



Causted soda applicator RMBB

Causted soda application in highest quality for handcraft bakery.

Unique by the patented causted soda shower and its compact construction this machine is the perfect partner at bakeries.



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Advantages:

- ▶ Suitable for applying causted soda to all causted soda-dough products, such as pretzels, causted soda-dough rolls, knots, croissants, causted soda-dough baguettes, party confections, etc.
- ▶ Simple operation, robust construction and a high level of mobility thanks to castors facilitate handling and adjustment
- ▶ The enclosed causted soda tank ensures safe production with minimum space requirements
- ▶ Reliable computer control for variable production speeds
- ▶ Causted soda level indicator for trouble-free operation
- ▶ Easy to clean
- ▶ Motor and pump are maintenance-free
- ▶ Capacity of causted-soda-solution tank: 100 litres
- ▶ Removable tables at the entrance and exit of the machine, small store place required
- ▶ Charging with cloth

Available accessories

- ▶ **Oven charger**
with stainless steel interweaving tape for keeping hotplates free from excess salt
- ▶ **Causted soda tank heater**
The causted soda tank heater prevents the causted soda temperature from dropping
- ▶ **Mini scatterer for RMBB**
- ▶ **Stand for charging cloth**
- ▶ **Areometer**
for measurement of causted-soda-solution concentration
- ▶ **Lock-causted soda**
for best results



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