



Riehle

DEEP FRYING
(PASTRY)



Deep fryer

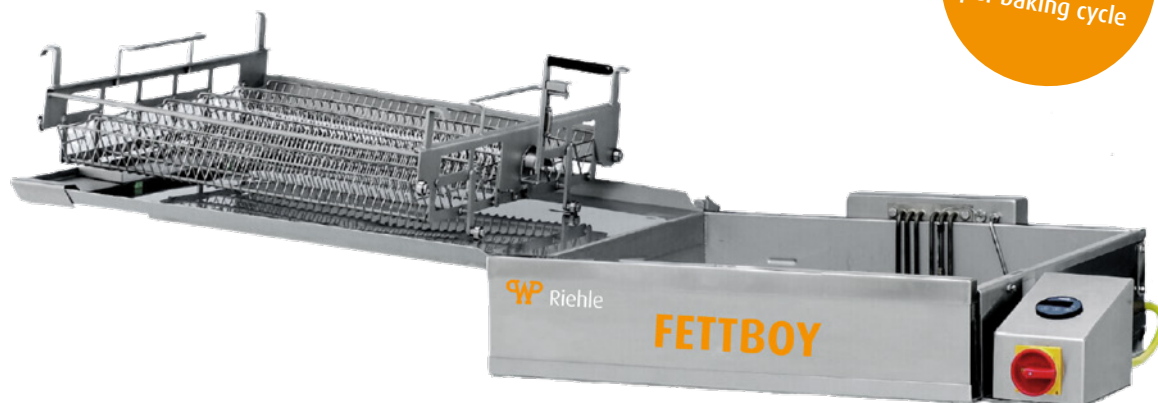
Fettboy
with a turning basket

think process!

WP BAKERYGROUP

FETTBOY WITH A TURNING BASKET

About
20 Berliner
per baking cycle



BENEFITS

- Additional device for baking in smaller quantities
- Ideal for show baking
- Digital heating control and setpoint / actual temperature display
- With a turning basket for simultaneous turning of approx. 20 berliners during a frying cycle
- Minimum energy consumption and constant temperature due to direct heating in the oil
- Mobile use through the design as a tabletop device or as a standalone unit with an optional mobile lower frame

TECHNICAL DETAILS

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



The perfect supplement for every bakery.
Ideal as an additional device or for show baking.

THE MOBILE DEEP FRYER FETTBOY DIGITAL AS A TABLETOP DEVICE IS IDEAL FOR SMALLER QUANTITIES (ABOUT 20 DOUGH PIECES PER BAKING CYCLE)

OPTIONS

- Mobile lower frame
- Flat baking basket
- Perforated stainless steel basket

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