



Riehle

think process!



Industrial throughput system

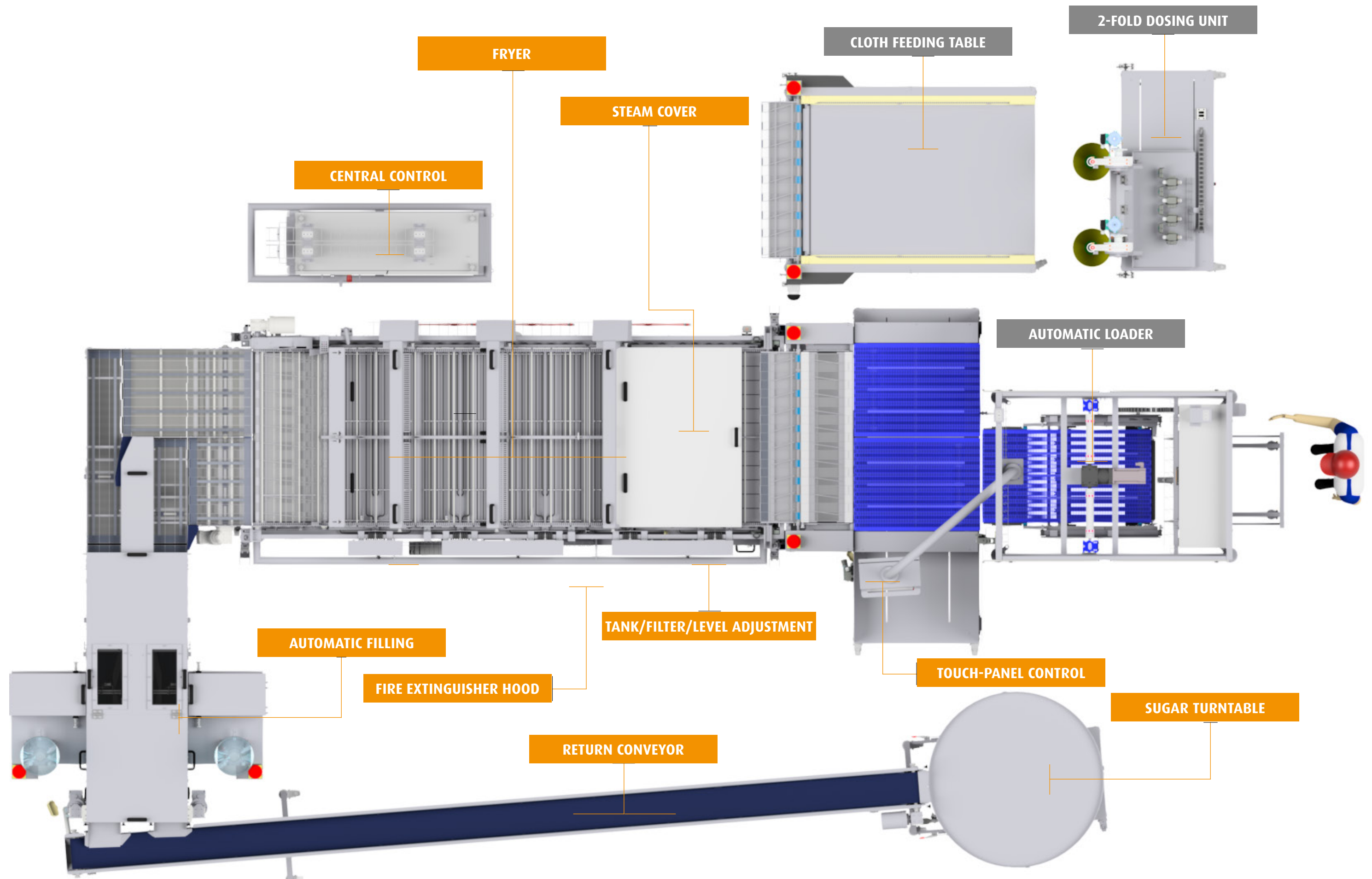
IDA 1100-20

Up to 2000 Berliner donuts*

Up to 4000 Donuts*

Berliner donuts, ring donuts, crullers and curd
cheese dumplings on conveyor

WP BAKERYGROUP



CENTRAL CONTROL

- Operation via intuitive Beckhoff touch-panel control
- Control of all connected system parts
- Multiple user levels
- Integrated remote maintenance via the Internet

POSSIBLE FEEDING

AUTOMATIC LOADER

- Automatic input via WP RIEHLE system carriage and dispenser
- The carriage is fixed automatically and discharged at the end
- Maximum personnel saving through automatic transfer of 18 dispensers

CLOTH FEEDING TABLE

- Feeding width 2x 580/1x 980 or 1x 1100 as required
- Manual input via polyester cloths with hollow seam and transport bars
- Integrated collecting drawer for cloths/bars
- Can be moved on castors
- Maximum personnel saving by attaching 2 sheets simultaneously

2-FOLD DOSING UNIT

- Automatic dosing of curd cheese balls, crullers, cake donuts, etc.
- Optional: automatic replenishing of the masses

FRYER

- 3 servomotor controlled twists, can be recessed individually in the tray
- Hydraulic lifting unit for transport use and heating, hence tray accessible from all sides
- 4 heating zones, controlled independently of one another for constant temperature and lower grease absorption

STEAM COVER

- Before the first twist in order to attain a larger volume at same weighing in

TANK/FILTER/LEVEL ADJUSTMENT

- For melting and preheating the grease
- With feeding flap for safe, splash-free replenishing of grease blocks
- Integrated drain filtration with stainless steel permanent filter for longer grease usage periods
- 200°C permanent temperature stable pump for automatic level adjustment of the grease level in the fryer
- Can be moved out for hygienic cleaning
- With removable lid for hygienic cleaning

AUTOMATIC FILLING

- 2-row filling
- Filling quantities can be saved in the central control
- Precise filling via time-controlled gear pumps
- Maximum personnel saving through automatic conversion of the filling quantities with the baking program
- Maximum personnel saving through interchangeable container system for different fillings

RETURN CONVEYOR

- Useful length 4770 mm (distance from the second chute until the edge of the chute to the sugar turntable)
- After filling the products are returned to the start of the system
- Maximum personnel saving by shortening the working paths

SUGAR TURNTABLE

- Diameter 115 cm
- Maximum personnel saving by positioning directly beside the feeding table and hence shortening the working paths

FIRE EXTINGUISHER HOOD

- Dimensions: LxWxH: 4000 x 1900 x 450 mm
- Ceiling mounted, alternatively on stands

TECHNICAL DETAILS

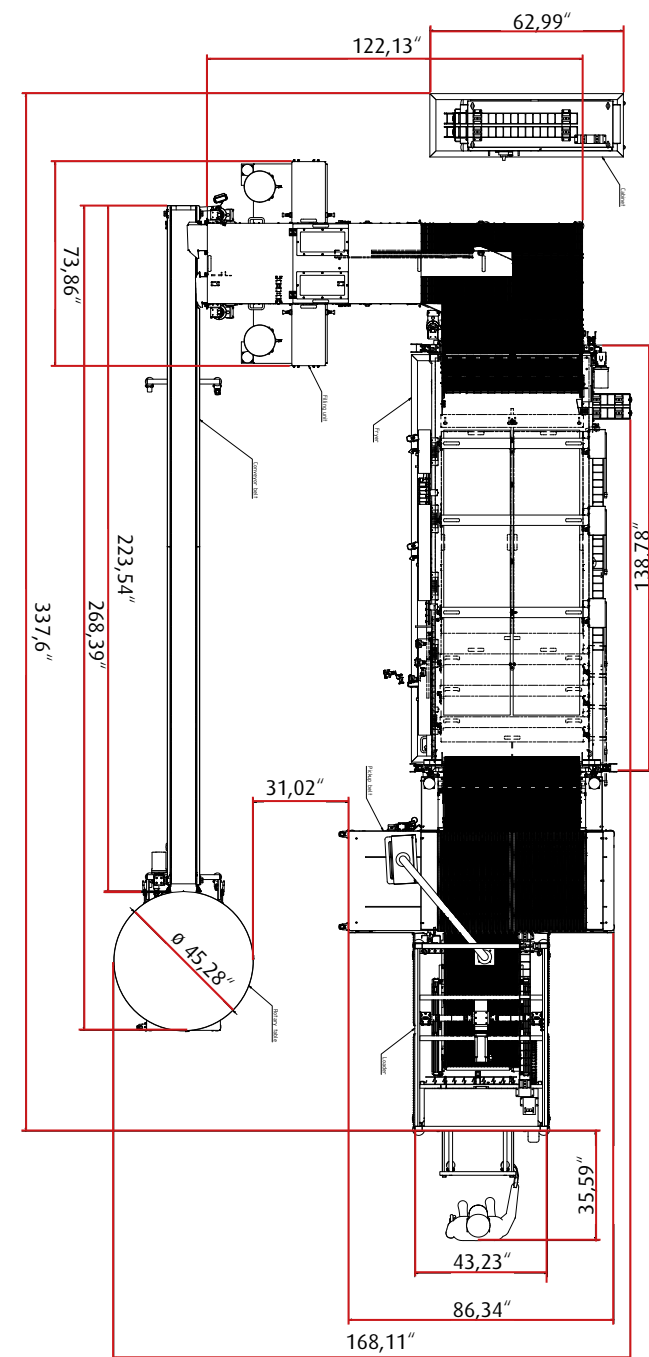
Size 20

Length with loader	315,47"
Length with feeding table	224,41"
Height of feeding table support	437,0"
Total width	66,93"
Voltage	208-240 V/60 Hz 480 V/60 HZ
Total power	76 kW
Heating power	60 kW
Power of feeding table	0.5 kW
Power of tank	6 kW
Power of loader	2 kW
Connection	208-240 V 480 V
	250 A 125 A
Filling quantity	76,61 gal
Usable width	43,31"
Drying section in oil	100"
max. product diameter	max. 4,33"
Frying time	66 sec. - ~
Number of active rows at 3 twists	20
Distance between transport bars	4,69"

HOURLY OUTPUTS

Berliner donut: 10 items/row at 6 min baking time
→ up to 2000 items/h

Donuts: 10 items/row at 3 min baking time
→ up to 4000 items/h





Riehle

The background of the page is a photograph of two powdered donuts on a white plate. A blue and white checkered cloth is draped behind the plate. To the left, there is a small metal sieve filled with white powder and a pair of metal tongs. In the upper left corner, a ceramic jar with a floral design is partially visible.

WP Lebensmitteltechnik RIEHLE GmbH
Heinrich-Rieger-Str. 5 // 73430 Aalen, Germany
Tel. +49 7361 5580-0 // Fax. +49 7361 5580-2281
Email. info@riehle.de // Web. www.wp-riehle.de