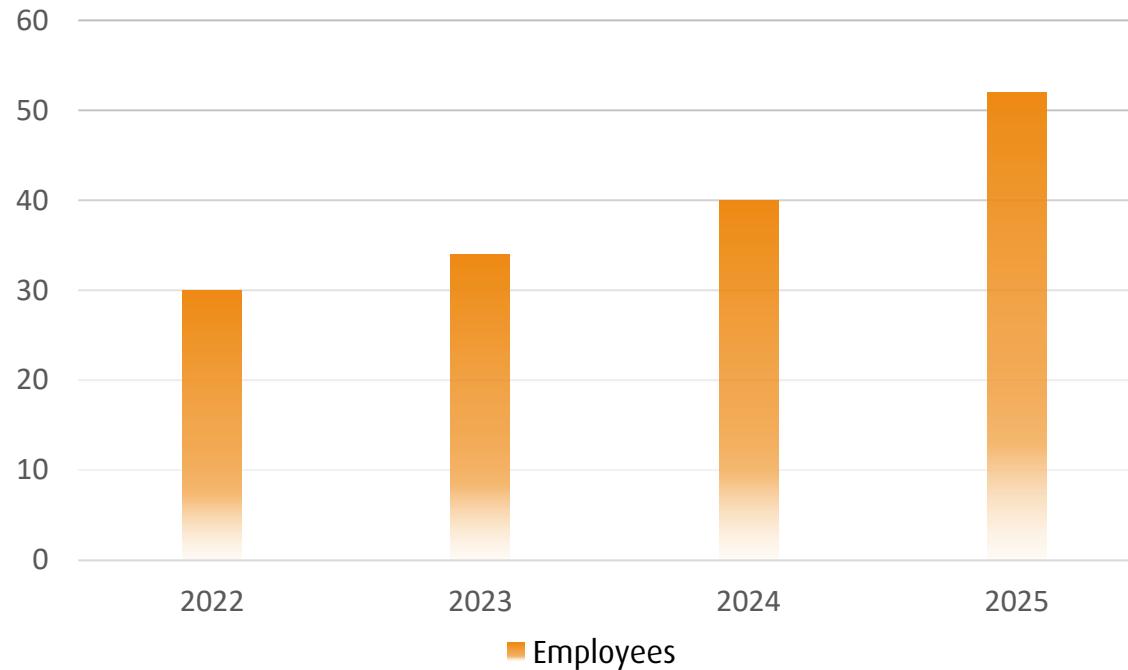




WP RIEHLE

About our Company



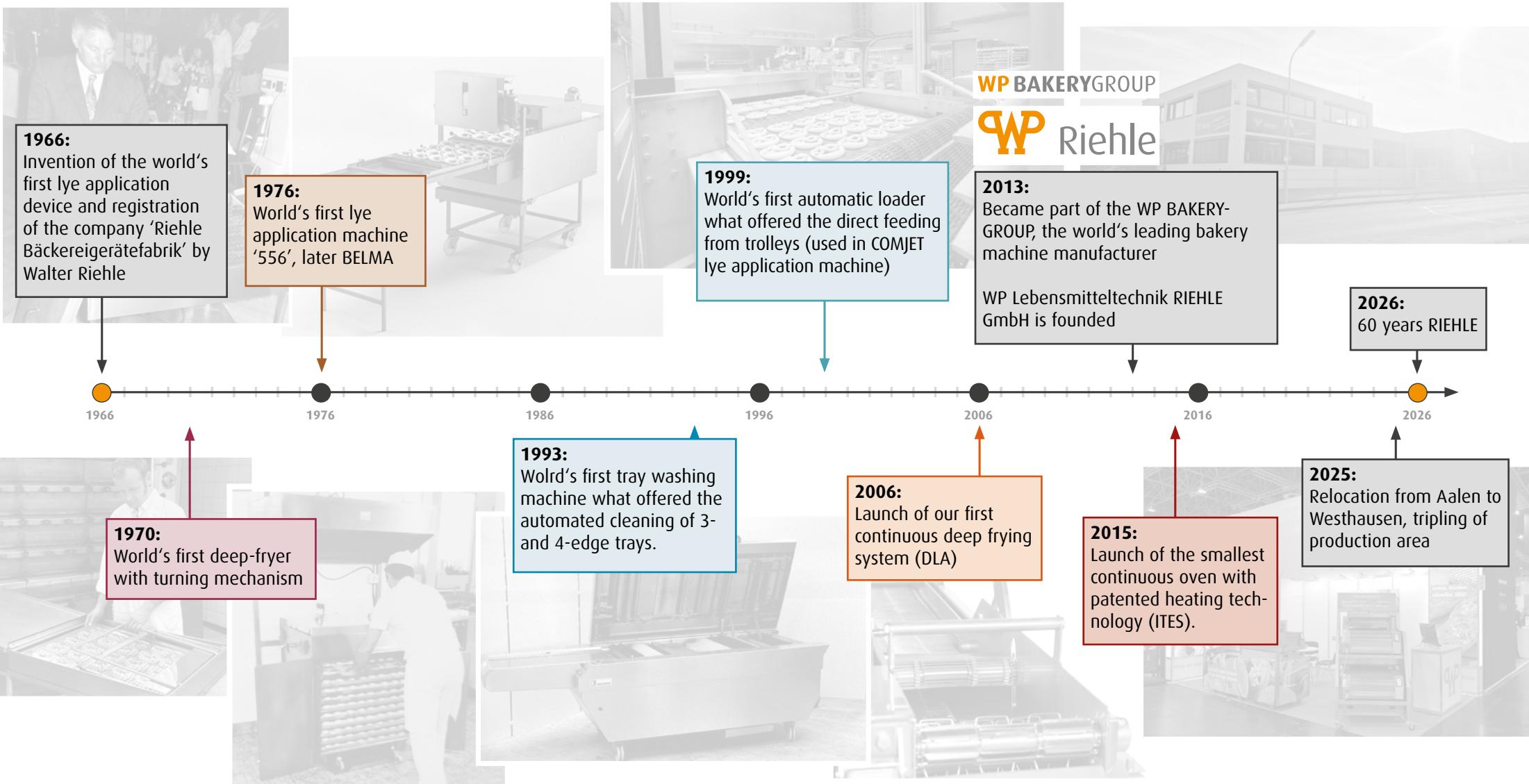


20%
of all employees
work in develop-
ment and design

+70%
employees from
2022 to 2025

WP RIEHLE LEBENSMITTELTECHNIK GMBH

History to Success



WP RIEHLE LEBENSMITTELTECHNIK GMBH

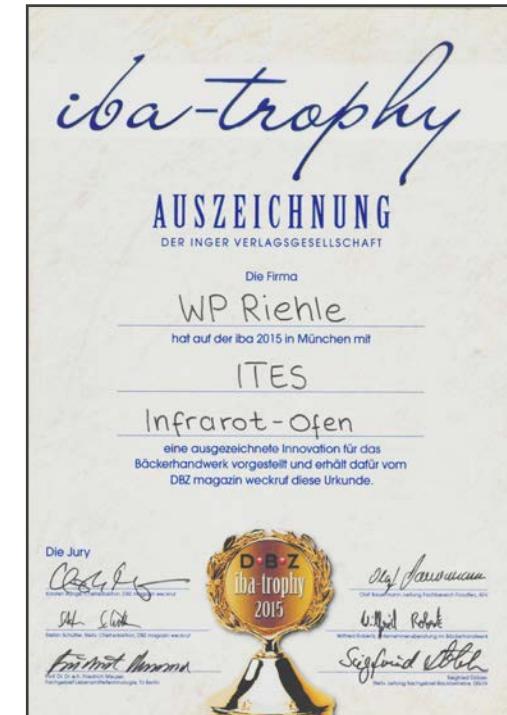
Received Awards

‘Federal Prize for Outstanding Innovative Achievements in the Skilled Trades’ in 1993



'Federal Prize for Outstanding Innovative Achievements in the Skilled Trades' in 1999

'iba Trophy' (an award for outstanding innovations and solutions for the baking industry) in 2015



ABOUT THE WP BAKERYGROUP

Interesting Facts

WP BAKERYGROUP

6 

Companies

60 

Partners worldwide

2030 

CO₂ neutral as a goal



> 99

Patents



500

Employees

ABOUT THE WP BAKERYGROUP

Members

WP BAKERYGROUP



Core Competences:

- Roll Lines (Craft and semi-industrial)
- Vacuum Cooling
- Bakery Refrigeration Systems
- Baking
- Loading Systems



Core Competences:

- Industrial Line Solutions for Bakeries



Core Competences:

- Deep Fryers (Craft, up to 4,000 pcs./h)
- Snack Baking
- Lye Application Solutions
- Tray Cleaning Machines
- Robotics & Automation
- Freezing
- Customised Solutions



Core Competences:

- Mixing
- Roll Lines (Industrial, up to 36,000 pcs./h)
- Deep Fryers (Industrial, from 4,000 pcs./h)



Core Competences:

- Bread Lines



Core Competences:

- Digitalisation

Werner & Pfleiderer
Lebensmitteltechnik GmbH
von-Raumer-Straße 8-18
91550 Dinkelsbühl
Germany

Werner & Pfleiderer
Industrielle Backtechnik GmbH
Frankfurter Straße 17
71732 Tamm
Germany

WP Lebensmitteltechnik
Riehle GmbH
Dr.-Rudolf-Schieber-Str. 15
73463 Westhausen
Germany

WP Kemper GmbH
Lange Straße 8-10
33397 Rietberg
Germany

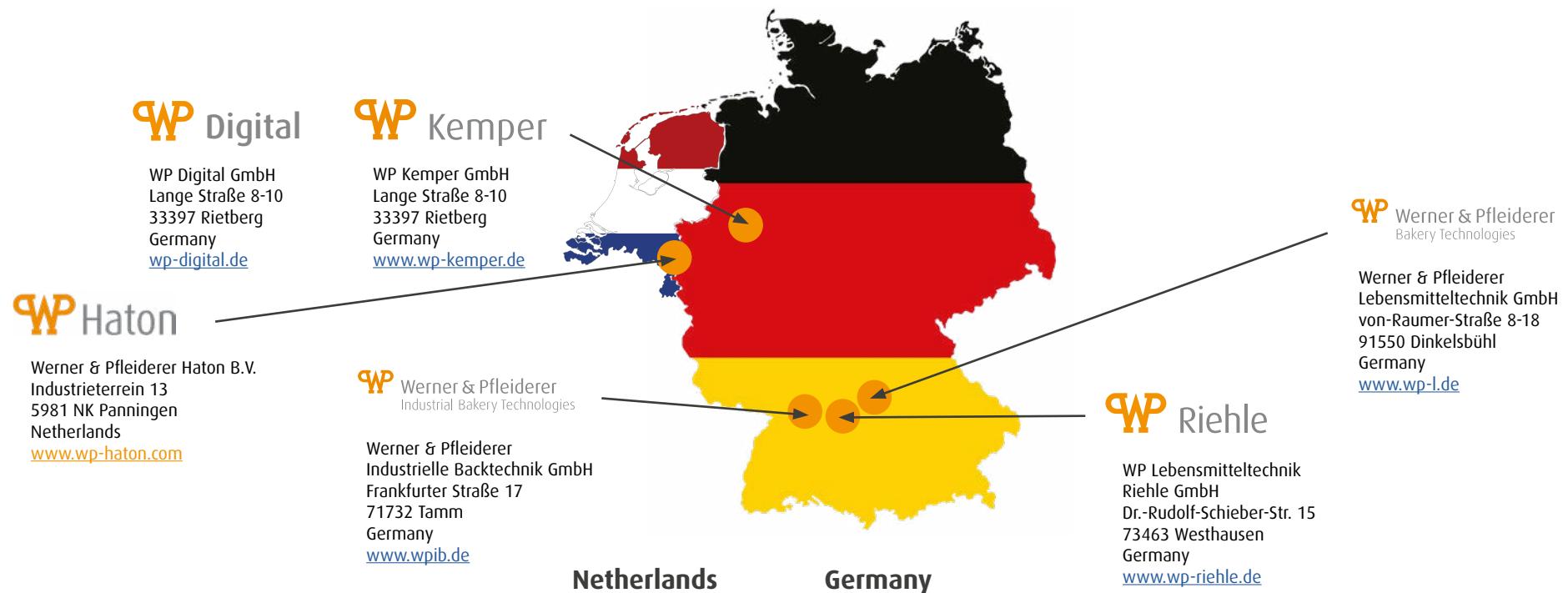
Werner & Pfleiderer Haton B.V.
Industrieterrein 13
5981 NK Panningen
Netherlands

WP Digital GmbH
Lange Straße 8-10
33397 Rietberg
Germany

ABOUT THE WP BAKERYGROUP

Headquarters & Production Locations

WP BAKERYGROUP



DEEP FRYERS FOR BAKERIES

WP RIEHLE portfolio



Deep frying device "Fettboy"

- Per baking process: approx. 20-24 pcs
- Ideal for show baking or additional device for smaller quantities
- Optionally: mobile underframe
- Optionally: turning basket / flat baking basket / plated stainless steel baking basket with high rim and much more



Smallest deep frying unit "Mini20"

- Per baking process: approx. 20 pcs
- Ideal for the production of smaller quantities
- With integrated proofing chamber
- With turning basket and proofing trays
- Optionally: flat baking basket / baking basket with dipping lid / dosing devices and much more

DEEP FRYERS FOR BAKERIES

WP RIEHLE portfolio



Deep fryer "Linie 2000 D"

- Per baking process: approx. 36-60 pcs
- Inexpensive, manual solution
- Selectable unit sizes: 36, 48, 60
- Turning basket with proofing trays
- Digital heating control
- Optionally: proofing chamber with integrated water tank, flat baking basket with submersion device, cruller tray, dosing unit.



Deep fryer „Linie 2000 A“

- Per baking process: approx. 36-60 pcs
- Perfect quality thanks to automation
- Selectable unit sizes: 36, 48, 60
- Turning basket with proofing trays
- Digital heating control
- Optionally: proofing chamber with integrated water tank
- Optionally: Version with tank & pump
- Optionally: station with two deep fryers
- and much more

DEEP FRYERS FOR BAKERIES

WP RIEHLE portfolio



Deep fryer "Linie 2000 E"

- Per baking process: approx. 60 pcs
- Up to 50% energy saving while heating, 25% while baking & idling
- Reduced fat volume
- Ergonomic working height
- Lower fat absorption
- Also available as station with two & three deep fryers
- A lot of options & accessories



Continuous fryers „DLA 150-600“

- Different sizes selectable
- Floating or submerged¹ frying possible (¹with up to 40% less frying time)
- Different product infeeds possible
- Optionally: turning inserts, automatic dosing devices, cross distribution belts, sugar turntables and much more.

DEEP FRYERS FOR BAKERIES

WP RIEHLE portfolio



Continuous fryer

„DLA 660 Donutmaster“

- Pre-stage to the industrial continuous fryers
- Optimised for the production of donuts
- Different feeding systems
- Optionally: turning inserts, automatic dosing devices, cross distribution belts, sugar turntables, drain filter and much more.



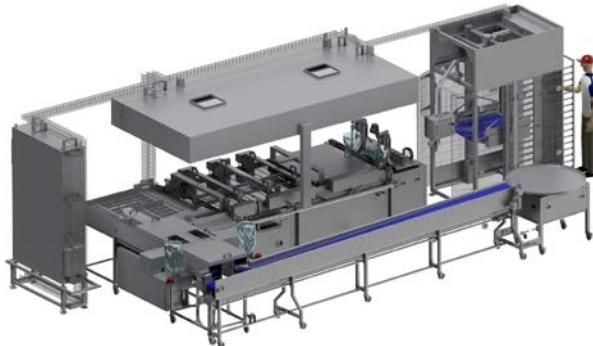
Continuous fryer

„DLA 600 Industry Touch“

- With external control cabinet (touch control, remote maintenance-capable)
- Individually configurable and expandable with various components
- Different lengths available
- Optionally: Continuous filter system, 200 liter refill tank, hydraulic lifting unit, increased heating power and much more.

DEEP FRYERS FOR BAKERIES

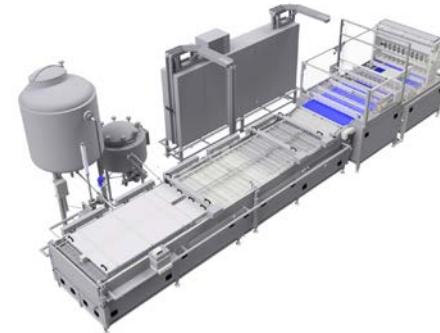
WP RIEHLE portfolio



Continuous fryer

"IDA 1100-20"

- Up to 2,000 Berliner donuts or 4,000 donuts per hour
- High production efficiency
- Products with artisan quality
- Fully automatable
- Intelligent temperature control reduces fat absorption to a minimum
- A lot of options & accessories



Continuous fryer

"IDA 1100-40"

- Up to 4,000 Berliner donuts or 8,000 donuts per hour
- The IDA can be configured with one or more different feeding systems
- Storage tank with preheating
- The IDA offers an easy cleaning
- Intuitive operation via robust touch glass display ... and much more

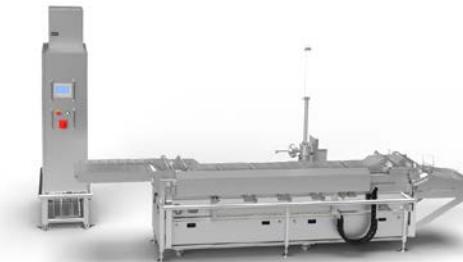
DEEP FRYERS FOR KITCHENS & CATERING

WP RIEHLE portfolio



Continuous fryers "DLA 150-600 SC"

- Constant frying results: optimised for the production of french fries, Schnitzel, nuggets, breaded and deep fried meat, fish & vegetables
- Up to 40% less frying time thanks to submerged frying
- Optionally without or a shorter infeed conveyor, different feeding systems and widths, extensive accessories available
- Runs with water or broth for cooking



Continuous fryer

„DLA 600 SC Industry Touch“

- With external control cabinet (touch control, remote maintenance-capable)
- Individually configurable and expandable with various components
- Different lengths available
- Optionally: Continuous filter system, 200 liter refill tank, hydraulic lifting unit, increased heating power and much more.

IN-STORE BAKING OF SNACKS

WP RIEHLE portfolio



Continuous infrared oven "ITES"

- Award-winning oven, designed to bake pre-baked, frozen goods
- Accelerates production processes by up to 70% (by using infrared technology)
- Reduced baking loss of humidity = higher sales weight and longer freshness
- Thawing/defrosting in the oven possible
- 50 individual programmes possible
- and much more



Continuous fryers „DLA 150-600“



Continuous fryers "DLA 150-600 SC"

LYE APPLICATION DEVICES FOR BAKERIES

WP RIEHLE portfolio



Lye application unit "Tauchboy"

- Manual lye application device for small quantities (max. 800 pcs./day)
- Easy entry into lye application
- Space-saving, mobile solution
- Dipping rack for complete immersion of the dough pieces
- Fixture with salt container
- Optionally: Dividers
- Easy and quick to clean



Lye application machine „RMBB“

- Highest quality for artisan bakeries (up to 200 trays per hour)
- Closed lye tank
- Mechanical lye application
- Small space requirement
- The fastest of its size
- Patented lye shower and double lye curtain, lye tank heating, automatic salter or sprinkling device, reliable computer control and much more

LYE APPLICATION DEVICES FOR BAKERIES

WP RIEHLE portfolio



Lye application machine "ALLROUND"

- The fastest lye application machine in its class (up to 400 trays per hour)
- Patented lye shower and double lye curtain, lye level sensor
- Extendible 180 l lye tank with heating
- Adjustable throughput speed
- space saving (infeed & outfeed table can be folded down after use)
- Optionally: speedy option, salter / sprinkling device, unloading belt



Lye application machine "ALLROUND PRO"

- All advantages like Allround standard machine but with automatic refilling of the lye tank
- Automatic lye mixing of 1-4,3% lye blends for consistent quality
- More safety: automation prevents caustic burns when refilling and mixing the lye

LYE APPLICATION DEVICES FOR BAKERIES

WP RIEHLE portfolio



Lye application machine "ALLROUND Peelboard"

- All advantages like Allround standard machine but with a hygienically perfect peelboard production
- Daily output of approx. 1,500 - 4,000 pcs
- Feeding with different peelboard systems possible
- Optionally: speedy option & PRO version (automatic lye refilling & blend mixing)



Lye application machine „Comjet“

- Combination of lye application machine, for example an Allround machine or our modul lye application machine (DBA), and the WP Automatic Loader for automatic feeding from a trolley
- Peelboard or dough dispensers trolleys
- Fully automatic lye application process of approx. 240 trays per hour
- Electronic control system
- Opt.: speedy option, scoring robot etc.

LYE APPLICATION DEVICES FOR BAKERIES

WP RIEHLE portfolio



Modular lye application machine "DBA"

- The all-round talent for line production: upstream and downstream machine connection possible
- Different sizes available
- Programmable timing / consistent speed
- High throughput possible
- Patented lye shower and double lye curtain, lye level sensor
- Closed lye circulation system, automatic refilling of the lye tank and lye mixing



- Components (such as heating, pump, salt dispenser) can be switched on and off separately
- Touch panel control with remote maintenance
- Optionally: sprinkling device, automatic loader, spring belt variants, etc.

TRAY CLEANING MACHINES FOR BAKERIES

WP RIEHLE portfolio



Tray cleaning machine „BRM DELUXE“

- Dry cleaning system
- Cleaning and oiling of baking trays
- Supports IFS/HACCP
- Up to 700 trays per hour with 1 person
- Solid design, designed for durability & high throughput, computer control
- Optimum cleaning & gentle on the trays
- Cleans all double-edged baking and perforated trays with a width of 58 mm, 78 mm, 98 mm

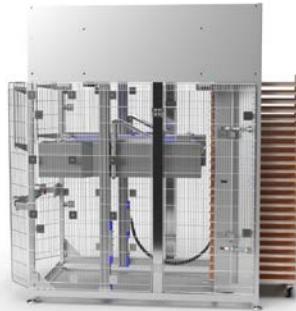


Tray washing machine „Multi-Clean“

- Wet cleaning system
- Hygienic washing and drying
- Oiling of baking trays
- Supports IFS/HACCP
- Up to 600 trays per hour with 1 person
- Long service life
- Intuitive touch control
- Suitable for all types of trays with a rim height of up to 25 mm, rimless, 2 rim, 3 rim, 4 rim, closed and perforated trays

WP AUTOMATIC LOADING

WP RIEHLE portfolio



„WP Automatic Loader“

- System for systematically unloading products from a trolley and feeding the products into a downstream machine
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages

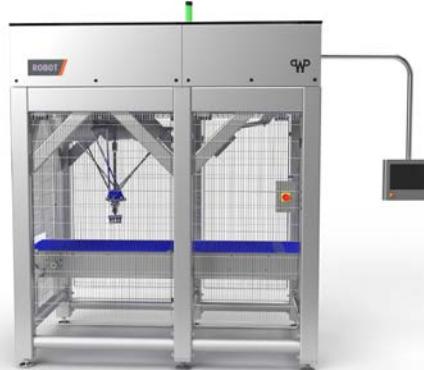


Automatic Loading with „WP Co-Worker“

- This robot has an articulated arm and can handle the loading of products in a process. The WP Co-Worker is available as a fixed installation or with a mobile base, depending on the area of application.
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages

WP AUTOMATIC SCORING

WP RIEHLE portfolio



Automatic Scoring with „WP Delta Robot“

- This delta robot can be integrated into various systems to automatically score in dough pieces. Different cutting techniques and patterns possible
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages



Automatic Scoring with „WP Industry Robot“

- This massive industrial robot has an articulated arm and is available in various sizes. It is ideal for scoring many dough pieces (in industrial productions).
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages

WP AUTOMATIC STACKING

WP RIEHLE portfolio



Automatic Stacking with „WP Co-Worker“

- This robot has an articulated arm and can handle the stacking of products in a process. The WP Co-Worker is available as a fixed installation or with a mobile base.
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages



Automatic Stacking with „WP Industry Robot“

- This solid industrial robot has an articulated arm and is available in various sizes. It is ideal for stacking peel boards, planks, crates, etc., especially for large, bulky goods (in industrial productions).
- Increased planning and process reliability
- Takeover of simple / tedious work
- More reliability
- Compensation for staff shortages

ECO-FROSTER: ENERGY AND SPACE SAVING

WP RIEHLE portfolio



Perfect integration in production lines:

- Automatic feeding
- Automatic freezing
- Automatic output
- With first-in-first-out principle

Space saving:

- Large freezing surface with a small footprint

Energy saving:

- The entire mechanism is in the Eco-Froster during each work step, so that only the dough pieces, but not the mechanism, need to be cooled.



WP INDIVIDUAL: CUSTOMISED SOLUTIONS

WP RIEHLE portfolio



We know this personal and professional experience: off-the-shelf products may fit, but not necessarily.

Therefore, we have established the WP Individual division, which includes special systems design.

Depending on the products and production area, we offer you various components for customised combination and assembly of your production line.

- Individual deep frying systems
- Lye application in modular design
- Individual robot / automation solutions

Thank you
for your
attention!



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