

up to
**2,000 Berliner donuts
or 4,000 Donuts
per hour**

Industrial throughput system

IDA 1100-20

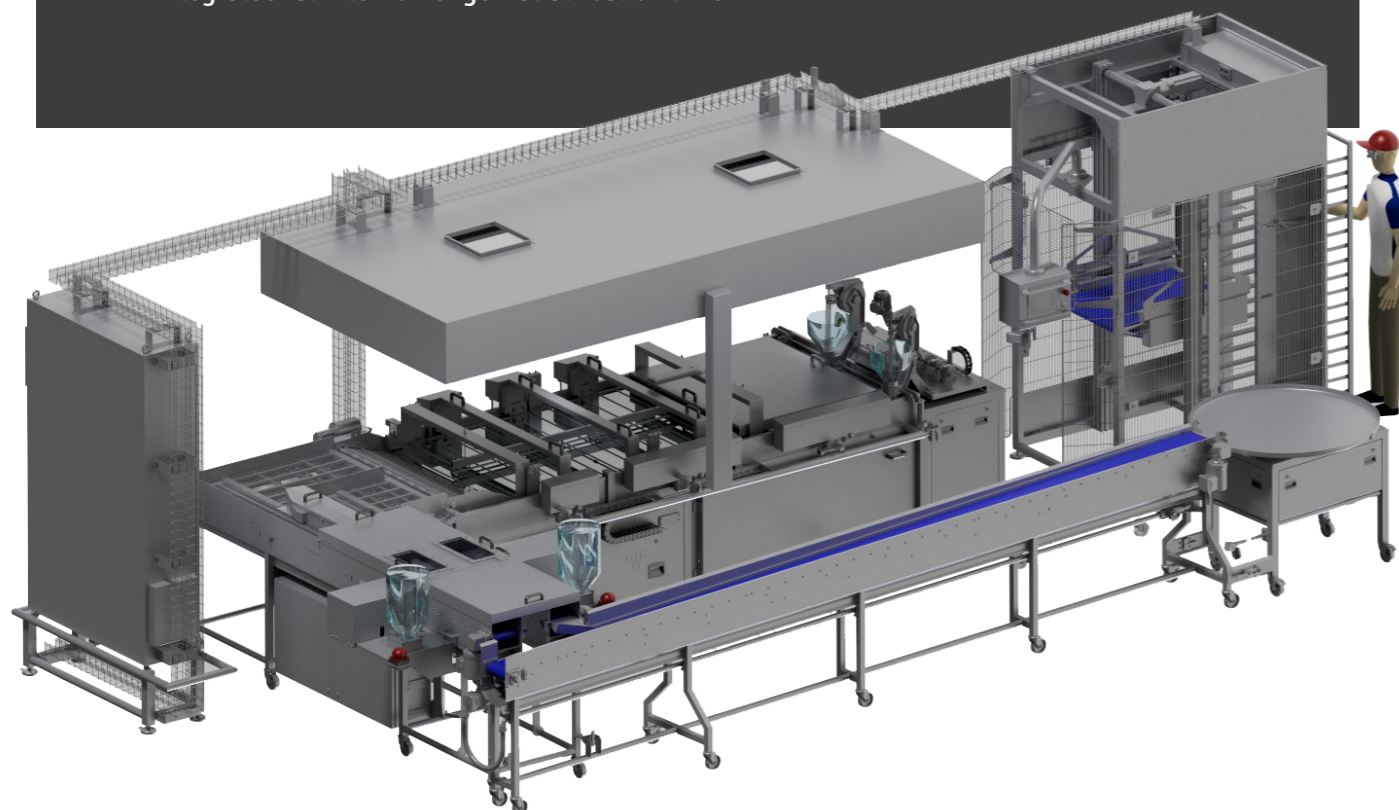
Berliner donuts, ring donuts, crullers
and curd cheese dumplings on conveyor

think process!

WP BAKERYGROUP

BENEFITS IDA

- Production of large quantities
- Maximum labour savings
- Continuous production using a throughput system
- Operation of all connected system parts via intuitive touch panel control, which can be maintained remotely
- Filling is also controlled via the baking programme, the filling quantities are changed automatically
- Several heating zones that can be controlled independently of each other for a constant temperature and reduced fat absorption
- Steam lid for larger baking volume
- Integrated fat filter for longer fat utilisation time



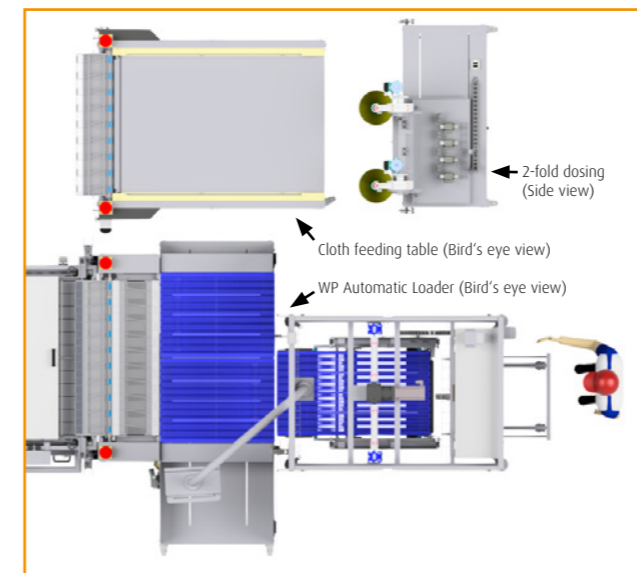
DEEP FRYING WITH ARTISAN QUALITY AND IN LARGE QUANTITIES

The proven Riehle steam lid also ensures excellent volume output of donuts/pastries in the large IDA systems. The intelligent temperature control reduces fat absorption to a minimum.



INTUITIVE TOUCH CONTROL

All IDA components are operated centrally via a control system, which is internet-ready and remote maintenance-capable. Different user levels with corresponding access rights can be stored in the software. The IDA can also be controlled via a tablet.



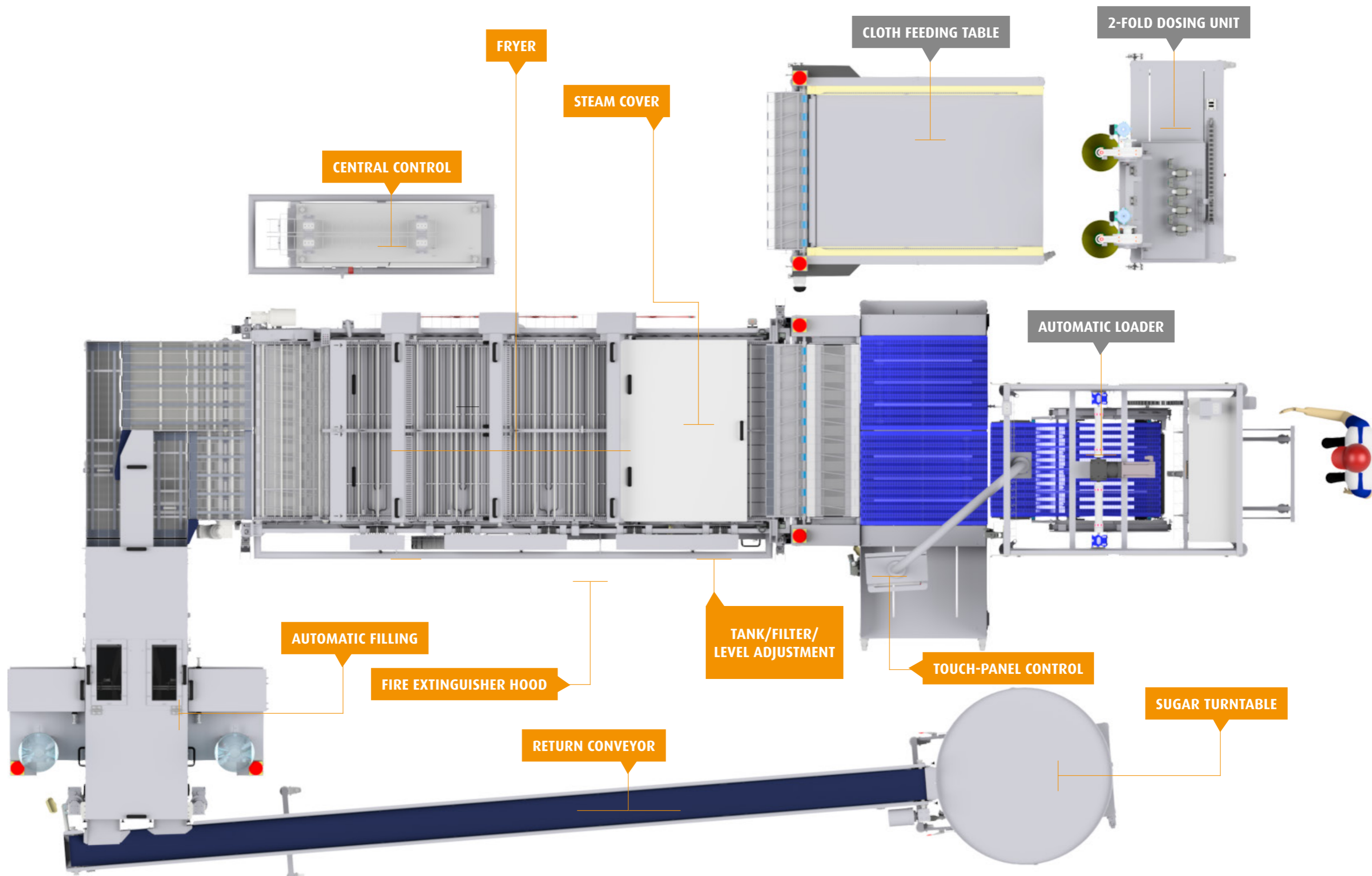
INPUT SYSTEMS

Depending on the products, modular input systems for IDA are available:

Cloth feeding table, automatic loader for system trolleys with transfer/distribution unit, automatic 2-fold dosing for curd cheese dumplings, crullers, cake-donuts, and much more.



*Excellent
quality that
you can taste*



CENTRAL CONTROL

- Operation via intuitive Beckhoff touch-panel control
- Control of all connected system parts
- Multiple user levels
- Integrated remote maintenance via the Internet

POSSIBLE FEEDING

AUTOMATIC LOADER

- Automatic feeding via WP RIEHLE system rack and rack feeding robot
- The trolley is fixed automatically and discharged at the end of the baking process
- Maximum reduction of personnel workload through automatic transfer of 18 proving setters

CLOTH FEEDING TABLE

- Feeding width 2x 580/1x 980 or 1x 1100 as required
- Manual feeding via polyester cloths with hollow seam and transport bars
- Integrated collecting drawer for used cloths/bars
- Moveable on castors
- Maximum reduction of personnel workload by feeding 2 sheets simultaneously

2-FOLD DOSING UNIT

- Automatic dosing of cottage cheese balls, crullers, cake donuts, etc.
- Optional: automatic refilling of the baking mixture

FRYER

- 3 turns, operated by servomotor, can be individually submerged into the oil tub
- Hydraulic lifting unit for transport unit and heating elements, hence the oil tub accessible from all sides
- 4 heating zones, individually controlled for constant temperature and lower fat absorption

STEAM COVER

- Before the first turn in order to attain a larger volume at the same weight

TANK/FILTER/LEVEL ADJUSTMENT

- For melting and preheating of the fat
- With feeding flap for safe, splash-free refilling of fat blocks
- Integrated drain filtration with stainless steel permanent filter for longer fat usage periods
- 200°C permanent temperature stable pump for automatic level adjustment of the oil level in the fryer
- Can be moved out for hygienic cleaning
- With removable lid for hygienic cleaning

AUTOMATIC FILLING

- 2-row filling
- Filling quantities can be saved in the central control
- Precise filling via time-controlled gear pumps
- Maximum reduction of personnel workload through automatic change of the filling quantities by changing the baking programme
- Maximum reduction of personnel workload through interchangeable container system for different fillings

RETURN CONVEYOR

- Useful length 4,770 mm (distance from the second chute until the edge of the chute to the sugar turntable)
- After filling the products are returned to the start of the frying line
- Maximum personnel saving by shortening of the working paths

SUGAR TURNTABLE

- Diameter 115 cm
- Maximum personnel saving by positioning directly beside the feeding table and hence shortening the working paths

FIRE EXTINGUISHER HOOD

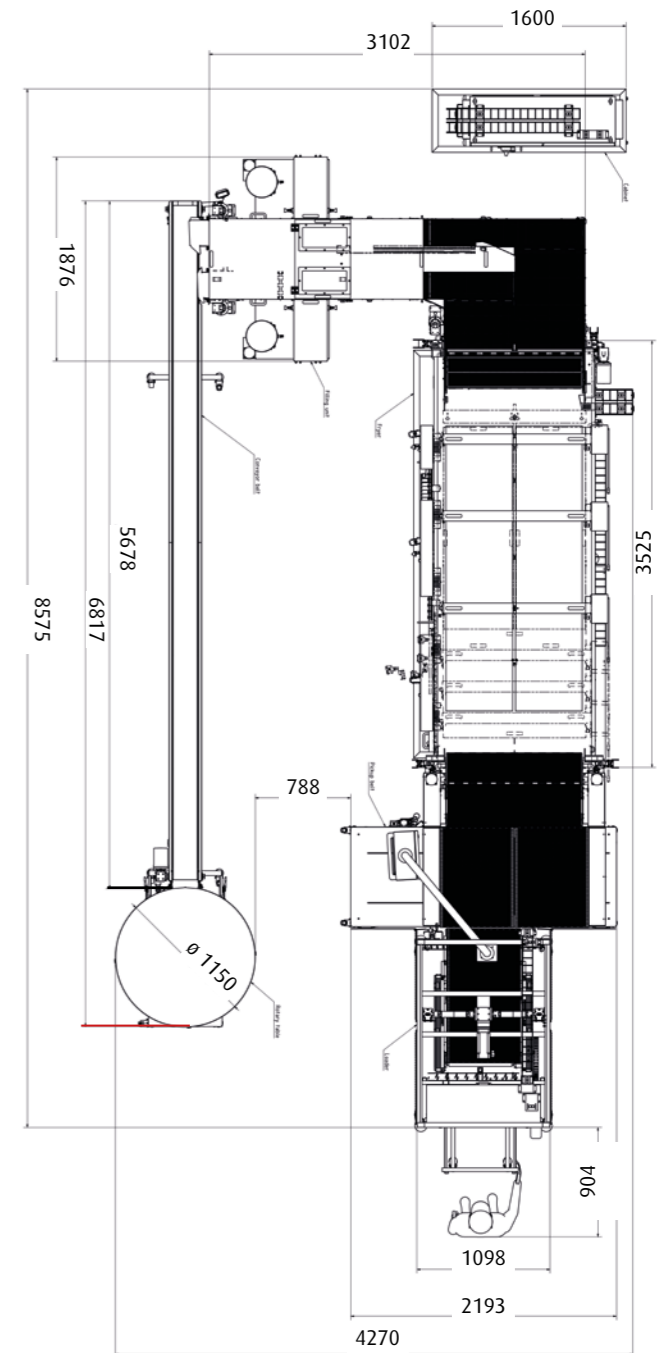
- Dimensions: LxWxH: 4,000 x 1,900 x 450 mm
- Ceiling mounted, alternatively on a lower frame

TECHNICAL DETAILS

Length with loader	8,013 mm
Length with feeding table	5,700 mm
Height of feeding table support	1,110 mm
Total width	1,700 mm
Voltage	400V-50Hz
Total power	76 kW
Heating power	60 kW
Power of feeding table	0,5 kW
Power of tank	6 kW
Power of loader	2 kW
Connection 400 V	125 A
Filling quantity	290 liters
Usable width	1,100 mm
Drying section in oil	2,540 mm
max. product diameter	max. 110 mm
Frying time	66 sec. - ~
Number of active rows at 3 twists	20
Distance between transport bars	119 mm

HOURLY OUTPUTS

- Berliner donut: 10 items/row at 6 min baking time
→ up to 2,000 items/h
- Donuts: 10 items/row at 3 min baking time
→ up to 4,000 items/h



**DEEP FRYING
(PASTRY)**

**DEEP FRYING
(SAVOURY)
& COOKING**

**IN-STORE /
SNACK
BAKING**

**LYE
APPLICATION**

**TRAY
CLEANING**

**ROBOTICS /
AUTOMATION**

**BAKERY
FREEZING
SYSTEMS**

**CUSTOMISED
SOLUTIONS**

ACCESSORIES

WP Lebensmitteltechnik RIEHLE GmbH
Dr.-Rudolf-Schieber-Str. 15
D-73463 Westhausen (Germany)
phone +49 7363 95390-0
info@riehle.de | www.wp-riehle.de

