



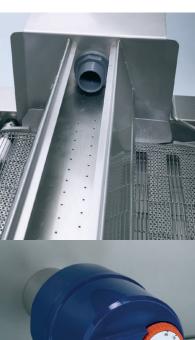


Causted soda applicator RMBB

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.





Causted soda applicator RMBB

Advantages:

- Suitable for applying causted soda to all causted soda-dough products, such as pretzels, causted sodadough 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 maintenancefree
- ► 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-sodasolution concentration

Lock-causted soda for best results



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