



Deep fryer **Mini 20**

The deep fryer for smaller quantities

MINI 20



BENEFITS

- Tightly closing steam lid enables to increase 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 (two of them are with brakes)
- Turning basket included
- 8 dumping trays included

TECHNICAL DATA

| | |
|----------------------|--------------------------|
| Width: | 1,250 mm |
| Working height: | 750 mm |
| Depth: | 830 mm |
| Weight: | approx. 125 kg |
| Voltage: | 3x230 V/400 V/N/PE 50 Hz |
| Max. connected load: | 5.9 kW/8.6 A |
| Capacity: | approx. 17 litres |

About
20 Berliner
per baking cycle



Specially designed for production of smaller quantities.

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

OPTIONS

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

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