



Deep fryer

# Mini 20

The deep fryer for smaller quantities

*think process!*





## BENEFITS

- Tightly closing steam lid enables to increase product size
- Digital heating control for accurate temperatures
- Integrated fermentation chamber with 8 rows
- Integrated 2 liter water tank for the fermentation chamber
- On castors (two of them are with brakes)
- Turning basket included
- 8 dumping trays included

## TECHNICAL DATA

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. connected load:	5.9 kW/8.6 A
Capacity:	approx. 17 litres



**Specially designed for production of smaller quantities.**

**IDEAL FOR PRODUCTION IN SMALLER QUANTITIES. WITH THE INTEGRATED FERMENTATION CHAMBER AND THE 2-LITRE WATER TANK, THE MINI 20 CAN BE USED ALMOST EVERYWHERE.**

## 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

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