



Automatic causted soda applicator **COMJET**

Automatic causted soda applicator for ideal causted soda application results, maximum staff savings and maximum hourly Output.

The ComJet automatic causted soda applicator ensures cost-efficient work in large bakeries through automatic feed of doughs.



Control unit (touchscreen)



Only one connecting cable between automatic caustic soda applicator and loader

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The design emphasis of the ComJet is minimum staff planning with maximum production volumes.

No longer is an employee required for charging; just dock the trolley on the automatic load System, the remaining work steps are executed automatically.

The doughs are transferred automatically from the loading Station into the caustic soda applicator.

The caustic soda shower with two additional caustic soda curtains ensures intense caustic soda application and thus higher speeds.

After caustic soda application the doughs are gently placed on a baking tray.

Thanks to the specially developed proven goods cloth-dispenser precise feed is always ensured.



**Riehle
Maschinenbau GmbH**

Heinrich-Rieger Str. 5
D-73430 Aalen

Tel. +49 (0)7361-5580-0
Fax: +49 (0)7361-5580-2281

info@riehle.de
www.riehle.de
www.locklauge.de



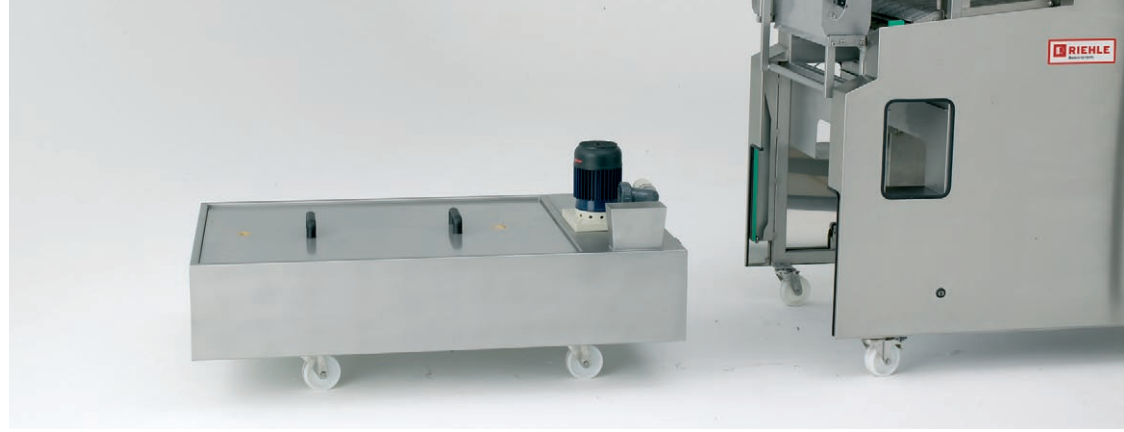
Causted soda shower with two additional causted soda curtains



Infinitely adjustable topping sprinkler with interchangeable container



Doughs are placed on the baking tray



Changeable causted soda tank

Advantages

- Automatic causted soda application process for approx. 300 trays per hour; one-man operation
- Causted soda shower
- Pull out 180-liter causted soda tank
- Water-resistant electronics
- Extensive analysis options provided by the electronic control unit
- Adjustable belt speed for the specific adaptation to production requirements
- Constantly changing placement point of doughs on the cloth dispensers

Options

- **Placement conveyor**, thanks to the placement conveyor the baking trays remain free of excess sprinkled toppings.

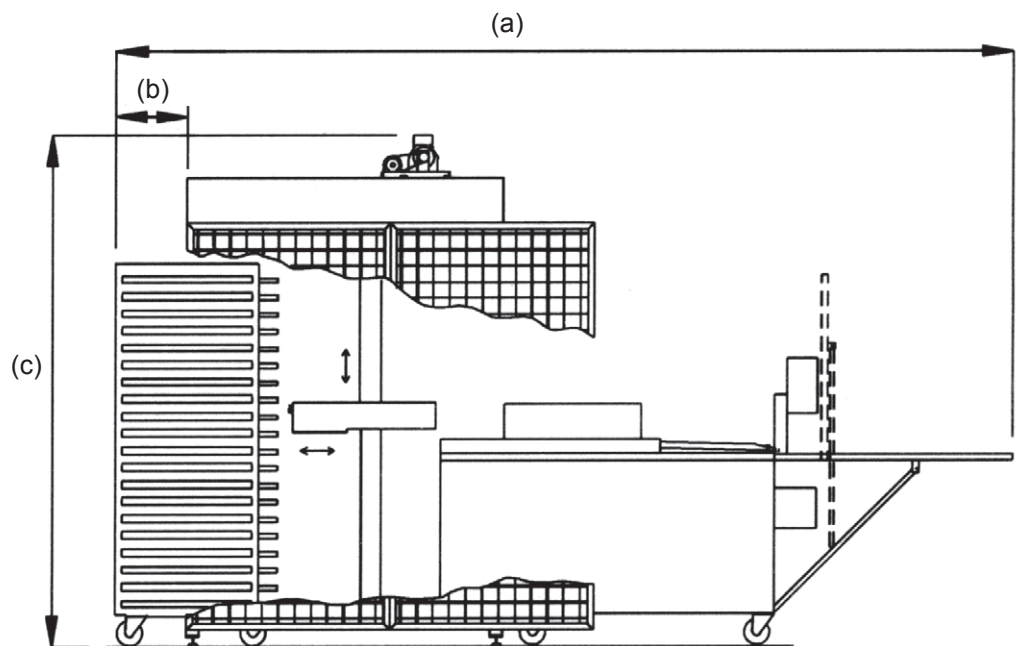
Available accessories

- **Topping Sprinkler**, infinitely adjustable device for different sprinkled toppings
- **Interchangeable Containers** for the topping Sprinkler, interchangeable Containers offer the possibility of using different sprinkled 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
- **Charging cloths**, food grade, thermonized and suitable for dryers
- **LOCK-causted soda** for optimal results
- **Hydrometer** for measuring causted soda concentration
- **Special manufacturing**, if desired for direct connection to further processing devices such as pass-through ovens, shock frosters, etc.



For optimal results we recommend using LOCK-causted soda.

Technical details	780	980
Length (a)	4300 mm	4700 mm
Width	1150 mm	1150 mm
Overhand dispenser trolley (b)	345 mm	545 mm
Total height (c)	2420 mm	2420 mm
Work speed (1 trolley with 18 dispensers)	5,0 / min	5,5 / min
Connections	400 V / 16 A	400 V / 16 A
Power consumption	3,2 kW	3,2 kW
Optional causted soda heater	4,5 kW	4,5 kW
Content causted soda tank	approx. 180 ltr	approx. 180 ltr
Air connection	min. 6 bar	min. 6 bar



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