Riehle

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

Industrial throughput system
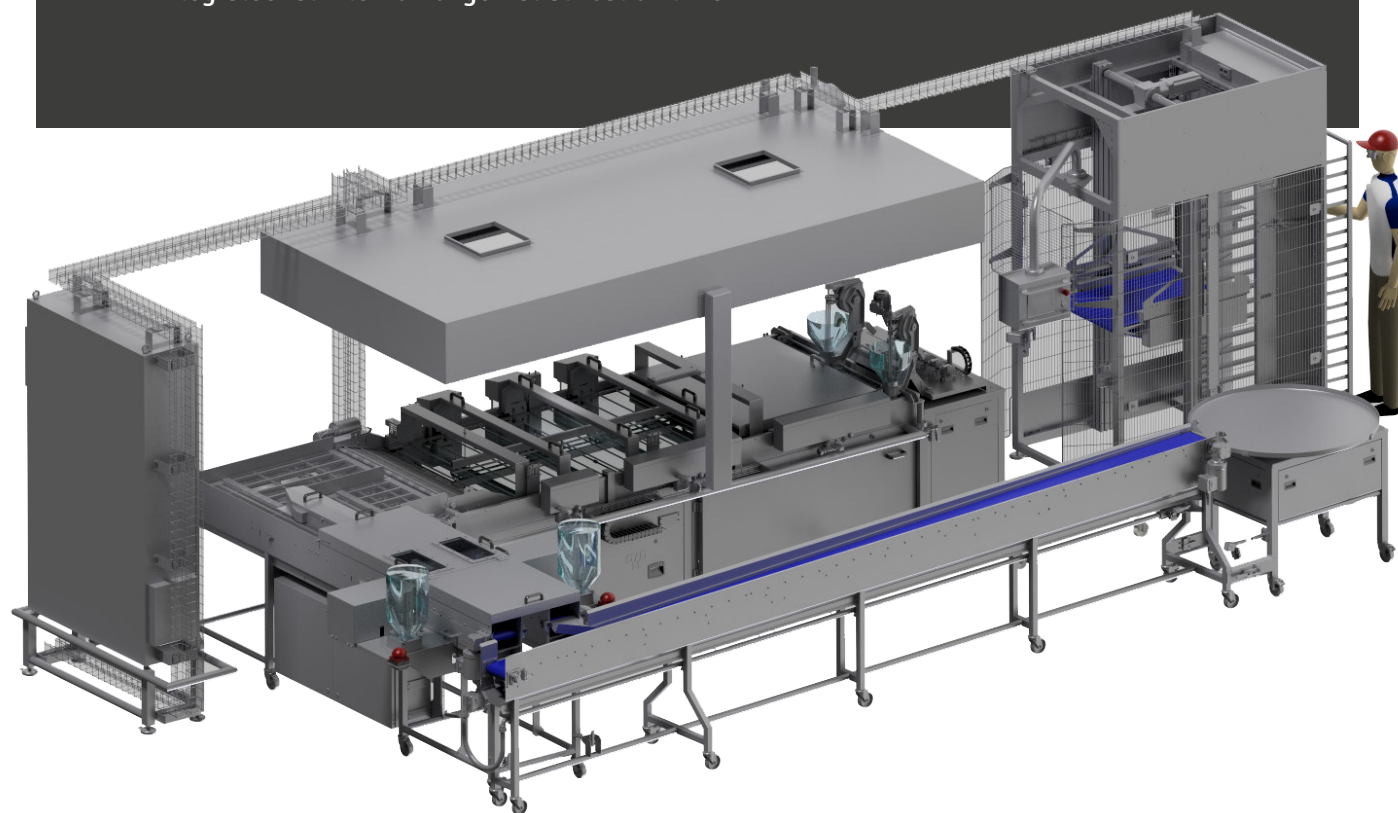
IDA 1100-20

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 program, 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

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.

2-fold dosing (Side view)

Cloth feeding table (Bird's eye view)

WP Automatic Loader (Bird's eye view)
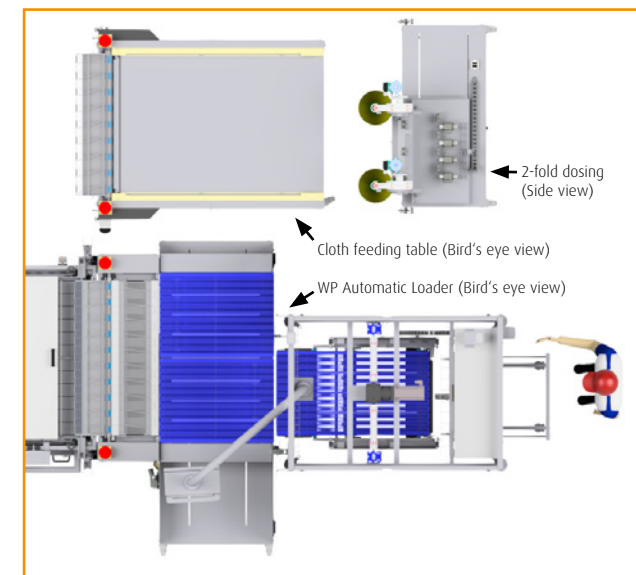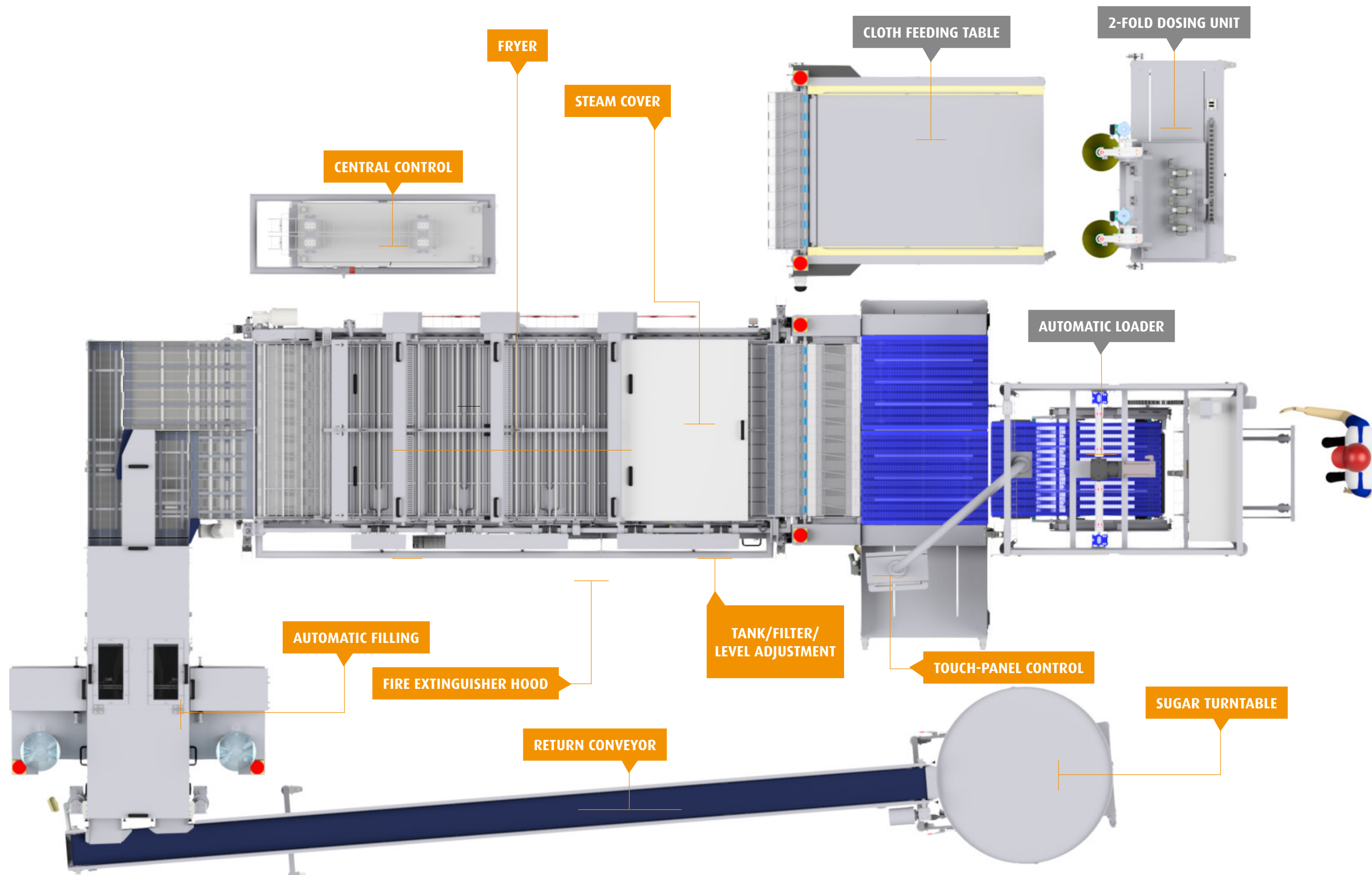
Excellent quality that you can taste

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.

CLOTH FEEDING TABLE

2-FOLD DOSING UNIT

FRYER

STEAM COVER

CENTRAL CONTROL

AUTOMATIC LOADER

AUTOMATIC FILLING

TANK/FILTER/
LEVEL ADJUSTMENT

FIRE EXTINGUISHER HOOD

TOUCH-PANEL CONTROL

SUGAR TURNTABLE

RETURN CONVEYOR

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 program
- Maximum reduction of personnel workload through interchangeable container system for different fillings

RETURN CONVEYOR

- Useful length 187,8" (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 45,28"
- Maximum personnel saving by positioning directly beside the feeding table and hence shortening the working paths

FIRE EXTINGUISHER HOOD

- Dimensions: LxWxH: 157,48"x74,80"x17,72"
- Ceiling mounted, alternatively on a lower frame

TECHNICAL DETAILS

Length with loader		315.47"
Length with feeding table		224.41"
Height of feeding table support		437.0"
Total width		66.93"
Voltage		208-240 V/60 Hz 480 V/60 HZ
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	208-240 V 480 V	250 A 125 A
Filling quantity		76.61 gal
Usable width		43.31"
Drying section in oil		100"
max. product diameter		max. 4.33"
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
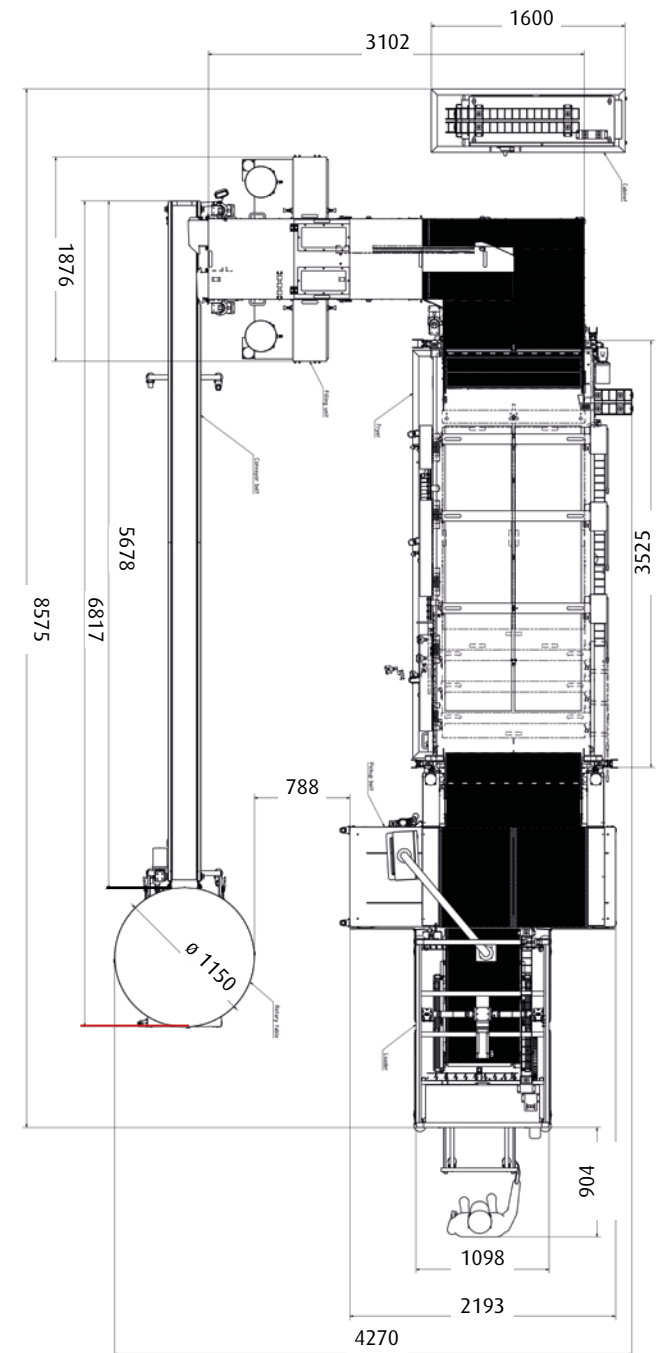
Riehle

DEEP FRYING (PASTRY)	DEEP FRYING (SAVOURY) & COOKING	IN-STORE / SNACK BAKING
LYE APPLICATION	TRAY CLEANING	ROBOTICS / AUTOMATION
BAKERY FREEZING SYSTEMS	CUSTOMISED SOLUTIONS	ACCESSORIES

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