

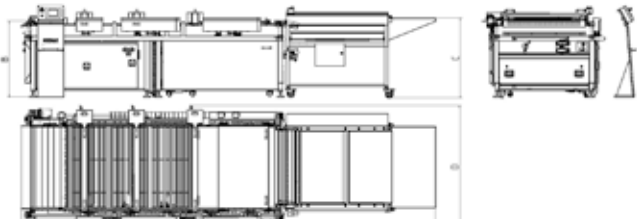


INDUSTRIAL CONTINUOUS DEEP FRYER IDA 1100-X WITH IN-FEED TABLE

Yeast raised ball donuts, ring donuts, splash cakes,
curd cheese balls – continuously produced.

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Enjoy from now on the renowned benefits of WP Riehle kettle fryers also for large scale production. High output in impeccable quality craftsmanship. The proven steam cover ensures excellent volume of the Berliners. The intelligent temperature control minimizes fat absorption. A newly designed, programmable turning device allows gentle treatment of the pastry. As a result, you will get first class fried products that will amaze your customers.



BENEFITS

- Optimum product quality
 - high volume of the pastry thanks to WP Riehle steam lid
 - minimized fat absorption thanks to digital temperature control
- Longer service life of the fat thanks to integrated fat management system
- Programme for gentle fat melting
- Flexible automatization
 - feeding from cloths
 - feeding by robot
 - automatic dosing of curd cheese balls, cake donuts and splash cakes
 - various post-processings i.e. automatic filler, glazing, scattering
 - storable programs for different baked products
 - entirely automatized production lines possible
- Fast and easy cleaning
 - hydraulic lifting device for complete transport/heating unit
 - shortening tank accessible from all sides
 - integrated shortening filter up to 200°C
- Integrated central control
 - easy operation via touch panel
 - one control for all modules
 - resistant to acids, lye, fat
 - insensitive to dust and dirt
 - three user levels: operator, maintenance + administrator

Technical details	size 20	size 30	size 40
Length (A)	5700 mm	6970 mm	8240 mm
Height (B)	1006 mm	1006 mm	1006 mm
Height (C)	1110 mm	1110 mm	1110 mm
Breite (D)	1700 mm	1700 mm	1700 mm
Width (E)	2300 mm	2300 mm	2300 mm
Voltage	230/400 V-50 Hz	230/400 V-50 Hz	230/400 V-50 Hz
Power	58 kW	74 kW	98 kW
Heating power	50 kW	72 kW	96 kW
Power inlet tabel	0,5 kw	0,5 kw	0,5 kw
Power tank	6 kW	extern	extern
Connection (400V)	approx. 100 A fixed connection	approx. 125 A fixed connection	approx. 160 A fixed connection
Filling quantity	290 ltr.	400 ltr.	540 ltr.
Useable width	1100 mm	1100 mm	1100 mm
Frying distance in the oil	2540 mm	3810 mm	5080 mm
Berliner, Donuts Splash Cakes	max. ø 11 cm	max. ø 11 cm	max. ø 11 cm
Frying time	66 sec. - ~	99 sec. - ~	132 sec. - ~
Berliner per hour at 6 min frying time	2000	3000	4000
Number of active rows at 3 turns	20	30	40
Distance between transport bar	11,9 cm	11,9 cm	11,9 cm

ACCESSORIES/OPTIONS

- cloth feeding table
- automatic dosing for curd cheese balls, cake donuts, splash cakes
- feeding robot with rollers for fermented pastry
- preheated storage tank
- automatic level regulation
- continuous stainless steel filter system
- automatic filling station
- automatic glazer
- cooling conveyors