

LYEING WITH SMALL APPLIANCES



FiBa 60

Lye Application machine for your
Branch store semi-automatic

- With sliding curtain
- For metall sheet **size 600x400**
- 2 layer replete lye curtain
- Desk top made out of stainless steel

Advantage

- No transpose
- No dumping
- Lye application time at your discretion
- Row-independently loading an displacement
- Narrow storage space

Equipment

Mobile table made of stainless with locking rolls
and five bays



And that's how easy it is:

1 Fill the mesh-conveyor belt



2 Pull the lye curtain forward
(2-times in solution dipped dough)

3 Push the lye curtain backward
(4-time in solution dipped dough)



4 Pull out the metal drawer

5 Pastry drops automatically on the
baking mat

Measurements (WxDxH) in mm: 600 x 950 x 660 (with tube: 600 x 950 x 980)

Schwabenschwenker LSS 60

Lye application for small quantities of pastry in your Branch store
– Ideal for Beginners

For sheet-size 600x400mm, 530x560mm, 580x780mm, maximum Frame height 15mm

Table device is made out of stainless steel inclusive Drip Tray and Lid for the lye tank

And that's how easy it is:

- 1 Insert Dough – Face down –
no matter if a braced fresh dough or frozen dough
- 2 Swing the mesh tray, dough is on the sheet
- 3 Push the baking tray in after and put the next row of dough on it
- 4 Then follow Point 1 etc.

Measurements (WxDxH) in mm: 550x610x121
(with swivel-lever 550x710x121)

Maximum width in working position: 670mm
Swivel Grille: 130mm wide



Schwabenschwenker in working position



Schwabenschwenker in parking position

LaKi

Lye tipper for classic Schießer- loading for direct oven-loading

Stainless Steel Table Top

And that's how easy it is:



- 1 Put the pretzels with the face insert down
- 2 Place the Schießerblatt (Pretzel-Schießer with holes)
in to the lateral collecting tray
- 3 Grid panning
- 4 Let the Pretzel slide off in the Oven from shooter

Measurements (WxDxH) in mm: 320 x 630 x 100 (with swivel lever: 320 x 740 x 100)

Laugentaucher

- For rational lye-application
- 4-feather technic
- Inclusive movable table with shelf and locking rollers
- With salt -container
- With lye-drain
- Stand device out of stainless steel

Lye-application machine LTG 600

or Sheet size **600x400mm**, 3-ROW classification

LTG 600: Measurements (WxDxH) in mm: 500 x 702 x 880

Lye-application LTG 780

for Sheet size **580x780 mm**, 4-Row or 5-ROW classification or without classification

LTG 780: Measurements (WxDxH) in mm: 700 x 902 x 880



Make your own dough!!!!
Be different to all the other unit offers
Fresh lye application - immediately before
baking, brings the best lye pastries!!



LaMix

Liquor mixer for Pretzel-Lye

Maximum safety for the desired lye concentration. Optimally mixed, Quantities are filled according to Demand.



Included in the price:

Trolley made out of stainless steel with detecting rolls, drip tray, control hydrometer, Dosing cups.

Energy balance

LaMix works without power

Easy to use

- 1 Connect the appliance to the water hose
- 2 Open water supply to LaMix
- 3 Set mixture ist running

Measurements (WxDxH) in mm:
620 x 450 x 1030

No calculation!

Automatic conversion- and quantity calculation, no faulty mixtures, odd and unusual quantities available.

No splashing!

Optimal safety. No risk of splashing during transfer, measuring or stirring. Fills always precisely.

LaMix mixes by itself!

Lye and Water are mixed optimally; no settling of the lye.



Hydrometer

with the **Hydrometer** you can determine the alkaline concentration yourselves
So far, the "house-mixing" has often been handed over unexpectedly over generations.
A check is usually not possible without a **hydrometer**.

According to German food law, the legislator stipulates a maximum limit of 4% of the aqueous solution.



Fermentation cloth for Lye application machines

GREEN



ORANGE – our best-selling cloth



With Fluff tape for Velcro system or hemstitch for bar cloths
580 x 780 mm and **580 x 980 mm** (other mass on request)

And that's what we have:



Lye application machine
LoLa V3



Slicing machine
Schneid-LEO



Lye-application machine
BEA quattro V4



spreader machine
Streich-HEX



Lochbihler Metallverarbeitung GmbH & Co KG | Obere Mühle 8 | D-87527 Sonthofen

www.ried-nahrungstechnik.com

Our contact person

Marion Götz

Tel.: 08321 780 937 12

Fax: 08321 780 937 92

Marion.goetz@lochbihler.com

www.lochbihler.com

Made in Germany