



Riehle

DEEP FRYING
(PASTRY)



Deep fryer

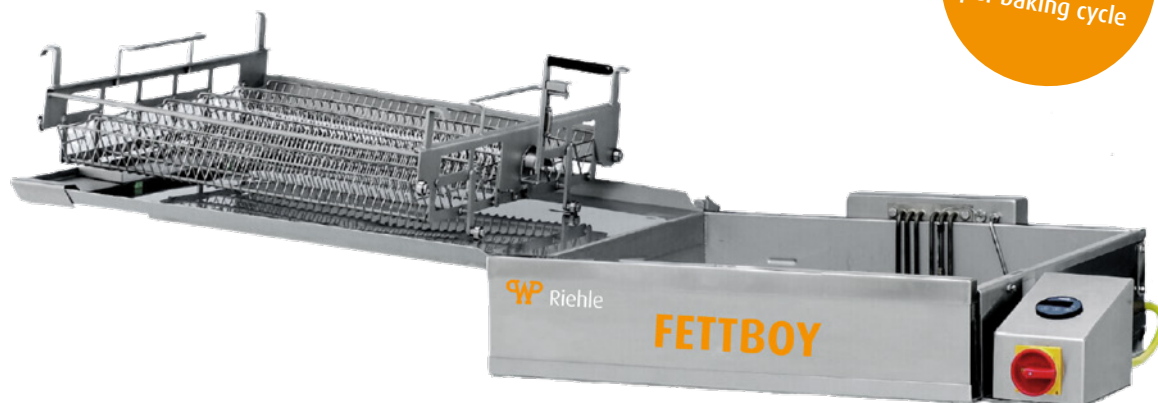
Fettboy
with a turning basket

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: | 29.53" |
| Height with underframe: | 42.52" |
| Height without underframe: | 9.84" |
| Length: | 49.21" |
| Empty weight with frame: | approx. 74.96 lbs |
| Voltage: | 208-240 V/60 Hz |
| max. connection load: | 5.0-6.6 kW/13.9-16 A |
| Capacity: | approx. 4.49 gal |



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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