



Riehle

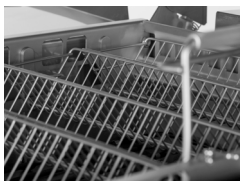
think process!



Deep fryer **Mini 20**

The deep fryer for smaller quantities

WP BAKERYGROUP



ABOUT
20 PIECES
PER BAKING
PROCESS

Specially designed for the production of smaller quantities.

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

BENEFITS

- Tightly closing steam lid, increases 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 with brakes
- 8 dumping trays included
- Turning basket also included

OPTIONS

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

TECHNICAL DETAILS

Width	49.2"
Working height	29.5"
Depth	32.7"
Weight	approx. 276 lb
Voltage	208-240 V/60 Hz/3-ph, Ground 208-240 V/60 Hz/1-ph, Ground
Max. connected load	5.8-7.7 kW
Capacity	approx. 4.5 gal

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