



**The smallest, fully equipped deep fry device:**  
**Deep fryer Mini 20**



# THE SMALLEST, FULLY EQUIPPED DEEP FRY DEVICE

## Deep fryer Mini 20



Ideal for the production of smaller quantities. With the integrated, closed proofing chamber and the 2-litre water tank, the Mini 20 is ready-to-go and can be used practically anywhere. All important features of larger units are available in a small space and make work extremely easy, even in small productions.

TO THE PRODUCT



MORE PRODUCTS



## ADVANTAGES

### Deep fryer Mini 20

- Handling: Flexible in use due to stable castors and integrated proofing chamber not fixed in place
- Hygiene: fast and tool-free cleaningn
- Energy saving: Heating coils directly in the fat for faster heat exchange
- Design: solid and durable stainless steel construction
- Safty: equipped with a safety thermostat, prevents grease fires in case of malfunction
- Quality: Made in Germany





## ADVANTAGES of direct heating

- **Low energy consumption:** Direct heating means there are fewer transition losses, 100% of the generated energy transfers into heating of the oil or fat
- **Constant temperature:** Direct heating reacts more quickly to temperature measurements and, therefore, has significantly fewer temperature fluctuations.  
Advantages of the constant temperature:
  - **Longer fat service life**
  - **Significantly lower fat absorption of products**
  - **Consistent frying quality throughout the entire frying process**
- **No burning of fallen product parts on the base of the oil tub due to the cold zone below the heating elements**



## EQUIPMENT

### Deep fryer Mini 20



#### **DIGITAL HEATING CONTROL:**

for exact temperature control



#### **TIGHTLY CLOSING STEAM BLANKET:**

Mounted on the unit for larger donut/pastry volumes





## EQUIPMENT

### Deep fryer Mini 20



#### **INTEGRATED PROOFING CHAMBER:**

Is closed at the bottom and has 8 shelves



#### **COMPACT DESIGN:**

full performance with full equipment on approx. 1 m<sup>2</sup>

## ACCESSORIES

### Deep fryer Mini 20



#### ACCESSORIES: TURNING BASKET

Turning basket for turning in grease and 8 proofing trays



## TECHNICAL DETAILS

### of the Mini 20

	Mini 20
Width:	1,250 mm
Working height:	750 mm
Depth:	830 mm
Weight:	approx. 125 kg
Voltage:	3x230 V/400 V/N/PE 50 Hz
Max. connection load:	5.9 kW/8.6 A
Capacity:	approx. 17 litres

These parameters are decisive for the performance and suitability of the machines in different operating environments.



## FACTS & OPTIONS

### Deep fryer Mini 20

- Per baking process: 20 pieces
- Time saving and low personnel deployment

#### OPTIONS:

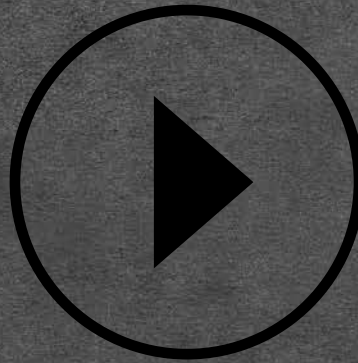
- Flat frying basket
- Perforated frying basket with high rims
- Frying basket with high rims with a lid for submerged frying
- Manual or automatic depositor
- Exhaust hood





## Video of the deep fryer Mini 20

DEEP FRYING  
(PASTRY)



Watch video via browser



## WHY

### you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

## SPECIALISED AREAS

of WP Lebensmitteltechnik RIEHLE GmbH

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(PASTRY)

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more than  
**50 years**  
of experience



## **CONTACT** and ordering

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**Do you have any  
questions?**

**Our sales team looks forward  
to hear from you!**

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