



Riehle

think process!

Up to
30 x 12" pizzas/h
at 4 mins.

Infrared Highspeed Oven **ITES**

The award-winning bake off oven

WP BAKERYGROUP

THE ITES IS IDEAL FOR CONVENIENCE STORES, SNACK-SHOPS, HOTELS, RESTAURANTS, SATELLITE-BAKERY-SHOPS AND KIOSKS. IDEAL FOR DEEP FROZEN PRETZEL, BAGUETTES, CIABATTA, PIZZA AND MUCH MORE SNACKS.



EQUIPMENT

- Conventional oven and newest infrared technology in one
- Touch screen control, 50 individual programs
- Stainless steel construction
- German designed and built
- NST certified for hygienic design

OPTIONS

- Salter – complete automatic production from freezer to table

BENEFIT

- Speeds up your workflow up to 70% by using infrared technology
- Additional to the conventional heat from outside to inside the infrared-waves are baking from inside out
- Reduced baking loss of humidity=higher sales weight of product and longer freshness
- enormous reduction of reaction time to the customer

Your ideal device for baking pizzas!

With the 60/40 ITES: 30x 12" pizzas per hour!

With the 30/30 ITES: 15x 12" pizzas per hour!

TECHNICAL DETAILS		ITES 30/30	ITES 60/40	ITES 60/40 incl. salter
Length		1,197 mm	1,497 mm	1,497 mm
Width		540 mm	840 mm	840 mm
Height with salter		-	-	645 mm
Height without salter		543 mm	543 mm	-
Weight		ca. 95 kg	ca. 170 kg	ca. 175 kg
Voltage	1-ph	1x230 V/N/PE/50 Hz	3x230 V/400 V/N/PE/50 Hz	3x230 V/400 V/N/PE/50 Hz
	3-ph			
max. connected load	1-ph	3.4 kW/15 A	9.2 kW/14 A	9.3 kW/14 A
	3-ph			
Standard belt		wire mesh, non-stick	wire mesh, non-stick	wire mesh, non-stick
Automatic salter		-	-	5 litre
Max. product height		80 mm	80 mm	80 mm



WP LEBENSMITTELTECHNIK RIEHLE GMBH

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