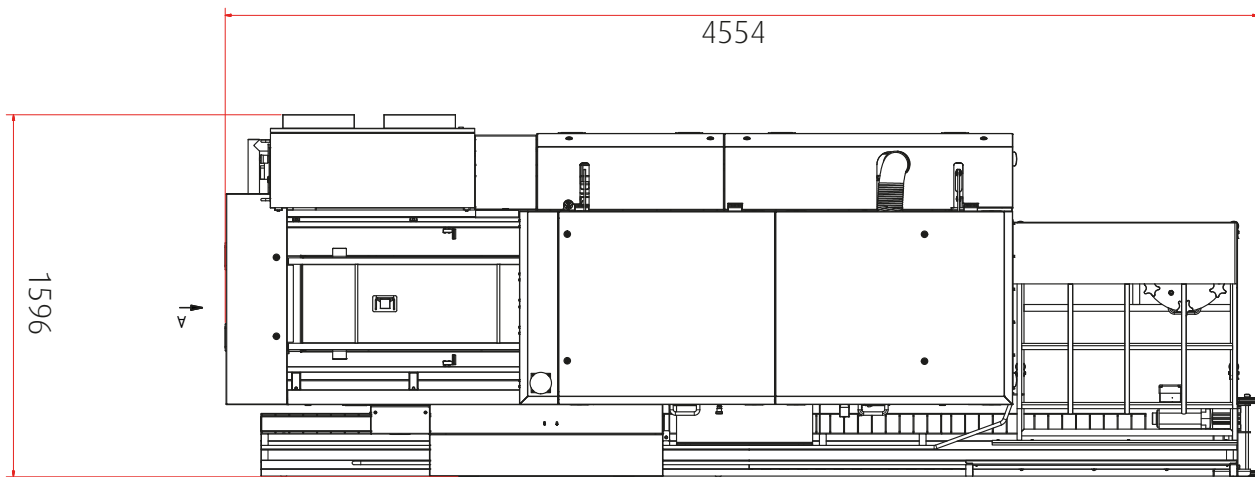
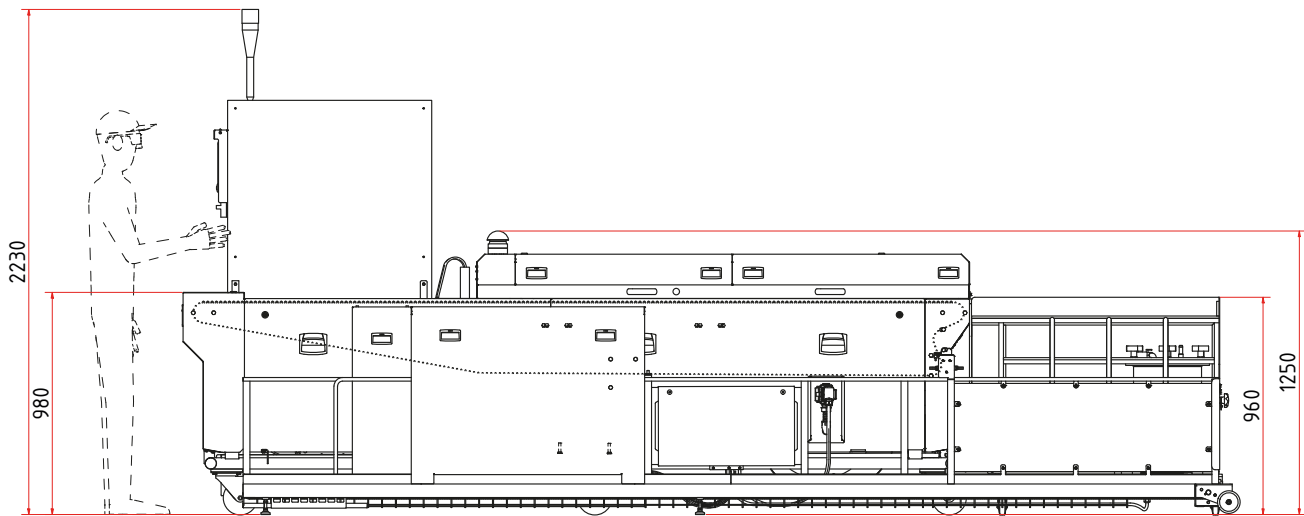
OILING

- Spray lubrication with extraction
- With KEG system Boyens or stainless steel pressure barrel
- Switches on and off automatically as trays pass through
- Oil volume and pressure parameters can be saved in the cleaning programme

STAINLESS STEEL PRESSURE KEG/KEG SYSTEM

- Oil can be applied either via a stainless steel pressure barrel or with a KEG system





TECHNICAL DATA

Length with return conveyor	approx. 4,554 mm
Width with oiling	approx. 1,596 mm
Height	approx. 1,200 mm
Connected load	35 kW/85 A
Water consumption	approx. 90 litres/h
Water consumption per baking tray	approx. 0.15 litre
Capacity	approx. 600 trays / hour

Cleaning agent: Dishwashing liquid, non-foaming

Cleaning agent consumption: Automatic sensor controlled dosing of water and detergent



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