

up to
**4,000 Berliner donuts
or 8,000 Donuts
per hour**

Industrial throughput system

IDA 1100-40

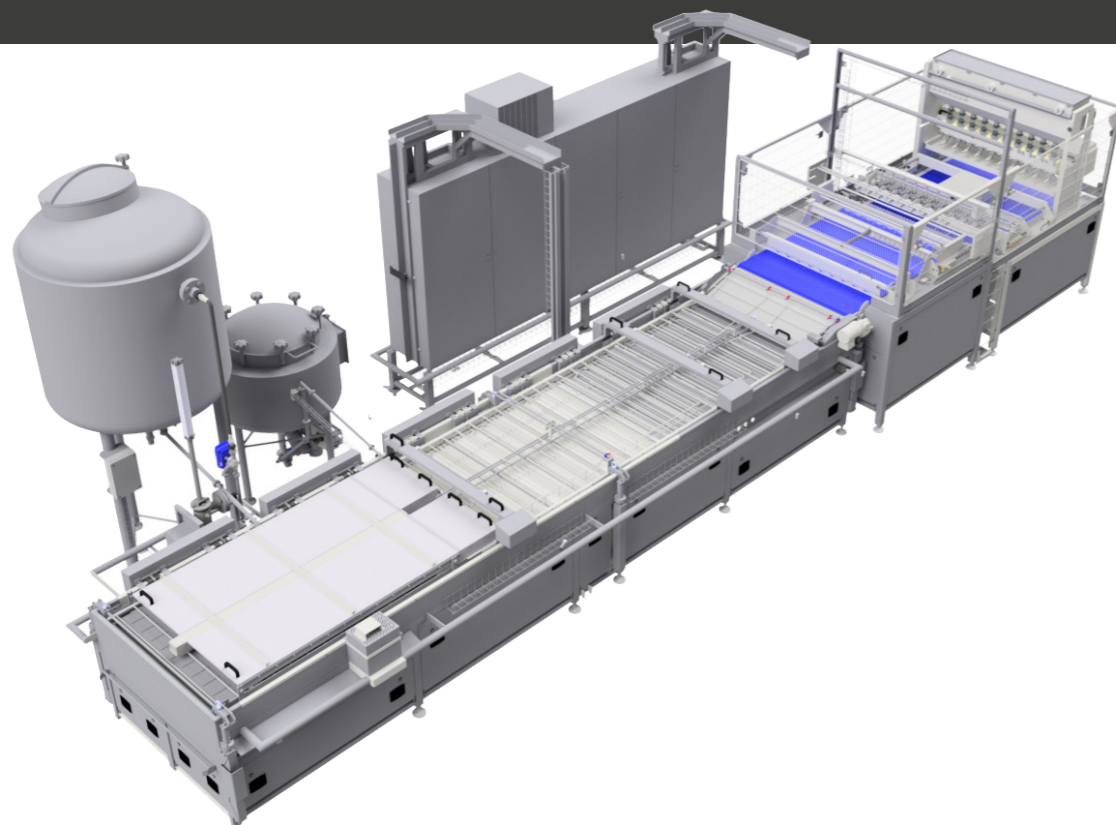
Berliner donuts, ring donuts, crullers
and curd cheese dumplings on conveyor

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

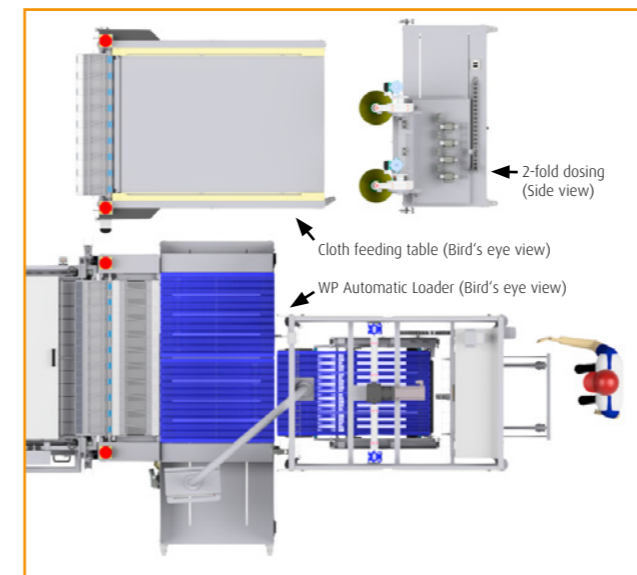
All IDA components are operated centrally via a control system, which is internet-ready and remote maintenance-capable. Different user levels with corresponding access rights can be stored in the software. The IDA can also be controlled via a tablet.



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
- All system functions for the baking programme can be saved

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 is accessible from all sides
- Separate 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

LEVEL ADJUSTMENT / REFILL TANK

- For melting and preheating of the fat
- With feeding flap for safe, splash-free refilling of fat blocks
- 200°C permanent temperature stable pump for automatic level adjustment of the oil level in the fryer

CONTINUOUS FILTERING

- stainless steel permanent filter
- Self-cleaning during operation
- Residues are discharged from the oil flow via a valve

DRAIN / CLEANING TANK

- Separate 1,000 litre tank
- With level indicator and heating

AUTOMATIC 10-FOLD FILLING

- 10-row filling
- Filling quantities can be saved in the central control
- Precise filling via time-controlled servo gear pumps
- Maximum reduction of personnel workload through automatic change of the filling quantities by changing the baking programme
- Optional: filling from above for ring donuts
- Optional: automatic refilling from a storage container

POSSIBLE UPGRADE

SUGARING MODULE

ECO-FROSTER

- Large freezing area in a small space
- Available from 21 m² freezer area up to your desired size
- Variable length and width possible
- Touch panel control for entering and saving parameters for different freezing programmes and remote maintenance option
- Automatic discharge after freezing

FURTHER MODULES

FIRE EXTINGUISHER HOOD

- Dimensions: LxWxH: 8,000 x 1,900 x 450 mm
- Ceiling mounted, alternatively on a lower frame

TECHNICAL DETAILS

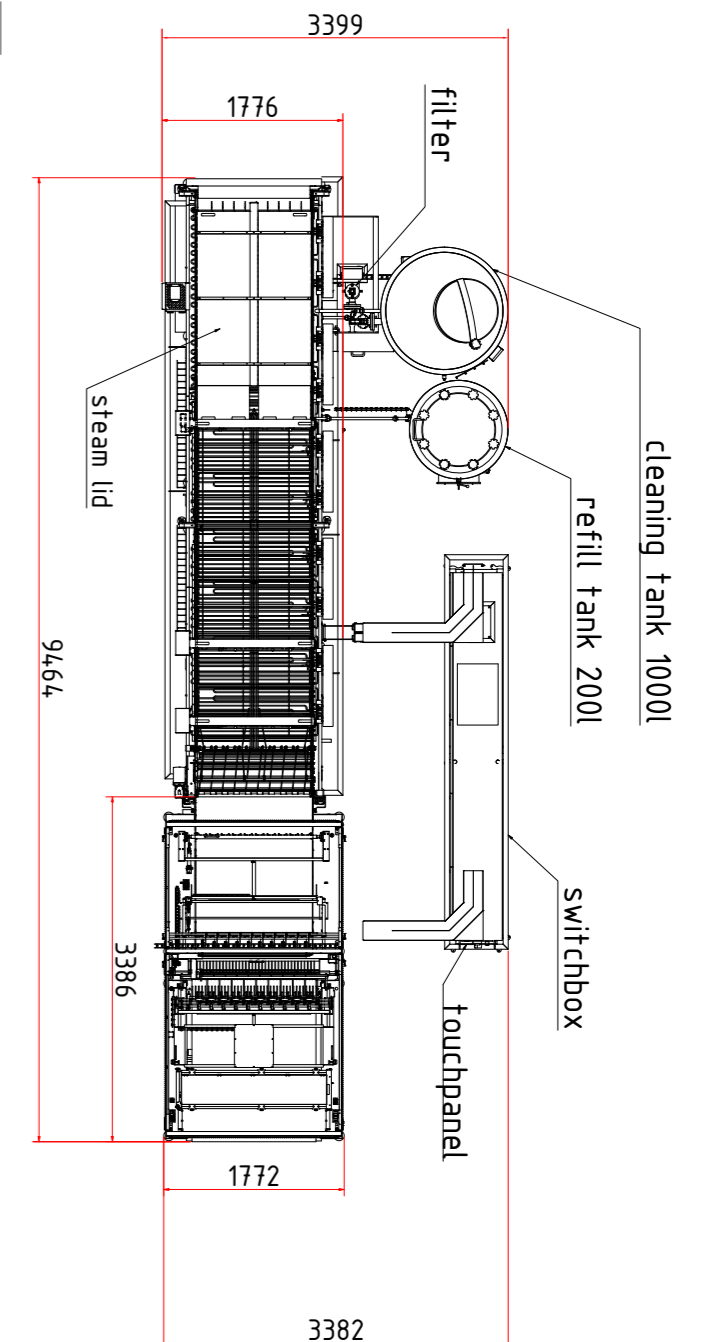
Size 40

Length	9,464 mm
Length with feeding table	11,264 mm
Length with loader	13,577 mm
Height of feeding table support	1,110 mm
Total width	3,382 mm
Voltage	400V-50Hz
Total power	98 kW
Heating power	96 kW
Power of tank	4.7 kW
Connection 400 V	125 A
Filling quantity	approx. 540 liters
Usable width	1,100 mm
max. product diameter	max. 110 mm
Frying time	2:30 min. - ~
Number of active rows at 3 twists	40
Distance between transport bars	119 mm

HOURLY OUTPUTS

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

Donuts: 10 items/row at 3 min baking time
→ up to 8,000 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

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