



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

BWM MULTI-CLEAN

Tray Washing System



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

TO THE PRODUCT



OUR ALTERNATIVES



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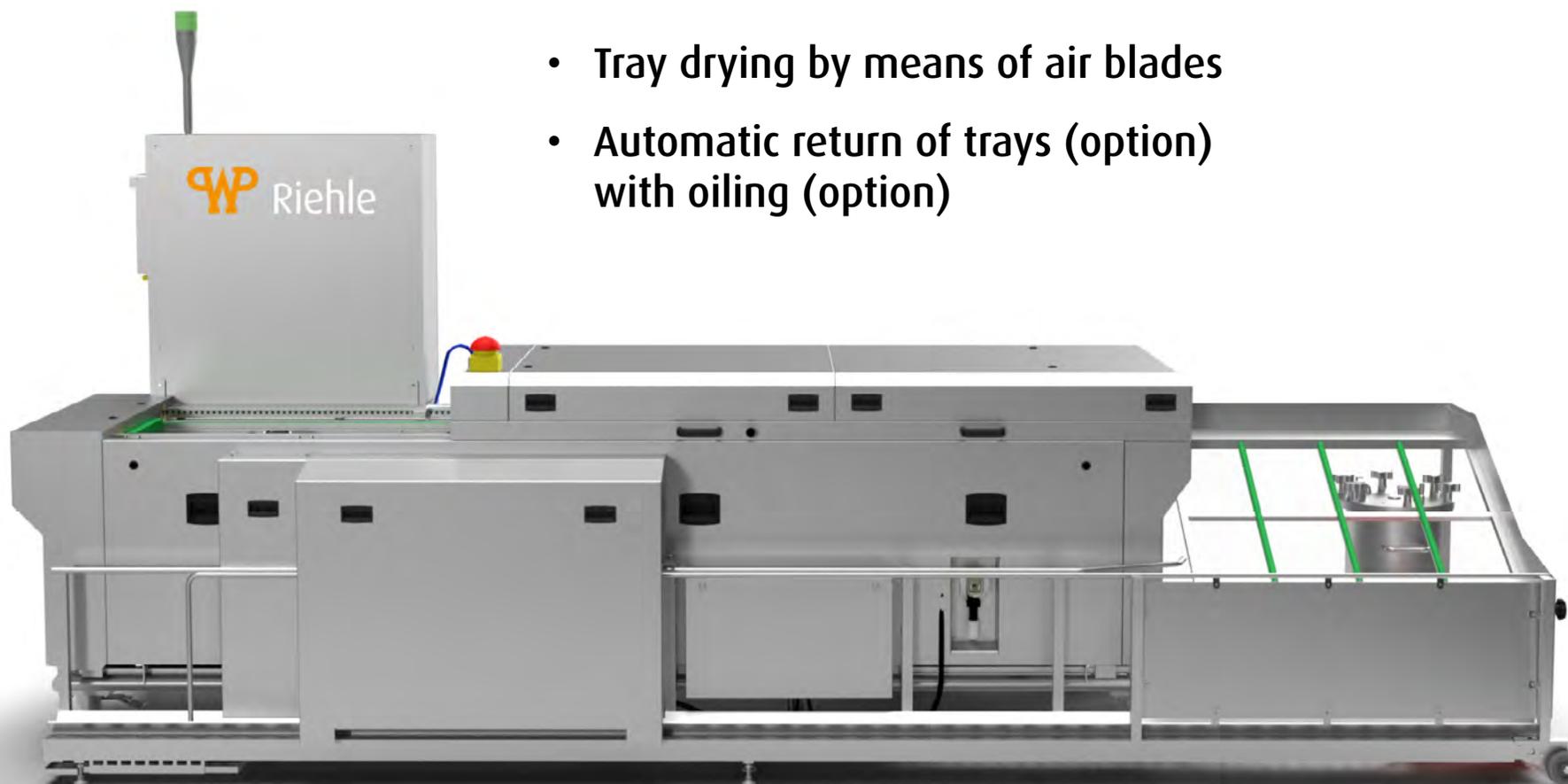
Overview

- 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



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Überblick



- Tray drying by means of air blades
- Automatic return of trays (option) with oiling (option)

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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

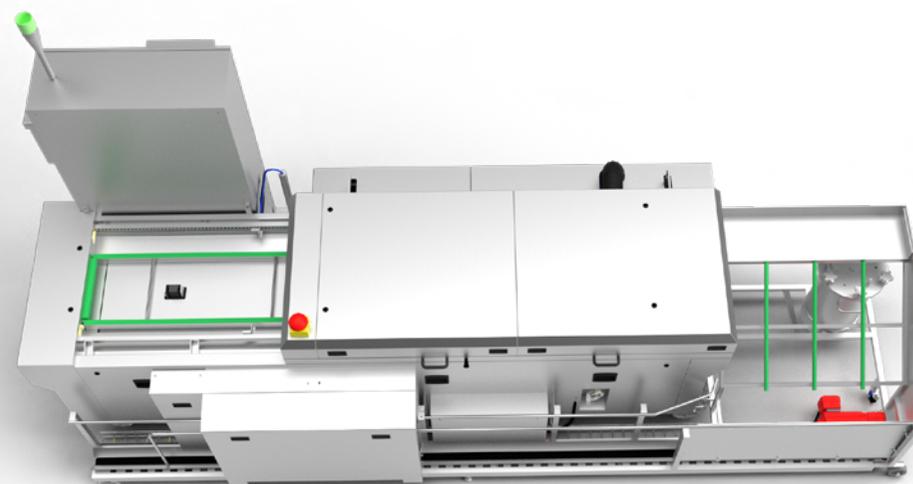


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Advantages

Adjustable from light and fast to heavy duty cleaning

- 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



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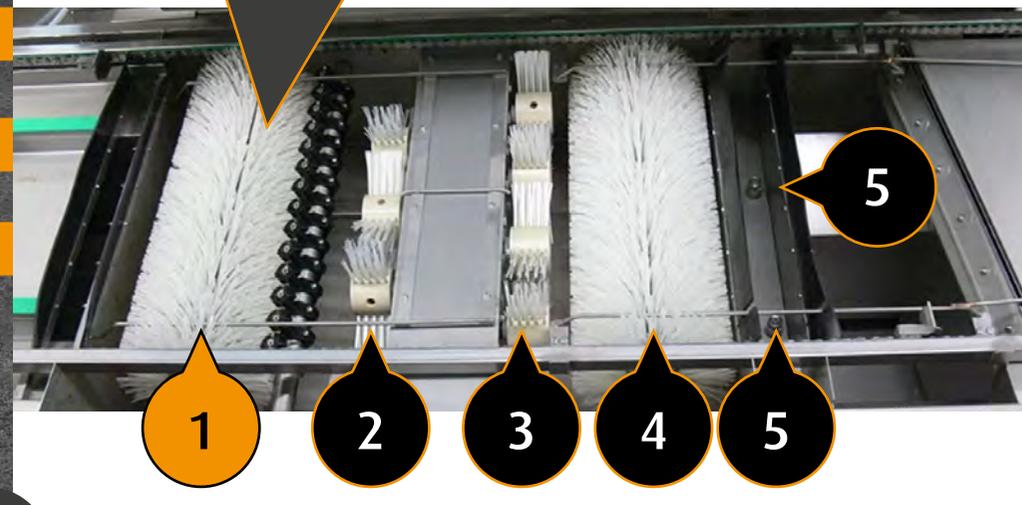
Several Brush Cleaning Zones

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

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.



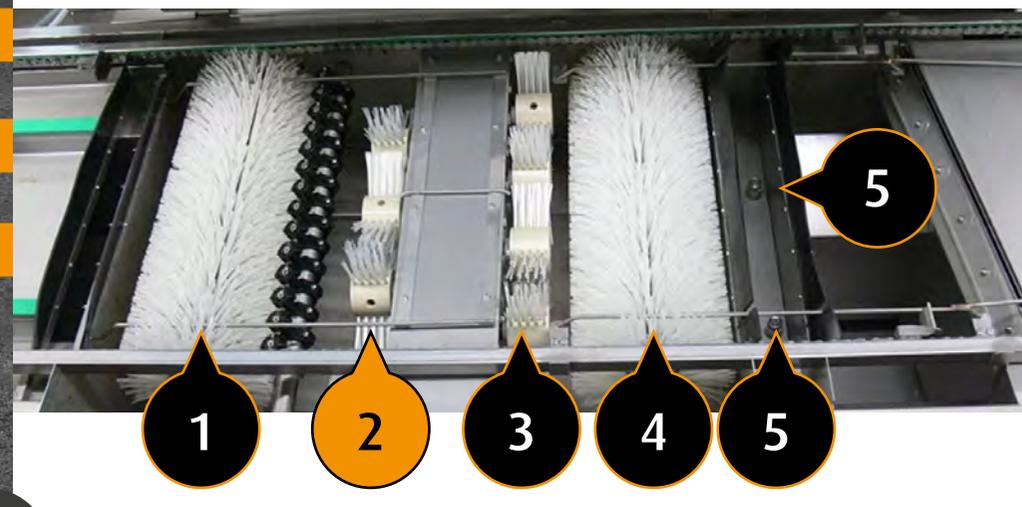
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Several Brush Cleaning Zones

2

Zone 2: Pre-washing of edges:

Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent



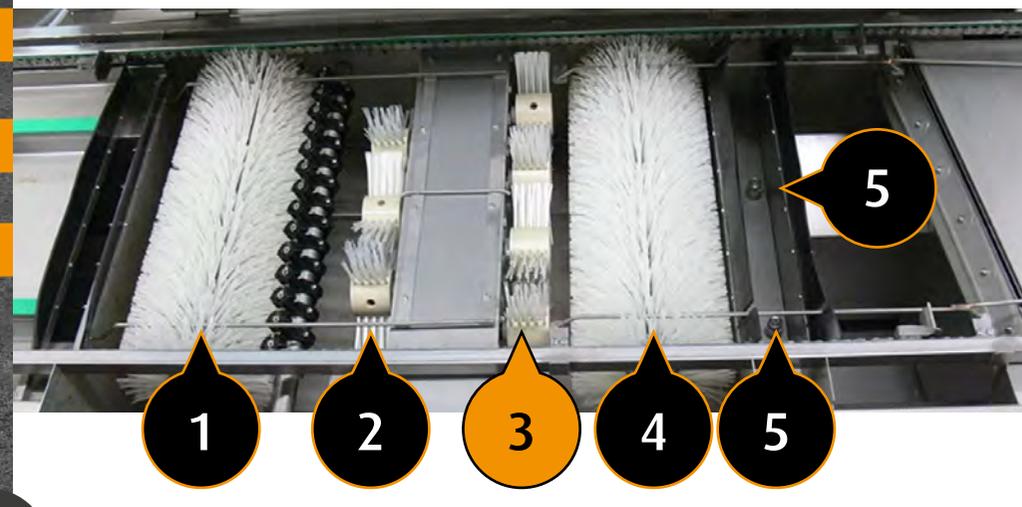
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Several Brush Cleaning Zones

3

Zone 3: Final cleaning of edges:

Several rotating wheel brushes clean the tray edges with hot water and automatically dispensed dishwashing detergent



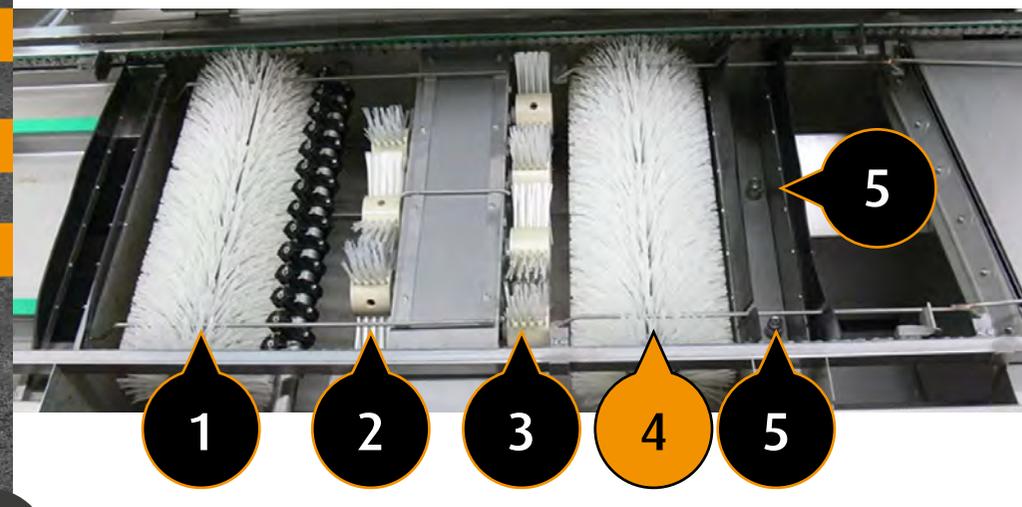
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Several Brush Cleaning Zones

4

Zone 4 :
Final cleaning of tray baking surface

with hot water and automatically
dispensed dishwashing detergent



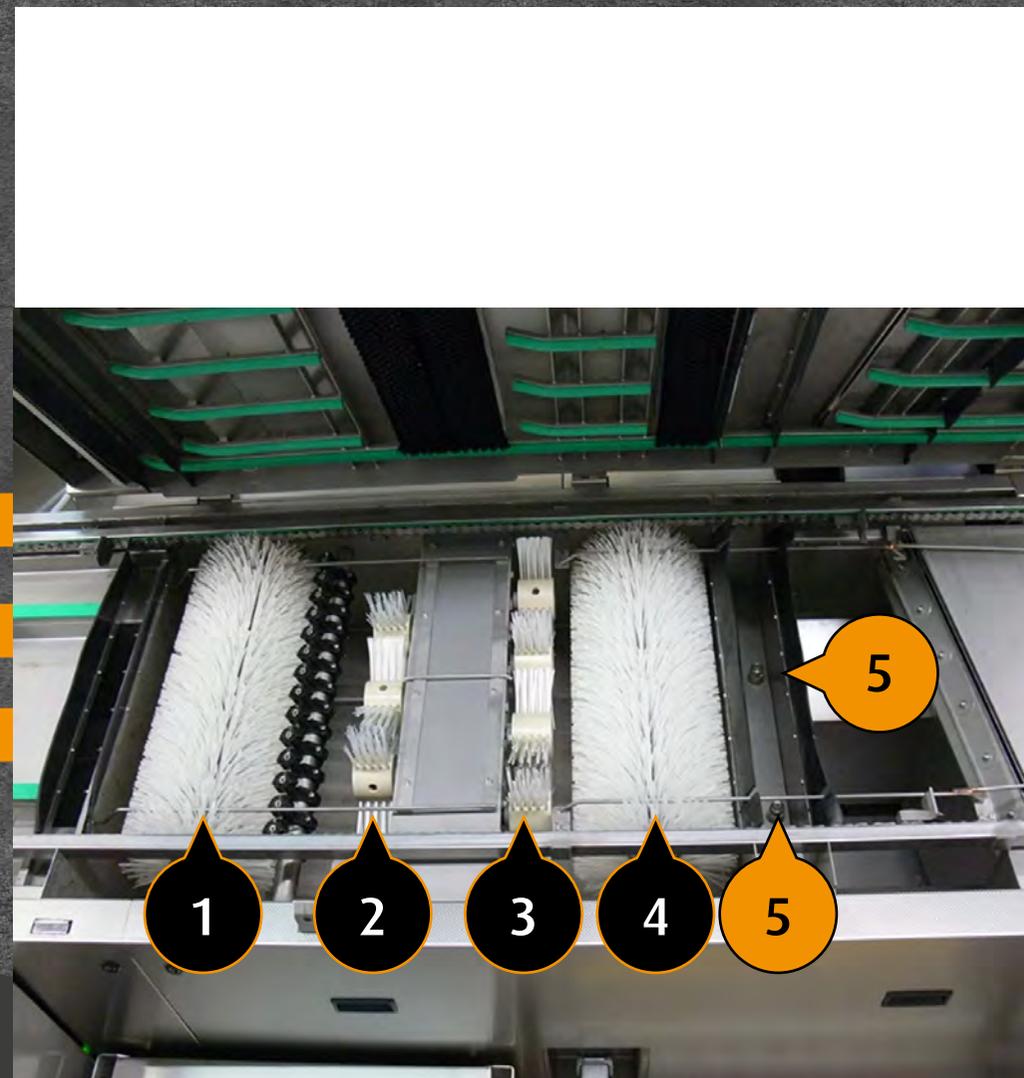
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Several Brush Cleaning Zones

5

Zone 5: Clear rinsing:

Remaining dirty water is rinsed in the clear rinsing zone



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Cleaning Process

Cleaning

- Direct connection of the machine to the cold or hot watersupply (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

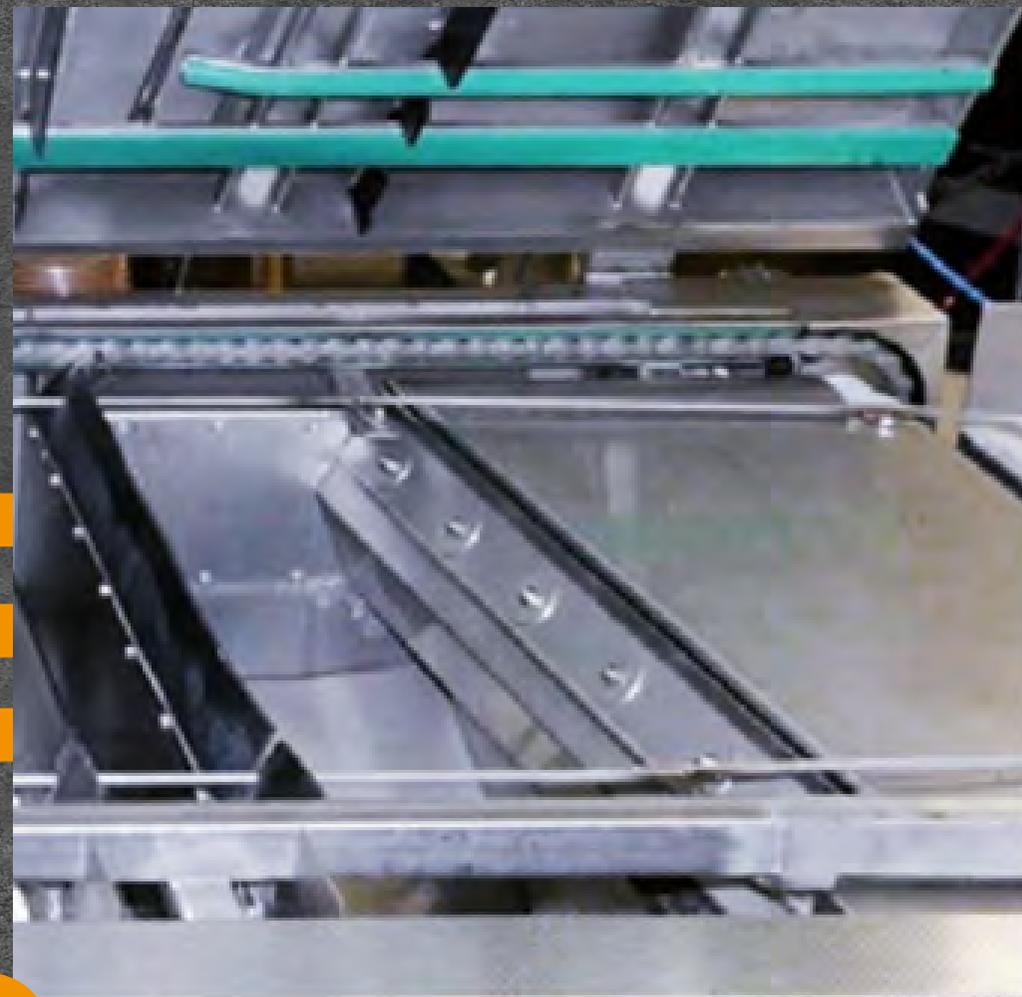


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Cleaning Process

Drying

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

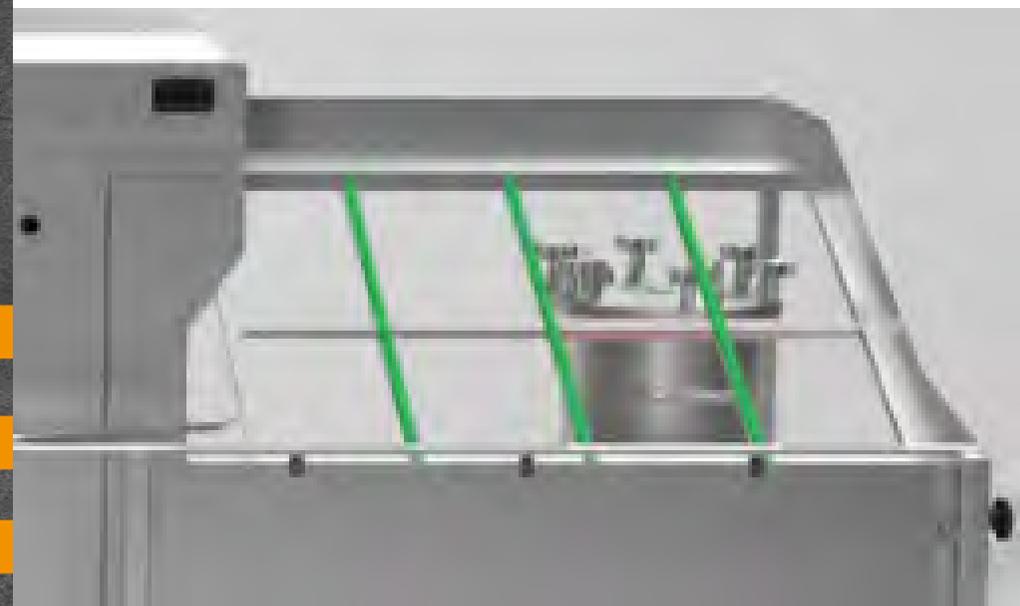


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Cleaning Process

Returning

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



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Cleaning Process

Oiling

- The module is available as an option
- Oil spraying: oil is automatically applied on the baking side of the baking trays
- Exceeding oil is sucked 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



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Cleaning Procedure Requirements

- **Electricity**
- **Fresh water supply**
→ cold or hot up to 80°C
- **Drain connection**
- **Pressured air**
- **Washing**
 - **Detergent:** Liquid dishwashing detergent that doesn't produce foam is required
→ detergent is dispensed automatically



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Cleaning Procedure Requirements

- **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



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Touch Control Panel

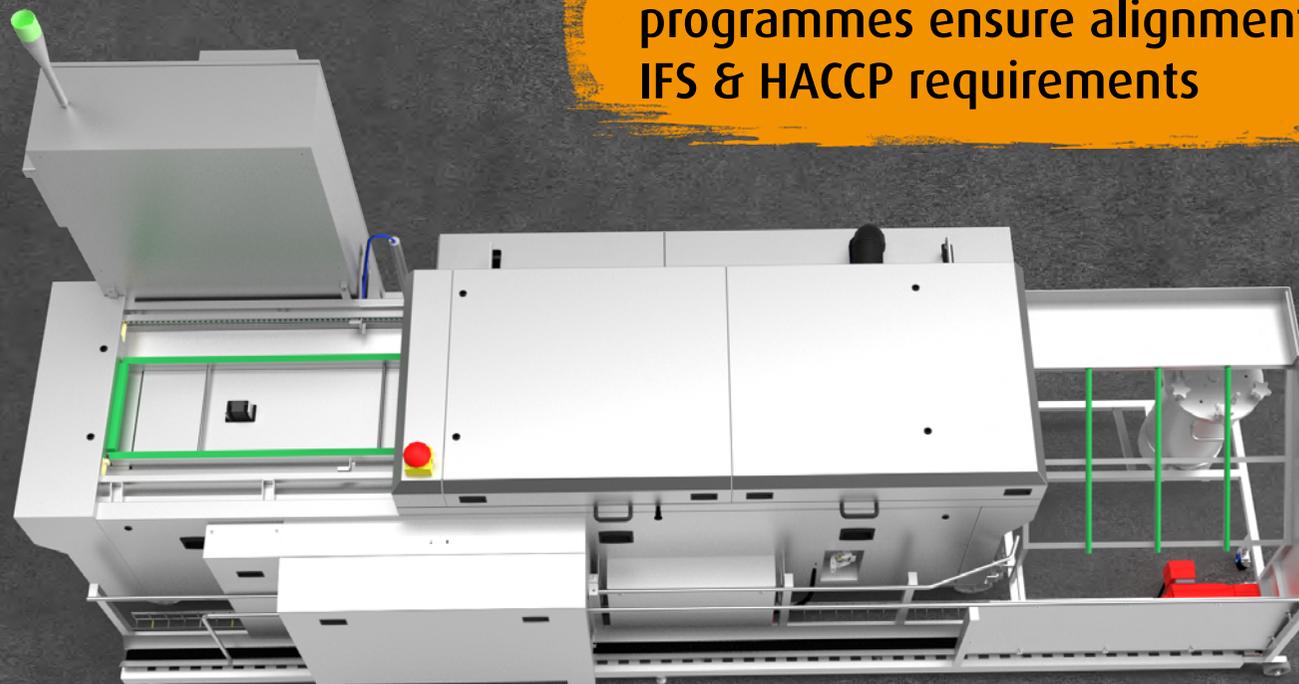
- Intuitive user guidance
- Resistant to water, dirt and oil
- Several user levels: Operator, Master and Service
- Several washing programmes, including oiling parameters
- Setting and monitoring of temperatures, tray feed rate and brush speed
- Logging and error monitoring
- Internet and remote maintenance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



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Safety

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



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Lead time

- **Standard tray size:**
6 month
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 1,000 mm
- **Customized tray size:**
12 month



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

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DEEP FRYING
(SAVOURY)
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TRAY
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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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