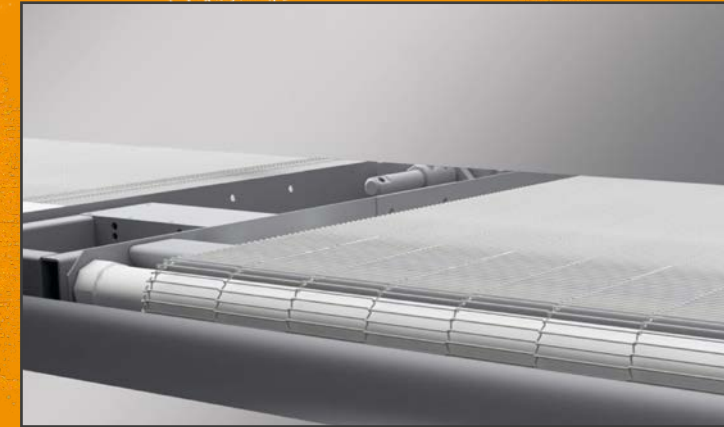
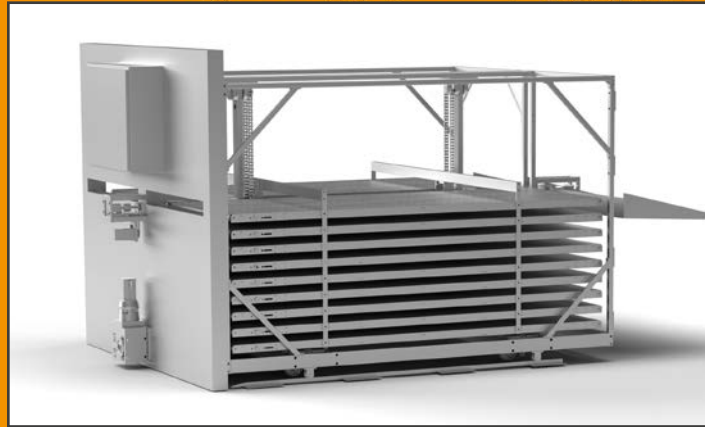




**Energy and space saving  
Eco-Froster**

# ENERGY AND SPACE SAVING

## Eco-Froster



The WP Riehle Eco-Froster combines a large freezing surface with a small footprint. The dough pieces are transferred to the freezer. 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.

TO THE PRODUCT



## BENEFITS

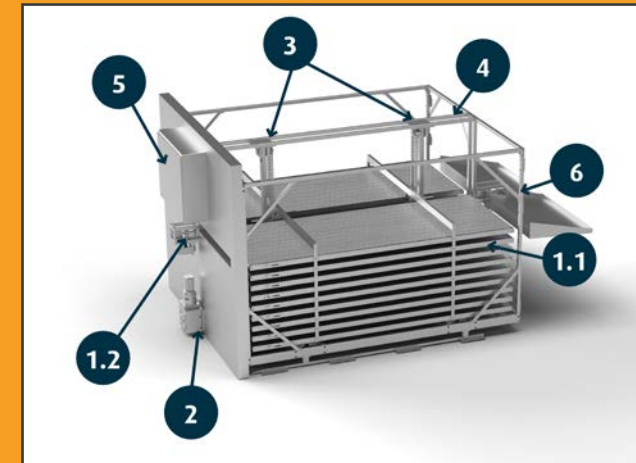
### of the Eco-Froster

- Large freezing area in a small space
- Low energy requirement (significant energy savings compared to rack freezers): Entire mechanism inside the freezer, no additional cooling of the mechanism necessary
- Remote maintenance possible thanks to touch panel control
- Storage of different freezing parameters
- Modular design with the option of variable width and length adjustment
- Automatic discharge of the dough pieces after freezing is completed

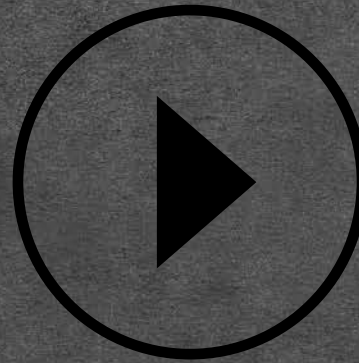


# CONSTRUCTION of the Eco-Froster

- 1.1 Conveyor belts
- 1.2 Motor with coupling for belt drive
- 2 Motor lifting unit
- 3 Lifting unit for two lifting trucks
- 4 Self-supporting frame
- 5 Control cabinet with Beckhoff touch panel control
  - with multi-level operator menu Operator-Master-Service
  - internet-capable for remote maintenance
  - can also be controlled via upstream WP Riehle Comjet with central control system
  - Supply and discharge systems can be integrated
- 6 Fixing frame for mounting of the insulation



## Eco-Froster: U-shaped feeding of the Eco-Froster



Watch video via browser

## **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

DEEP FRYING  
(PASTRY)

DEEP FRYING  
(SAVOURY)  
& COOKING

IN-STORE /  
SNACK  
BAKING

LYE  
APPLICATION

TRAY  
CLEANING

ROBOTICS /  
AUTOMATION


BAKERY  
FREEZING  
SYSTEMS

CUSTOMISED  
SOLUTIONS

ACCESSORIES

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!**

All information provided without guarantee.  
Changes and errors excepted. All rights reserved.  
Version 2/2025