

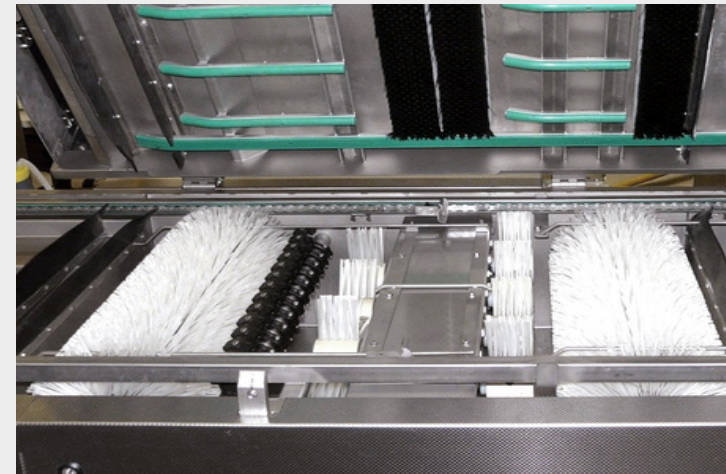
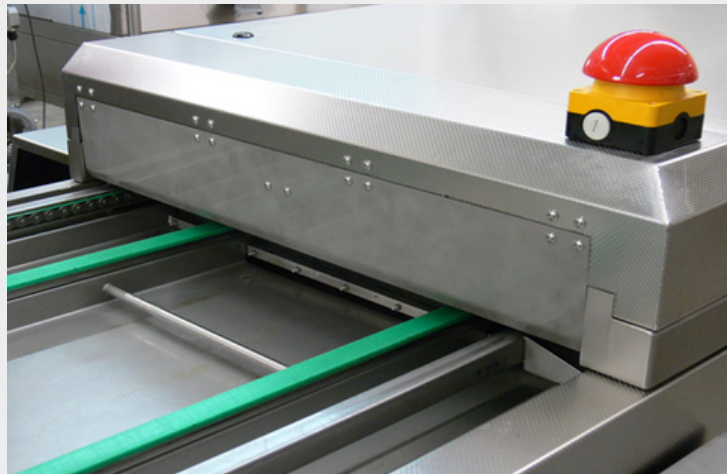


Riehle



**Elevating Hygiene Standards to a new Level:
MULTI-CLEAN Tray Washing System for
Industrial and Artisanal Production**

Cleaning in Perfection



Multi-Clean Tray Washing System

If you want to know more about our tray washing system, visit our website.



With our wet cleaning system for optimum operating hygiene with minimum time and effort

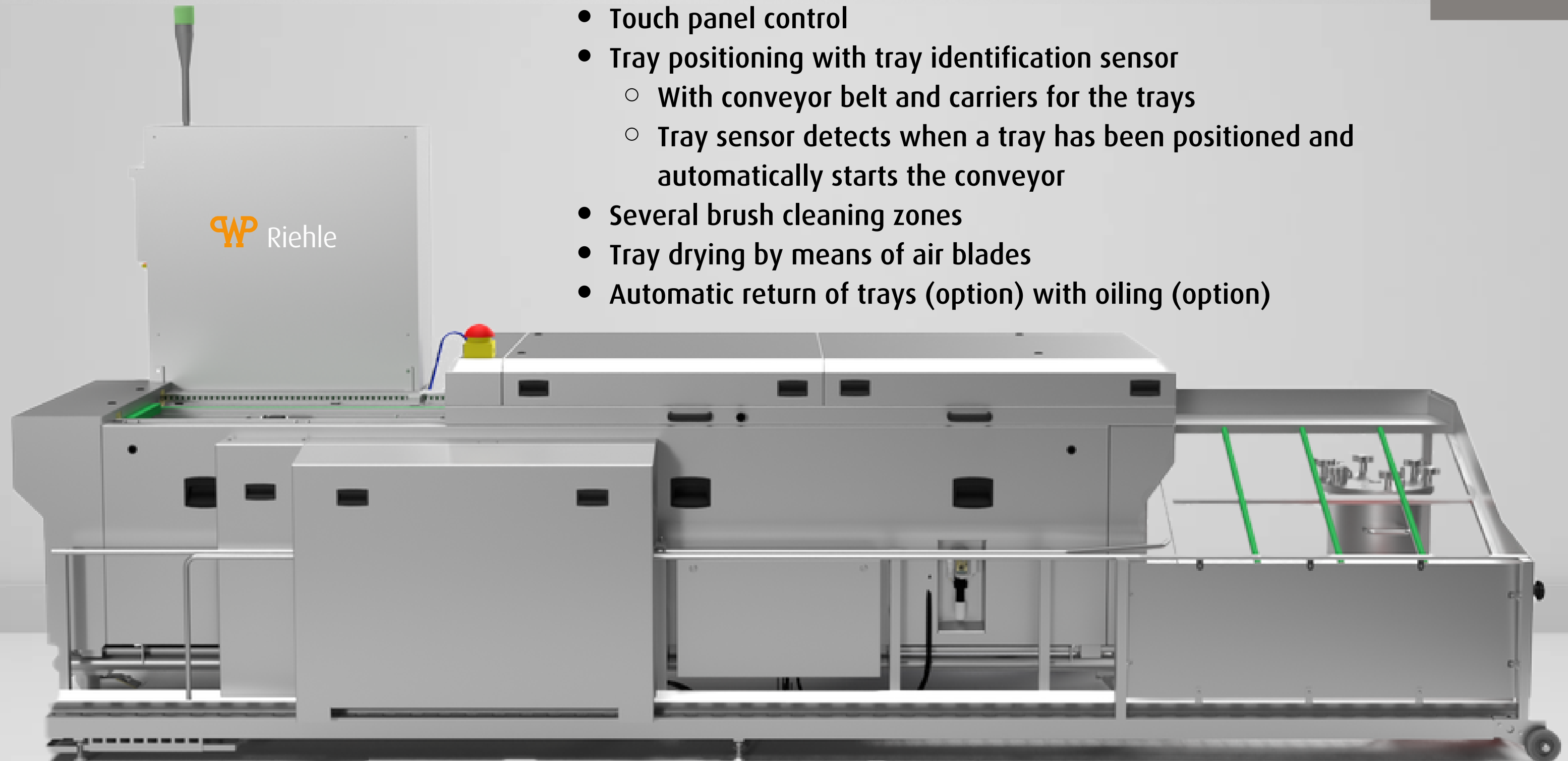
If you want to read more about cleaning systems, visit our website.



Overview

Multi-Clean Tray Washing System

- Up to 600 cleaned trays per hour with one operator
- Safe wet cleaning process, which incorporates defined washing programmes to comply with the IFS and HACCP standards
- Suitable for washing standard-sized trays: From borderless to 4 edged trays with up to 25 mm rim height
- Touch panel control
- Tray positioning with tray identification sensor
 - With conveyor belt and carriers for the trays
 - Tray sensor detects when a tray has been positioned and automatically starts the conveyor
- Several brush cleaning zones
- Tray drying by means of air blades
- Automatic return of trays (option) with oiling (option)



Several Brush Cleaning Zones

1 **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

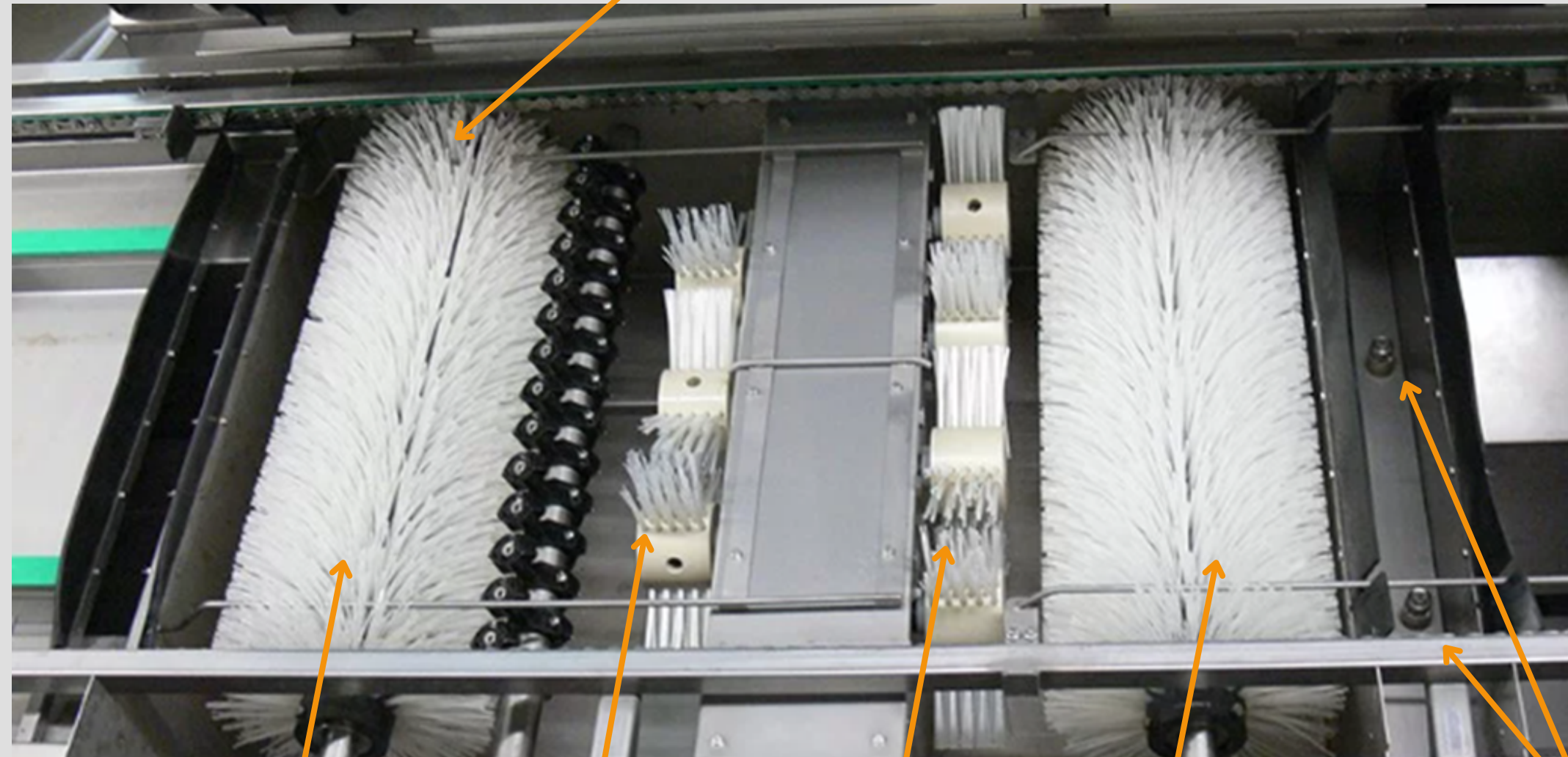
2 **Zone 2: Pre-washing of edges:** Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent

3 **Zone 3: Final cleaning of edges:** Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent

4 **Zone 4 : Final cleaning of tray baking surface** with hot water and automatically dispensed dishwashing detergent

5 **Zone 5: Clear rinsing:** Remaining dirty water is rinsed in the clear rinsing zone

The initial brush is structured into three parts. The edges of the brush undergo increased wear during operation. To maintain performance, it is recommended to replace the edge brush segments selectively.



1

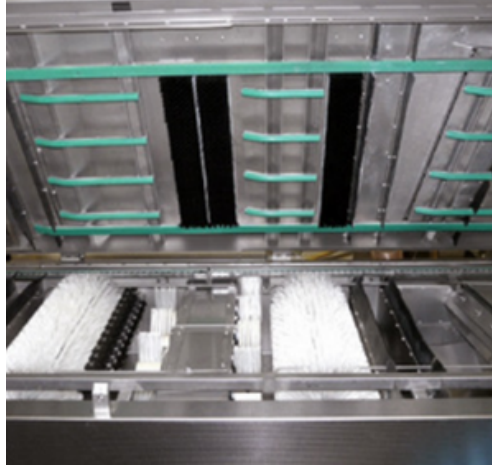
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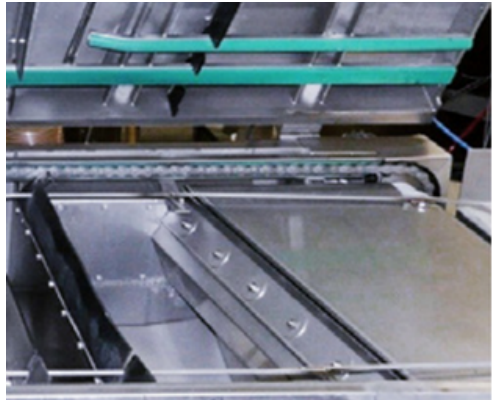
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Cleaning Process



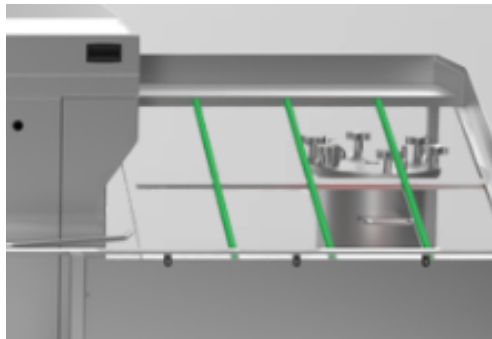
Cleaning

- Direct connection of the machine to the cold or hot water supply (temp. up to 80° C) and/or water heat up by the machine
- Automatic sensor controlled dosing of water and detergent
- Continuous flow heater for clear rinse water



Drying

- Tray drying by means of professional air knife system
- Fan-free motors and pumps



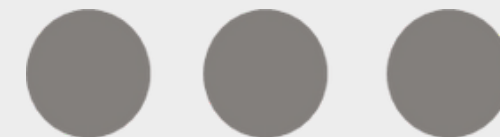
Returning

- Washed trays are automatically returned to the operator at the infeed
- Loading and removal of trays is done at the same place



Oiling

- The module is available as an option
- Oil spraying: oil is automatically applied on the baking side of the baking trays
- Excess oil is succeeded by a filter
- Switched on/off automatically (sensor controlled) while trays go through
- Stainless steel pressure tank for the oil
- Oiling parameters are stored to the washing programme



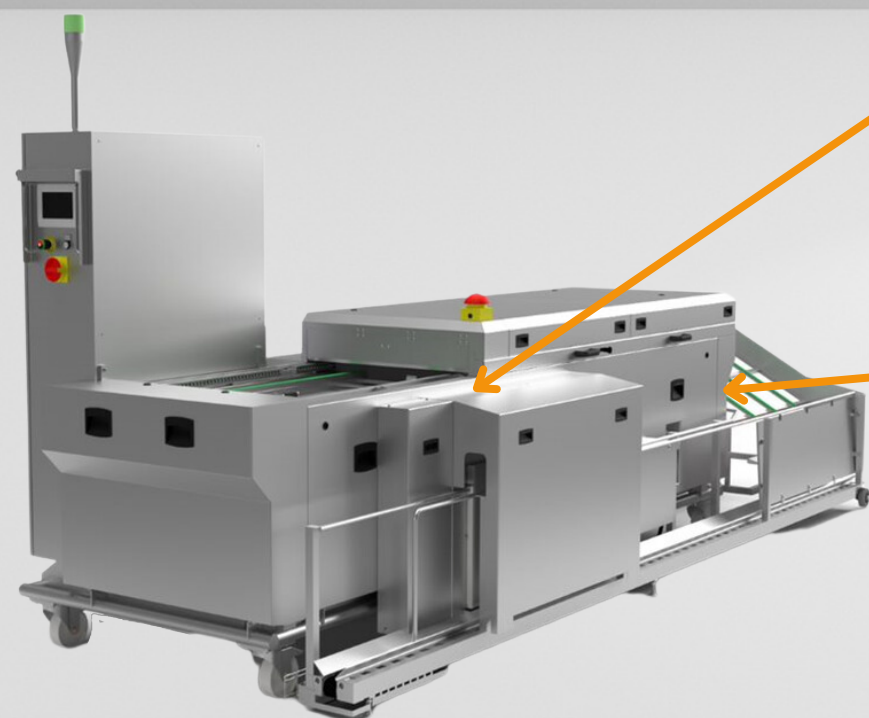
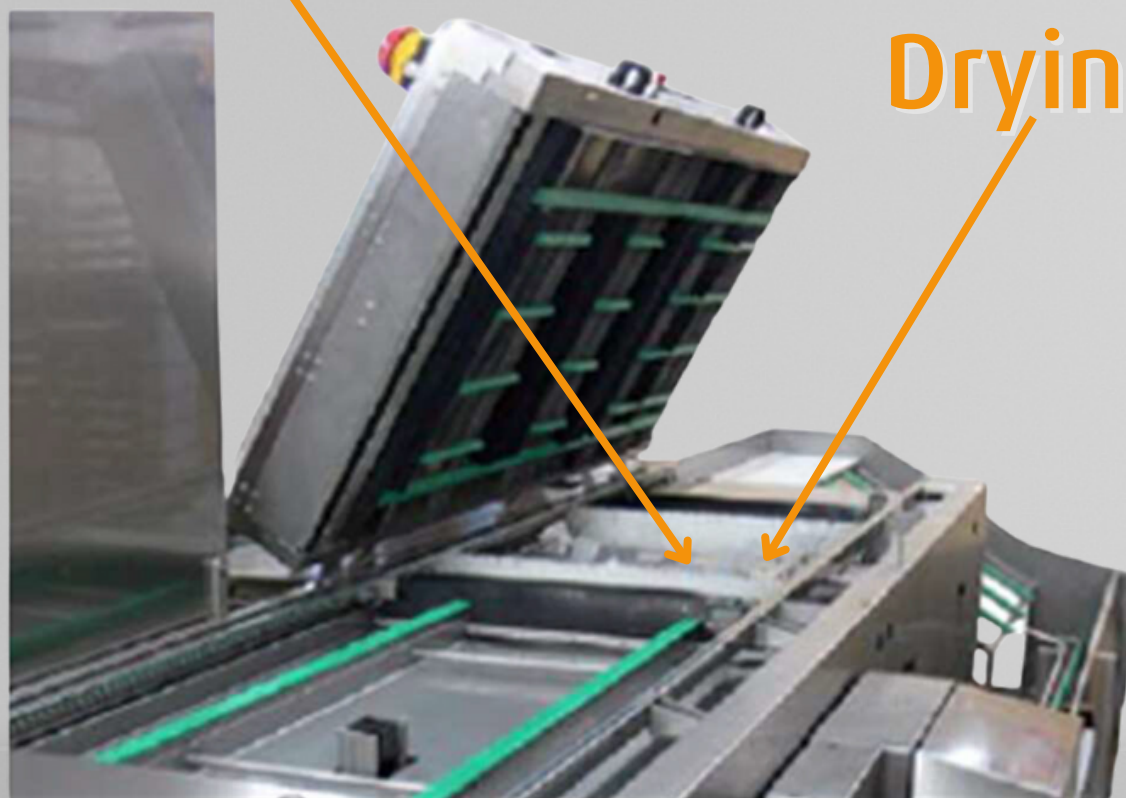
Cleaning Procedure Requirements

Washing

Drying

Oiling

Returning



- **Electricity**
- **Fresh water supply**
 - cold or hot up to 80°C
- **Waste water supply**
- **Pressured air**
- **Washing**
 - Detergent: Liquid dishwashing detergent that doesn't produce foam is required
 - detergent is dispensed automatically
- **Oiling**
 - Oil: Fluid oil, forming no residue is required, as any residue can lead to nozzle clogging
 - Applied oil amount and pressure parameters can be set in a washing programme



Touch Control Panel

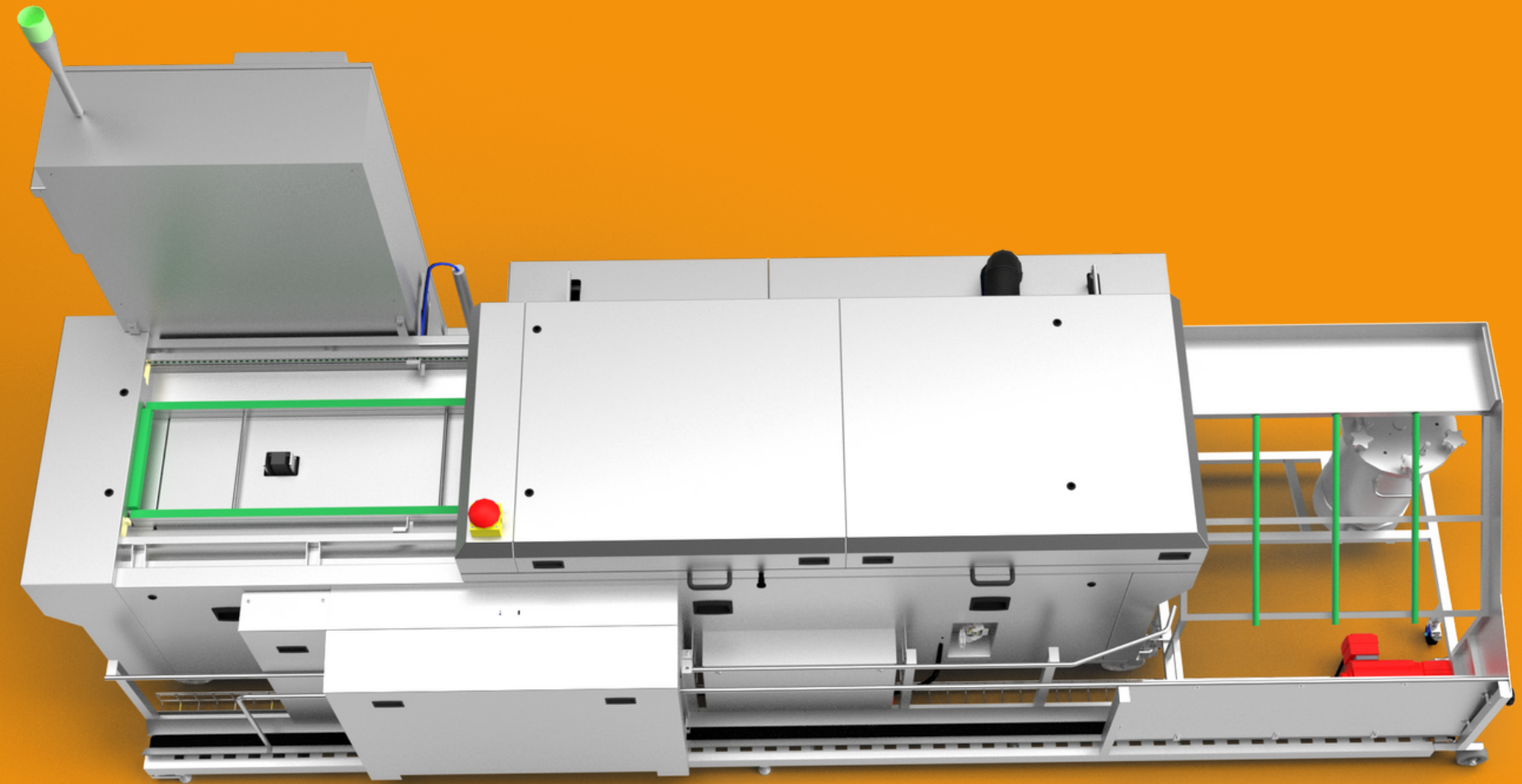
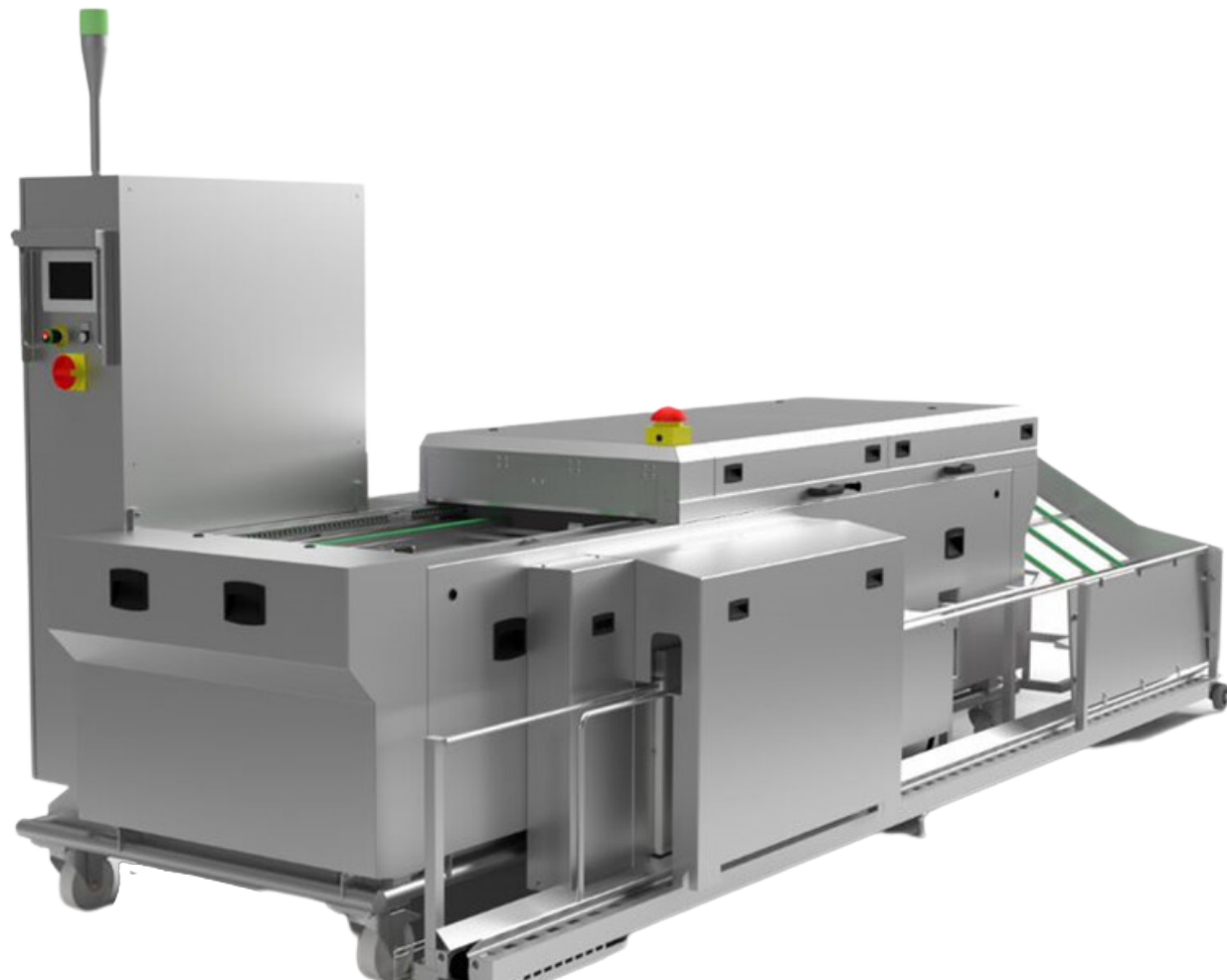
- Intuitive user guidance
- Resistant to water, dirt and oil
- Several user levels: Operator, Master and Service
- Several washing programmes, including oiling parameters
- Setting and monitoring of temperatures, tray feed rate and brush speed
- Logging and error monitoring
- Internet and remote maintenance capable
- Optional: the instructions of the touch control panel can be translated into the local user language upon the order placement



Multi-Clean Advantages

Adjustable from light and fast to heavy duty cleaning

- Versatile use through different washing programmes, temperature settings, tray feeding, and speed modes of brushes
- Defined washing programmes enable process safety to comply with the standards of IFS and HACCP
- Careful handling of baking trays by using plastic brushes, dishwashing detergent and hot water
- Reduced staff input thanks to the use of the baking tray return system
- Efficient operation with short work paths & reduced amount of work steps

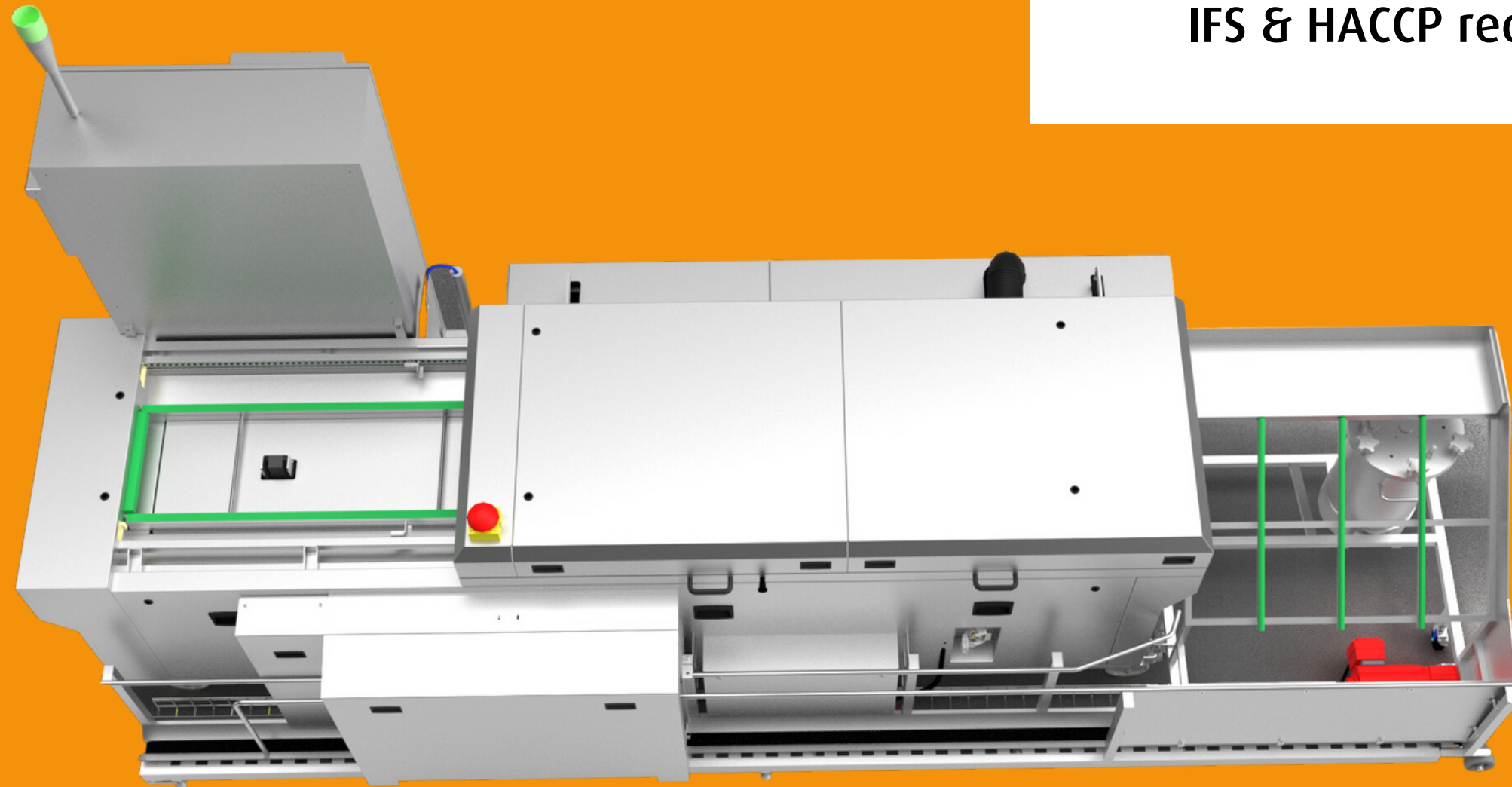


- Ergonomic operation
- Saving of resources by means of automatic dispensing of water and dishwashing detergent
 - Less water consumption & less sewage water
 - Less cleaning agent consumption
- No direct contact with cleaning agents
- Sustainable protection of the environment



Safety

The machine is manufactured in compliance with the latest European safety guidelines. The defined washing programmes ensure alignment with IFS & HACCP requirements



Lead time

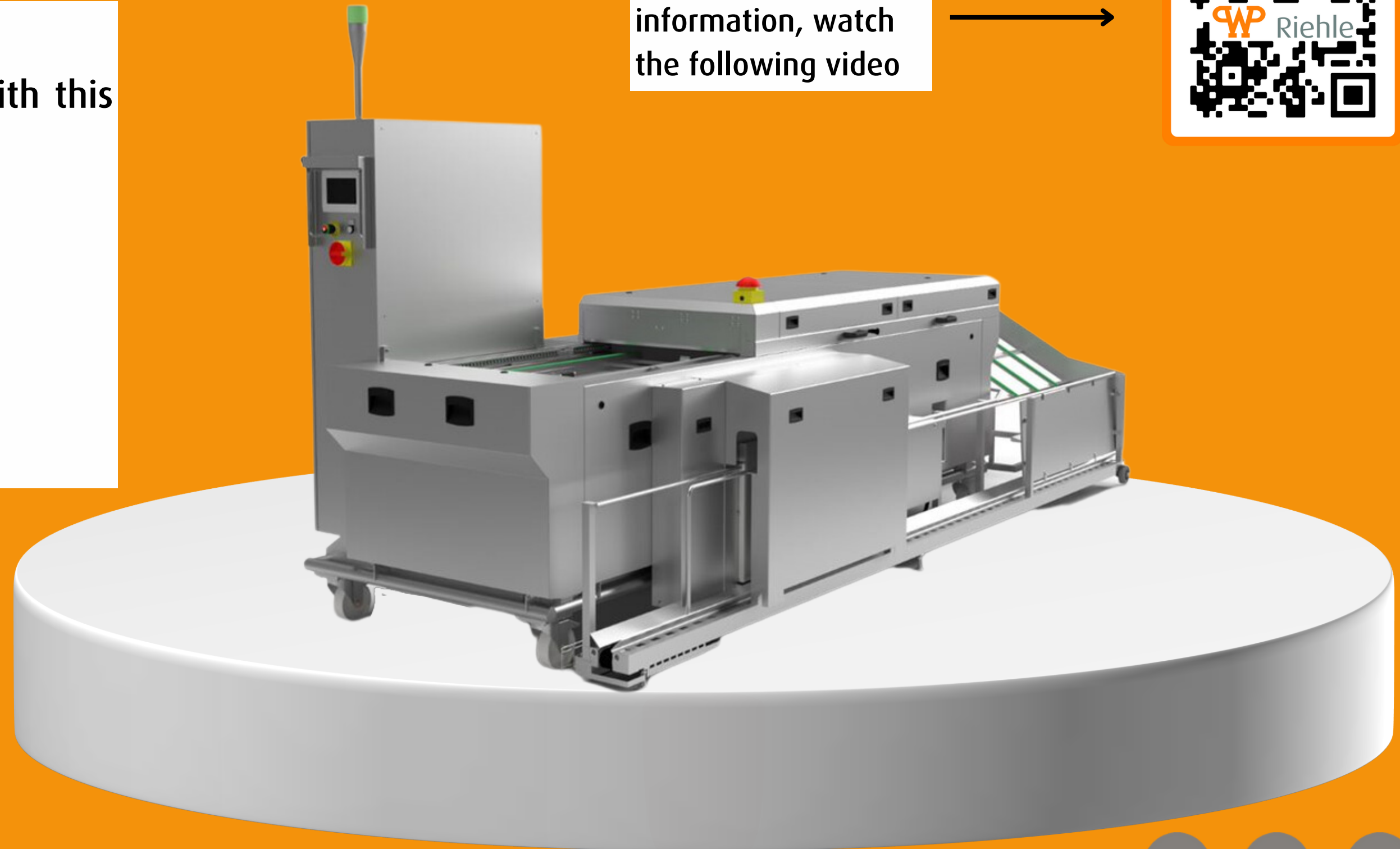
- Standard tray size: 6 months

All these tray sizes can be cleaned with this one machine!

- 400 x 600 mm
- 580 x 780 mm
- 600 x 800 mm
- 580 x 980 mm
- 600 x 1000 mm

- Customized tray size: 12 months

For more information, watch the following video



You need more information?

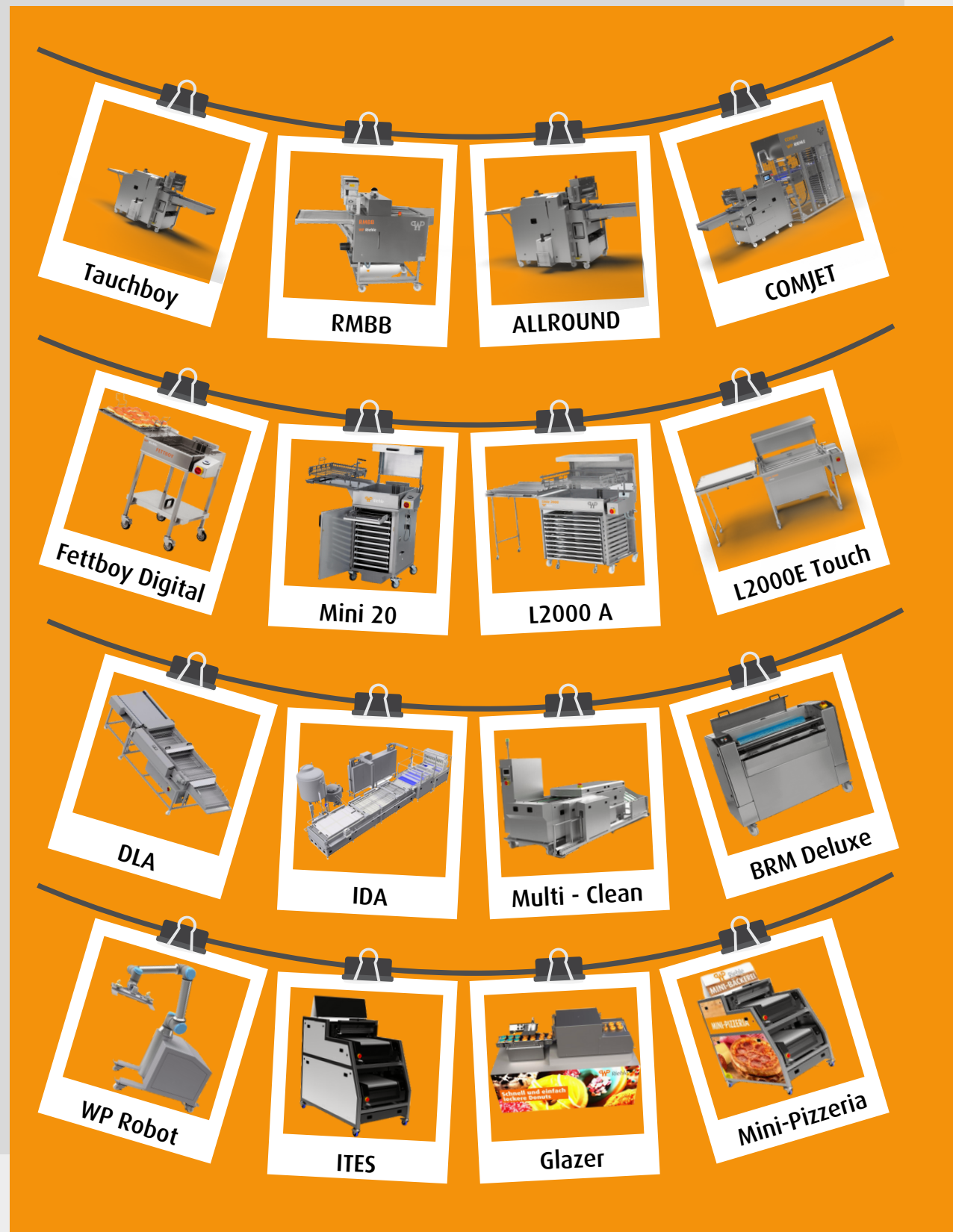
If you have any questions about our products, please feel free to consult with our sales team. Our experienced sales managers will assist you in tailoring our products to meet your specific needs

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website
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Our machines come in
different configurations
and are ideal for a
variety of products

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