



Riehle

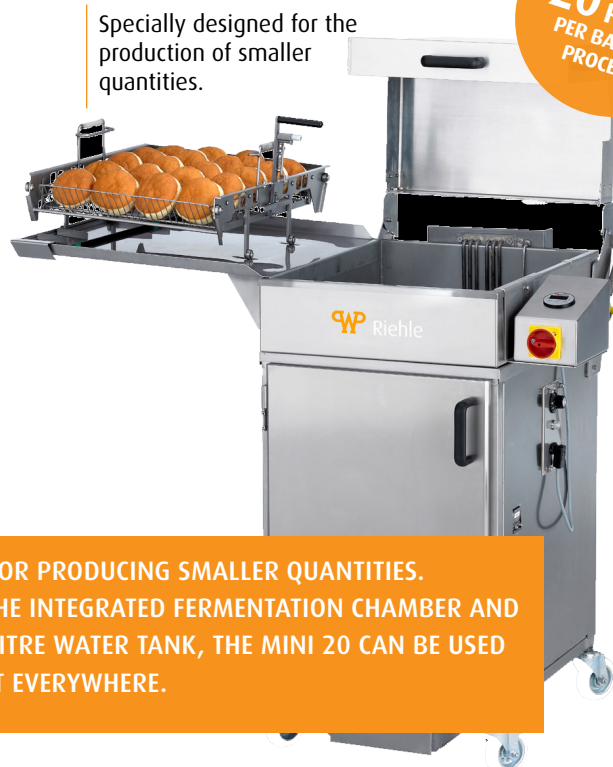
think process!



Deep fryer **Mini 20**

The deep fryer for smaller
quantities

WP BAKERYGROUP



Specially designed for the production of smaller quantities.

ABOUT
20 PIECES
PER BAKING
PROCESS

IDEAL FOR PRODUCING SMALLER QUANTITIES.
WITH THE INTEGRATED FERMENTATION CHAMBER AND
THE 2-LITRE WATER TANK, THE MINI 20 CAN BE USED
ALMOST EVERYWHERE.

BENEFITS

- Tightly closing steam lid, increases product size
- Digital heating control for accurate temperatures
- Integrated fermentation chamber with 8 rows
- Integrated 2-Liter water tank for the fermentation chamber
- On castors with brakes
- 8 dumping trays included
- Turning basket also included

OPTIONS

- Flat frying basket
- Perforated frying basket with high rims
- Frying basket with submerging lid
- Manual or automatic depositor
- Exhaust hood

TECHNICAL DETAILS

Width	1,250 mm
Working height	750 mm
Depth	830 mm
Weight	approx 125 kg
Voltage	3x230 V/400 V/N/Ground 50 Hz
Max. connected load	5.9 kW/8,6 A
Capacity	approx. 17 Liter

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