



Riehle

think process!

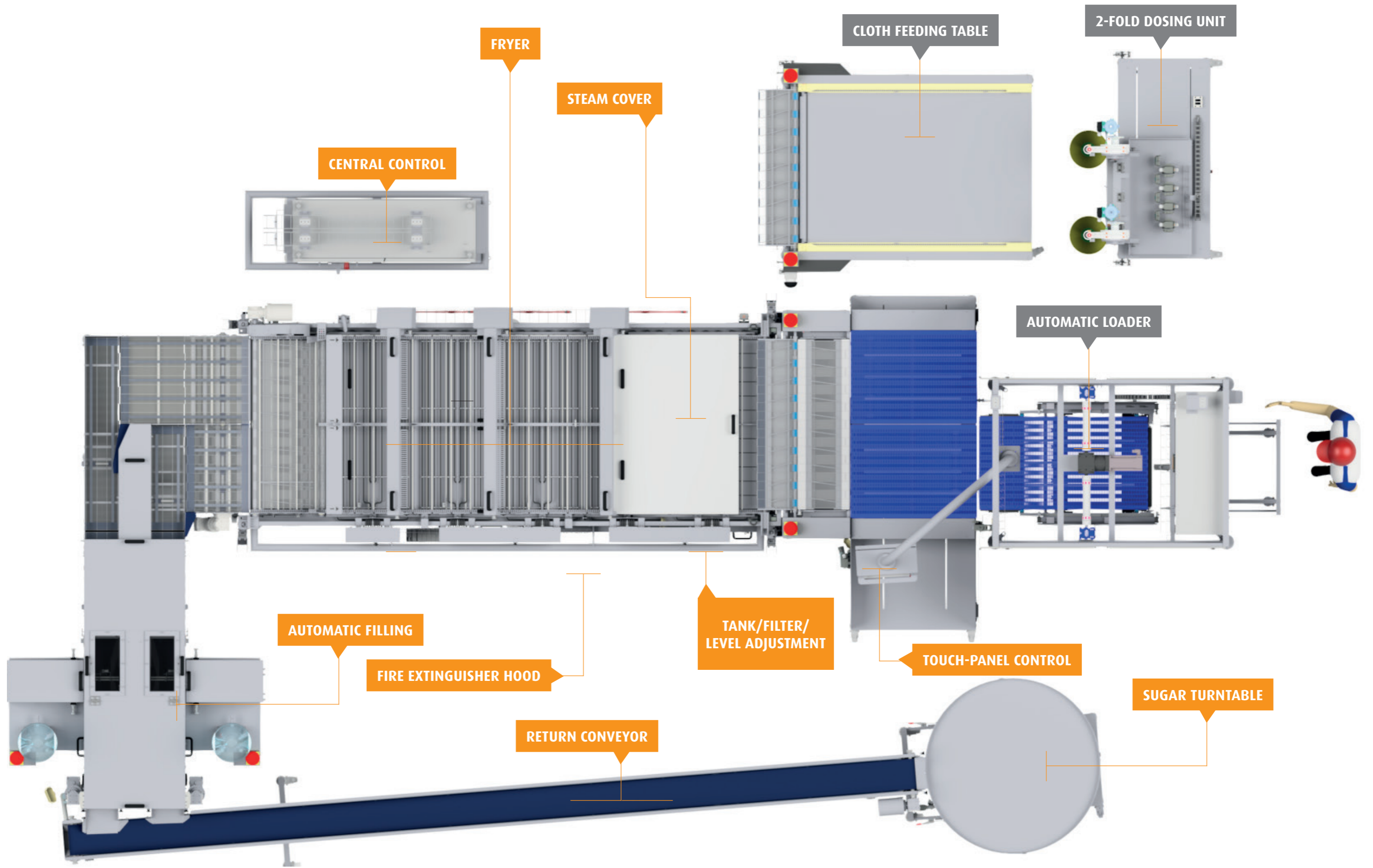
up to
2,000 Berliner donuts
or 4,000 Donuts
per hour

Industrial throughput system

IDA 1100-20

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

WP BAKERYGROUP



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 22,83"/1x 38,58" or 1x 43,31" 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
- 392°F 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

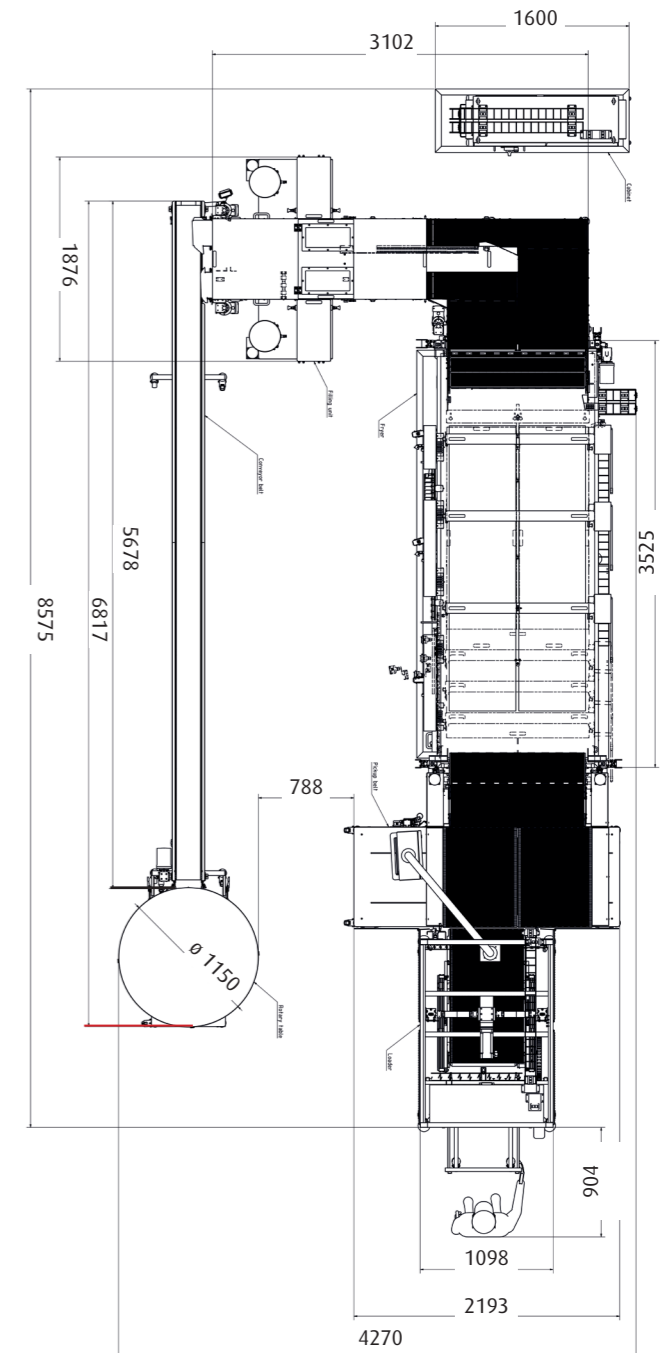
- Dimensions: LxWxH: 157,48"x74,80"x17,72"
- Ceiling mounted, alternatively on a lower frame

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 250 A 480 V 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





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