



## Causted soda applicator Allround

The causted soda applicator for  
maximum production convenience.

The Allround causted soda applicator  
enables automatic causted soda application  
and efficient and uniform application results.



## Causted soda applicator Allround

Thanks to highly developed causted soda application technology the Allround causted soda applicator divides the traditional manual causted soda application process into electronically controlled production processes.

The design focus of the Allround is economical and efficient work at maximum production quantities. Only the proven dough pieces are introduced manually by a charging cloth, the rest is done automatically.

The proven products are introduced into the causted soda applicator; a causted soda shower with two additional causted soda curtains ensures more intensive causted soda application and thus a longer causted soda time. After causted soda application the doughs are gently placed on a baking tray.

### Advantages

- Economical causted soda application process for up to 400 trays per hour
- Causted soda shower with two additional causted soda curtains
- Hygienic handling
- Adjustable belt speed for adaptation to specific production requirements
- Optimal non-slip placement of causted soda-applied doughs

### Options

- Placement conveyor, the baking trays remain free of excess scattered toppings.
- Speedy, a separate control unit for the intake conveyor for maximum time savings when charging and placing.

### Available accessories

- ▶ Scattering device, infinitely adjustable device for different scattered toppings.
- ▶ Interchangeable containers for the topping scatterer, interchangeable containers offer the possibility of using different scattered toppings in multiple containers.
- ▶ Causted soda tank heater, the adjustable heater prevents the causted soda temperature from decreasing.
- ▶ Oven loader unit 1600 / 2000 mm with rod network belt for keeping oven plates free of scattered materials and a minimum causted soda carryover into the oven.
- ▶ Exit table extension for the oven loader unit
- ▶ Causted soda charging cloths, food grade, thermonized and suitable for dryers
- ▶ Cloth stands for causted soda charging cloths, approximately 80 cloths per side
- ▶ LOCK-causted soda for best results
- ▶ Hydrometer for measuring causted soda concentration
- ▶ Riehle baking paper, causted soda-resistant baking paper silicon coated on both sides.
- ▶ Custom manufacturing on request for direct connection to further processing devices like pass-through ovens, shock-frosters etc.



For optimal results we recommend using LOCK Causted Soda



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