



**For smaller quantities:
Manual lye application unit Tauchboy**

FOR SMALL QUANTITIES: The compact manual lye application unit Tauchboy



The manual lye application unit Tauchboy offers an easy and manual way of lysing small quantities. Due to the compact design it can be used in small production or directly in the store. It enables to apply lye on up to 800 dough pieces daily.

TO THE PRODUCT



WP Riehle

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BENEFITS

Manual lye application unit Tauchboy

- Easy handling
- Minimal footprint
- Fast and easy to clean
- Mobile unit for production or shop
- Cost-efficient entry to lye application
- Integrated salt container (removable)



FEATURES

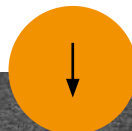
Manual lye application unit Tauchboy



SPACE SAVING/FUNCTIONAL

The Tauchboy is functional and space-saving at the same time.

Lateral storage for proofing trays serves as a lid for the lye tray after the end of production for protected storage of the lye.



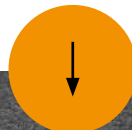
FEATURES

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SPACE SAVING/FUNCTIONAL

The lye application unit has a stable stainless steel construction and a stable castor base, which enables mobile use. With the mobile underframe it is possible to load directly at the shop oven.



FEATURES

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SPACE SAVING/FUNCTIONAL

The integrated, removable salt container is attached directly to the appliance via a practical holder, ensuring a smooth production process.



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SPACE SAVING/FUNCTIONAL

The dipping rack of the Tauchboy ensures that the dough pieces are completely submerged, thus ensuring a uniform lye application result.

OPTIONS

Manual lye application unit Tauchboy



We offer three different tray sizes.

Optionally the Tauchboy is available without or with 3, 4 or 5-row participations.

WHY

you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide


SPECIALISED AREAS

of WP Lebensmitteltechnik RIEHLE GmbH

DEEP FRYING (PASTRY)	DEEP FRYING (SAVOURY) & COOKING	IN-STORE / SNACK BAKING
LYE APPLICATION	TRAY CLEANING	ROBOTICS / AUTOMATION
BAKERY FREEZING SYSTEMS	CUSTOMISED SOLUTIONS	ACCESSORIES

more than
50 years
of experience

CONTACT and ordering



WP Lebensmitteltechnik RIEHLE GmbH
Dr.-Rudolf-Schieber-Str. 15
D-73463 Westhausen (Germany)

phone: +49 (0)7363 95390-0

info@riehle.de
www.wp-riehle.de

**Do you have any
questions?**

**Our sales team looks forward
to hear from you!**

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