

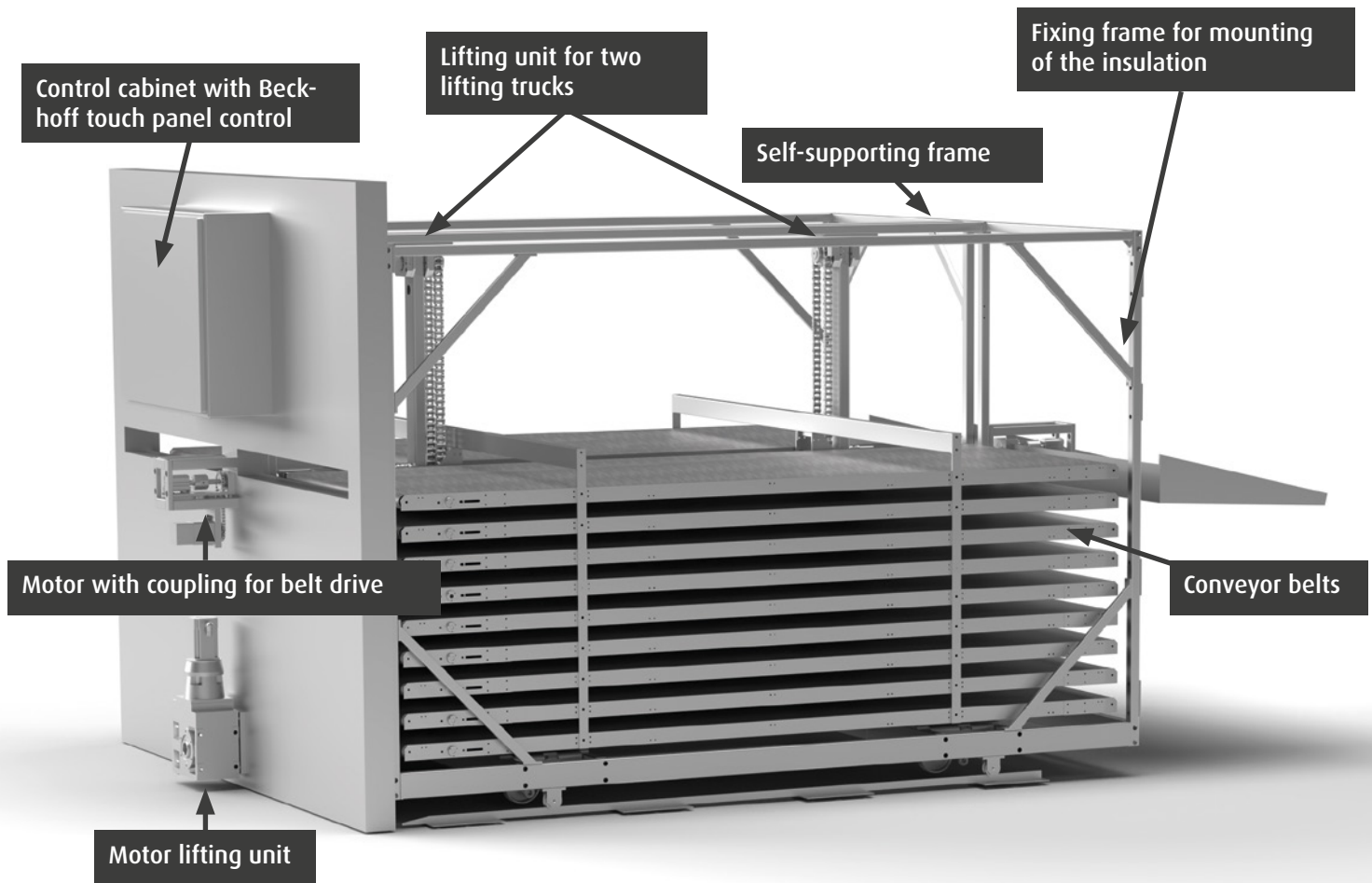


Freezing dough pieces

Eco-Froster

Energy and space saving

think process!



ENERGY AND SPACE SAVING

- Large freezing area in a small space
- available from 21 m² freezer area up to your desired size
- Variable length and width possible
- also known as "Piller" freezer
- Touch panel control for entering and saving parameters for different freezing programmes and remote maintenance option
- Automatic discharge after freezing

The WP Riehle Eco-Freezer combines a large freezing area in a small space. Thanks to its design, it offers 54 m² of freezing area on a footprint of only approx. 12 m². The dough pieces are transferred to the wire mesh belts in the freezer using optional feed systems. The entire mechanism is located in the Eco-Freezer during each work step, so that only the dough pieces, but not the mechanism, need to be cooled down. **This results in significant energy savings compared to a rack freezer.**

Immersing of the freezer mechanism in a cooling trough ensures very short freezing times with very low energy consumption.

Various parameters for freezing time can be entered via the **Beckhoff touch panel control with the remote maintenance option**. Thanks to its **modular design**, the freezer can be easily modified in width and length. The **available feeding systems** carry out the transfer of products from the upstream production systems into the Eco-Freezer. Once freezing is completed, the **frozen dough pieces are automatically discharged** and can be transferred to a packaging system.

BEST RESULTS

The storable parameters for different freezing time and the automatic discharge of the dough pieces after freezing, which can further be transferred directly to a packaging system, ensure consistent quality of the dough pieces.

TOUCH PANEL CONTROL

- 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 the central control system
- Supply and discharge systems can be integrated

TECHNICAL DETAILS

Useful freezing area	21-69 m ² or larger
Dimensions of the frozen products	height max. 60 mm, Diameter min. 10 mm
Freezing time	Adjustable settings for processing time
Temperature range	-40°C to +40°C
Connections (without cooling)	16 A/400 V, 6 bar compressed air, W-LAN/network connection for remote maintenance



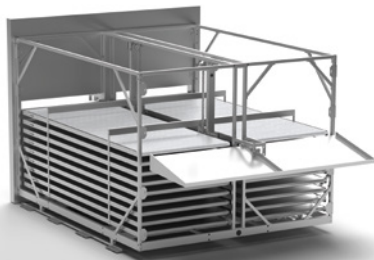
You can find more information about the freezer "Eco-Froster" on our website:
www.wp-riehle.de/en/



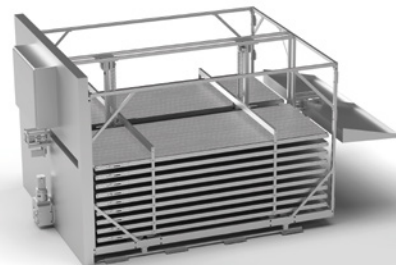
Video of a solution with **Eco-Froster (straight line filling)**: The dough pieces are filled into the freezer after previously been automatically lye-coated and salted.



Video of a customised solution with **Eco-Froster (U-shaped loading system)**: The dough pieces are filled into the freezer after previously been automatically lye-coated, salted and cut.



Rear view of inner case



View of interior structure



View of product supply belt



Outside view of the freezer

**DEEP FRYING
(PASTRY)**

**DEEP FRYING
(SAVOURY)
& COOKING**

**IN-STORE /
SNACK
BAKING**

**LYE
APPLICATION**

**TRAY
CLEANING**

**ROBOTICS /
AUTOMATION**

**BAKERY
FREEZING
SYSTEMS**

**CUSTOMISED
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ACCESSORIES

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