



Riehle

*think process!*



Industrial throughput system

**IDA 1100-20**

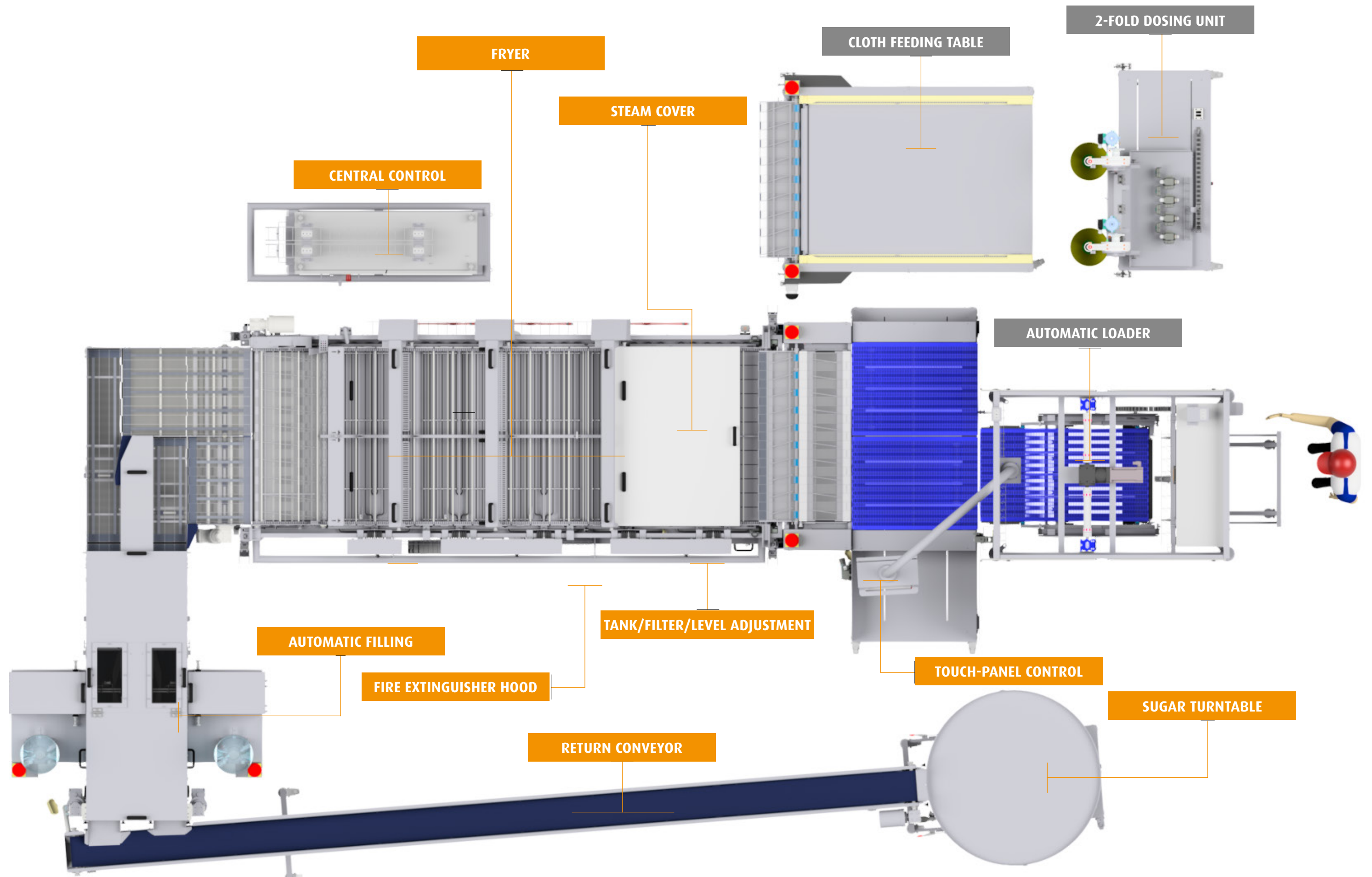
Up to 2000 Berliner donuts\*

Up to 4000 Donuts\*

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 input via WP RIEHLE system carriage and dispenser
- The carriage is fixed automatically and discharged at the end
- Maximum personnel saving through automatic transfer of 18 dispensers

### CLOTH FEEDING TABLE

- Feeding width 2x 22,83" / 1x 38,58" or 1x 43,31" as required
- Manual input via polyester cloths with hollow seam and transport bars
- Integrated collecting drawer for cloths/bars
- Can be moved on castors
- Maximum personnel saving by attaching 2 sheets simultaneously

### 2-FOLD DOSING UNIT

- Automatic dosing of curd cheese balls, crullers, cake donuts, etc.
- Optional: automatic replenishing of the masses

### FRYER

- 3 servomotor controlled twists, can be recessed individually in the tray
- Hydraulic lifting unit for transport use and heating, hence tray accessible from all sides
- 4 heating zones, controlled independently of one another for constant temperature and lower grease absorption

### STEAM COVER

- Before the first twist in order to attain a larger volume at same weighing in

### TANK/FILTER/LEVEL ADJUSTMENT

- For melting and preheating the grease
- With feeding flap for safe, splash-free replenishing of grease blocks
- Integrated drain filtration with stainless steel permanent filter for longer grease usage periods
- 392°F permanent temperature stable pump for automatic level adjustment of the grease 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 personnel saving through automatic conversion of the filling quantities with the baking program
- Maximum personnel saving 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 system
- Maximum personnel saving by shortening 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: l x w x h: 157,48"x74,80"x17,72"
- Ceiling mounted, alternatively on stands

### TECHNICAL DETAILS

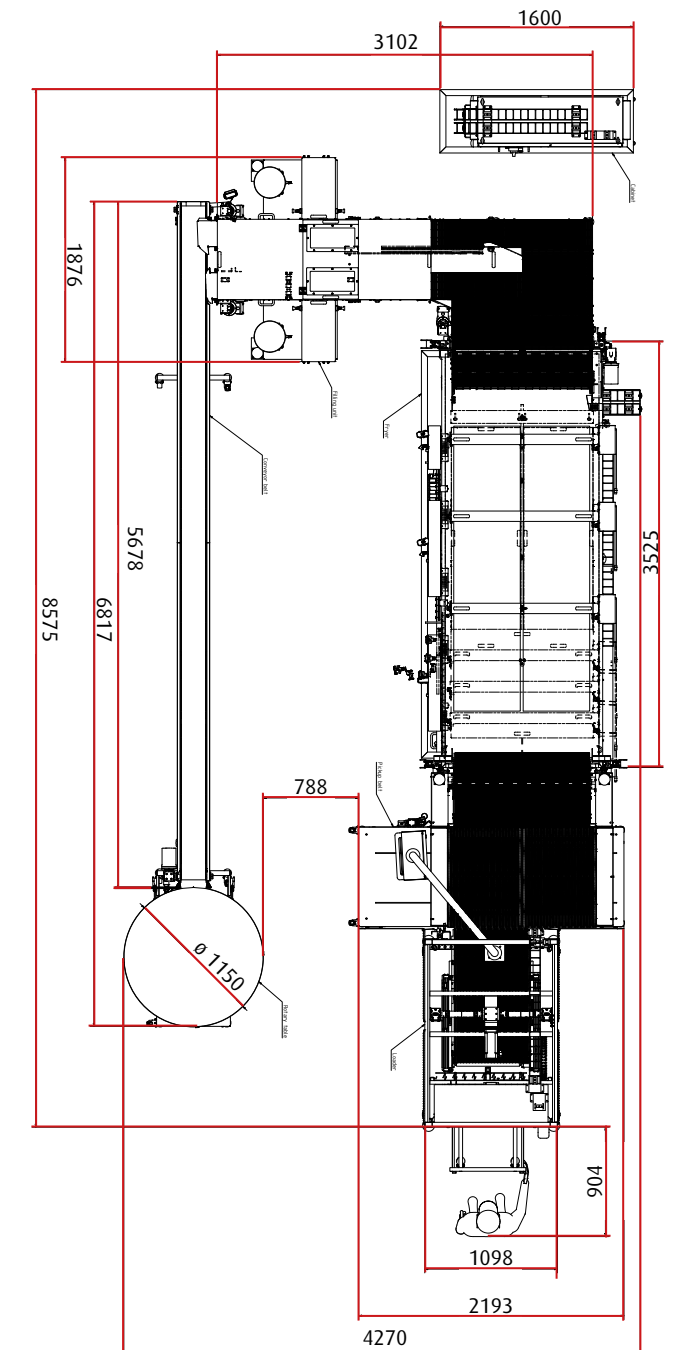
### Size 20

|                                   |             |
|-----------------------------------|-------------|
| Length with loader                | 8013 mm     |
| Length with feeding table         | 5700 mm     |
| Height of feeding table support   | 1110 mm     |
| Total width                       | 1700 mm     |
| Voltage                           | 400 V-50 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 400 V                  | 125 A       |
| Filling quantity                  | 290 litres  |
| Usable width                      | 1100 mm     |
| Drying section in oil             | 2540 mm     |
| max. product diameter             | max. 110 mm |
| 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 2000 items/h

Donuts: 10 items/row at 3 min baking time  
→ up to 4000 items/h







# Riehle



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