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Industrial throughput system

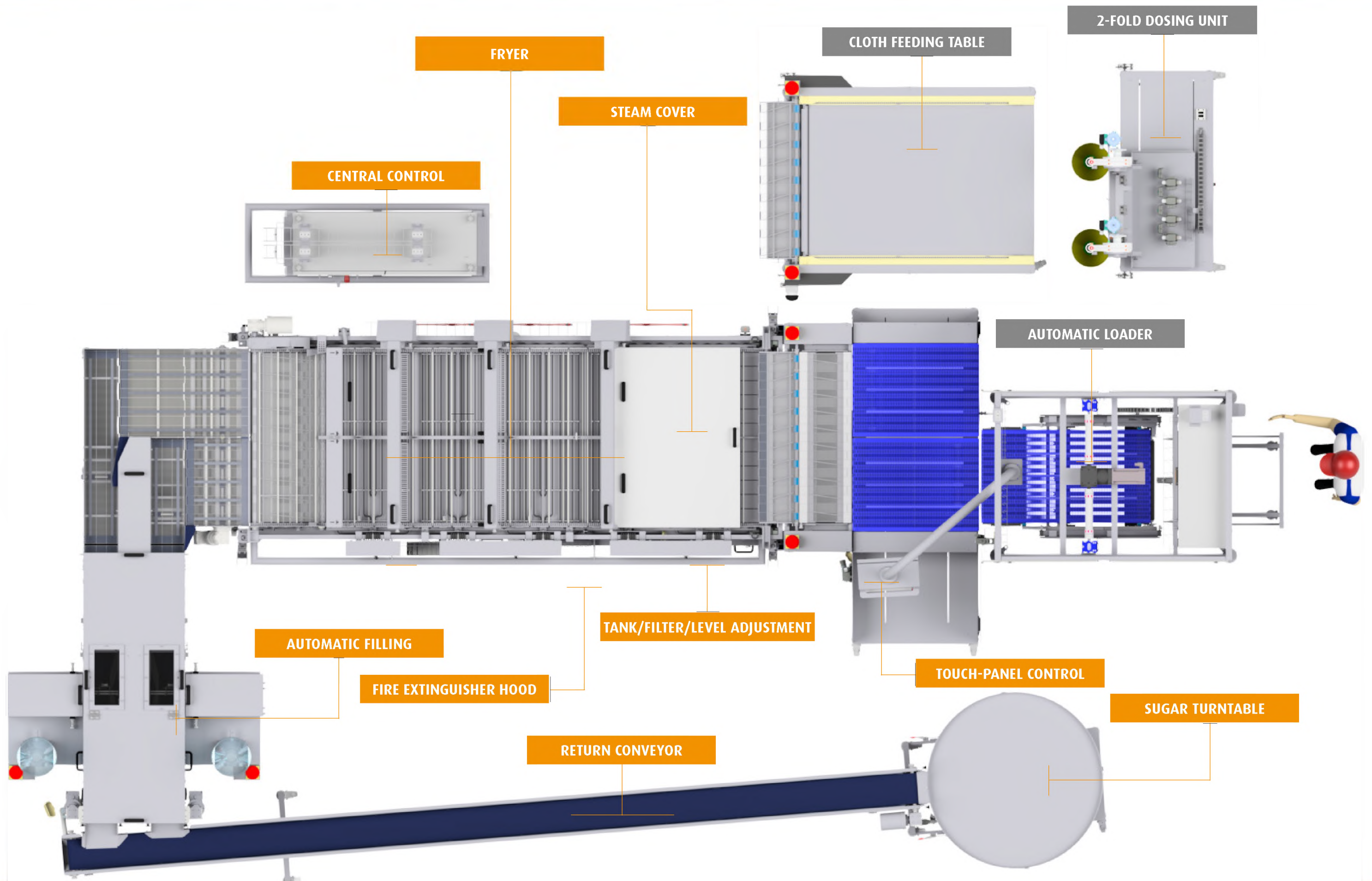
IDA 1100-20

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" x 74,80" x 17,72"
- Ceiling mounted, alternatively on stands

TECHNICAL DETAILS

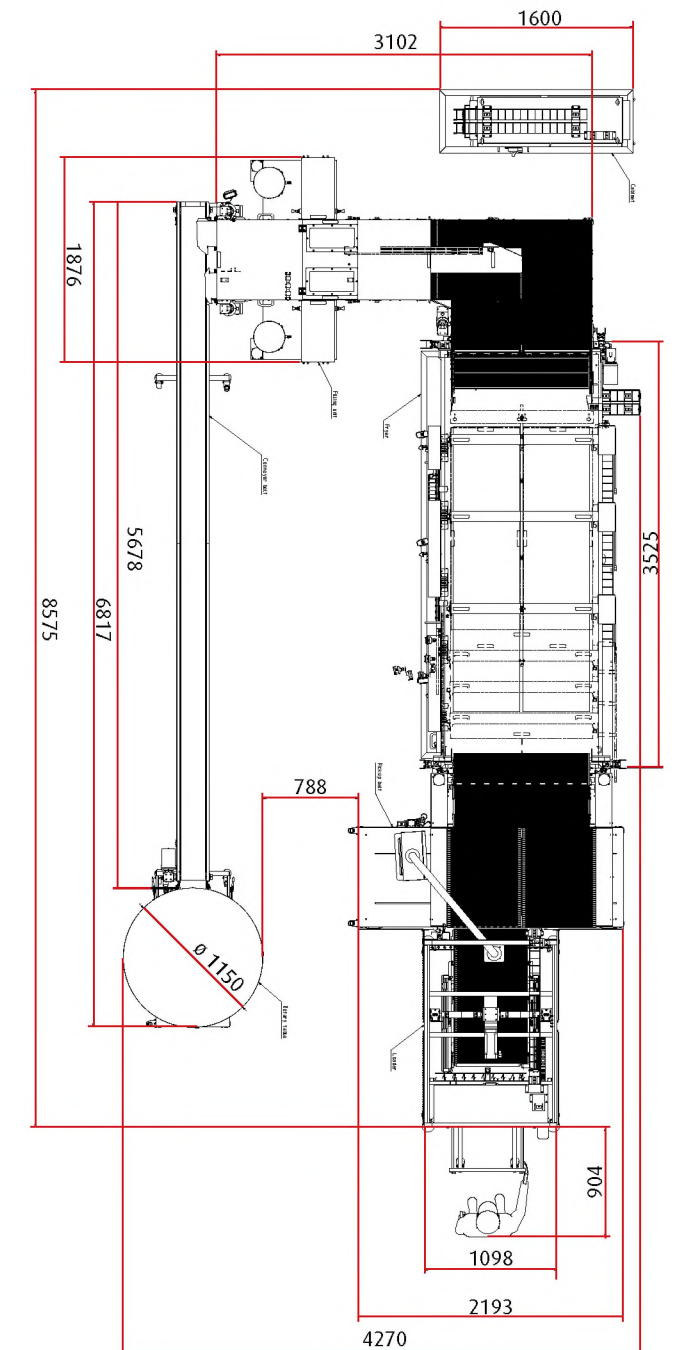
Size 20

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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