



Riehle

think process!

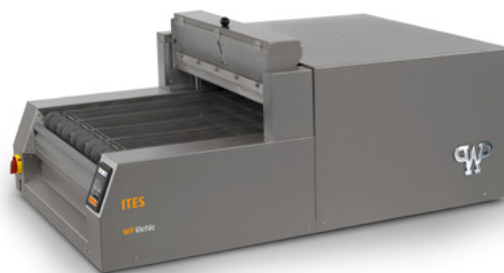


Infrared
Highspeed Oven
ITES

The award-winning bake off oven

WP BAKERYGROUP

THE ITES IS IDEAL FOR CONVENIENCE STORES, SNACK-SHOPS, HOTELS, RESTAURANTS, SATELLTE-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/UL certified for USA and Canada

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 form inside out
- Reduced baking loss of humidity=higher sales weight of product and longer freshness
- enormous reduction of reaction time to the customer

OPTIONS

- Salter – complete automatic production from freezer to table

TECHNICAL DETAILS		ITES 30/30	ITES 60/40	ITES 60/40 incl. salter
Length		47.2"	58.9"	58.9"
Width		21.3"	33.1"	33.1"
Height with salter		-	-	28.1"
Height without salter		24.0"	24.0"	-
Weight		approx. 210 lb	approx. 374 lb	approx. 385 lb
Voltage	1-ph	1x208-240 V/60 Hz Ground	1x208-240 V/60 Hz Ground	1x208-240 V/60 Hz Ground
	3-ph	3x208-240 V/60 Hz Ground	3x208-240 V/60 Hz Ground	3x208-240 V/60 Hz Ground
max. connected load	1-ph	3.4-4.5 kW/16.3-18.8 A	7.2-9.5 kW/34.0-39.6 A	7.2-9.5 kW/34.0-39.6 A
	3-ph	3.4-4.5 kW/14.0-15.5 A	7.2-9.5 kW/29.2-32.0 A	7.2-9.5 kW/29.2-32.0 A
Standard belt		wire mesh, non-stick	wire mesh, non-stick	wire mesh, non-stick
Automatic salter		-	-	1.3 gal
Max. product height		3.1"	3.1"	3.1"



WP LEBENSMITTELTECHNIK RIEHLE GMBH

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