



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:	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

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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