



Perfect addition for smaller quantities: **Deep fryer Fettboy**

THE SMALL DEEP FRYER FOR THE BIG BAKING DEMONSTRATION

Deep fryer Fettboy



The mobile deep fryer Fettboy for manual deep-frying is particularly suitable for smaller quantities of approx. 20 to 24 dough pieces per baking process. The Fettboy features digital heating control for minimal temperature fluctuations as well as a set/actual temperature display, thus ensuring reduced fat absorption and consistent quality.

TO THE PRODUCT



MORE PRODUCTS



DEEP FRYING
(PASTRY)

ADVANTAGES

Deep fryer Fettboy

- Handling: quick and easy cleaning without tools
- Energy saving
- Heating coils directly in the fat for faster heat exchange
- Design: solid and durable stainless steel construction
- Safety: equipped with a safety thermostat, prevents grease fires in case of malfunction
- Quality: Made in Germany



ADVANTAGES of direct heating

- **Low energy consumption:** Direct heating means there are fewer transition losses, 100% of the generated energy transfers into heating of the oil or fat
- **Constant temperature:** Direct heating reacts more quickly to temperature measurements and, therefore, has significantly fewer temperature fluctuations.
Advantages of the constant temperature:
 - **Longer fat service life**
 - **Significantly lower fat absorption of products**
 - **Consistent frying quality throughout the entire frying process**
- **No burning of fallen product parts on the base of the oil tub due to the cold zone below the heating elements**



EQUIPMENT

Deep fryer Fettboy



MANUAL STEAM LID:

for larger donut/pastry volumes



CONTROL SYSTEM:

Digital heating control for less fat absorption. Target/actual temperature Display for increased control.



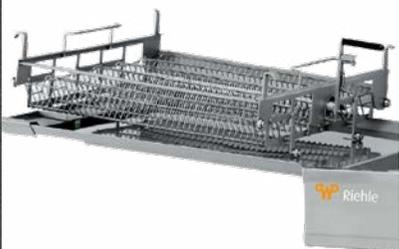
EQUIPMENT

Deep fryer Fettboy



STANDARD WITH TWO FLAT BAKING BASKETS:

For floating deep-frying



ORDER WITH A TURNING BASKET:

With a turning basket for simultaneous turning of approx. 20 berlainers during a frying cycle.

TECHNICAL DETAILS of the Fettboy

	Fettboy
Width:	750 mm
Height with underframe:	1,080 mm
Height without underframe:	250 mm
Length:	1,250 mm
Empty weight with frame:	approx. 34 kg
Voltage:	3x230 V/400 V/N/PE 50 Hz
Max. connection load:	5.0 kW/7.3 A
Capacity:	approx. 17 litres

These parameters are decisive for the performance and suitability of the machines in different operating environments.

DEEP FRYING
(PASTRY)

FACTS & OPTIONS

Deep fryer Fettboy

- Per baking process: 20-24 pieces
- Filling quantity: approx. 17 litres

OPTIONS:

- Mobile lower frame
- Turning basket
- Flat baking basket
- Perforated stainless steel basket with high rim
- Dipping lid



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



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**Do you have any
questions?**

**Our sales team looks forward
to hear from you!**

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