



**Deep frying with artisan quality  
in large quantities  
Industrial throughput system (IDA)**



DEEP FRYING  
(PASTRY)

# DEEP FRYING WITH ARTISAN QUALITY & IN LARGE QUANTITIES

## Industrial throughput system IDA 1100-20 and IDA 1100-40



The proven Riehle steam lid also ensures excellent volume output of donuts/pastries in the large IDA systems. The intelligent temperature control reduces fat absorption to a minimum.

IDA 1100-20



IDA 1100-40



## BENEFITS

### Industrial throughput system IDA

- Production of large quantities
- Maximum labour savings
- Continuous production using a throughput system
- Operation of all connected system parts via intuitive touch panel control, which can be maintained remotely
- Filling is also controlled via the baking programme, the filling quantities are changed automatically





## BENEFITS

### Industrial throughput system IDA

- Several heating zones that can be controlled independently of each other for a constant temperature and reduced fat absorption
- Steam lid for larger baking volume
- Integrated fat filter for longer fat utilisation time



# CENTRAL CONTROL

## Industrial throughput system IDA

### INTUITIVE TOUCH CONTROL

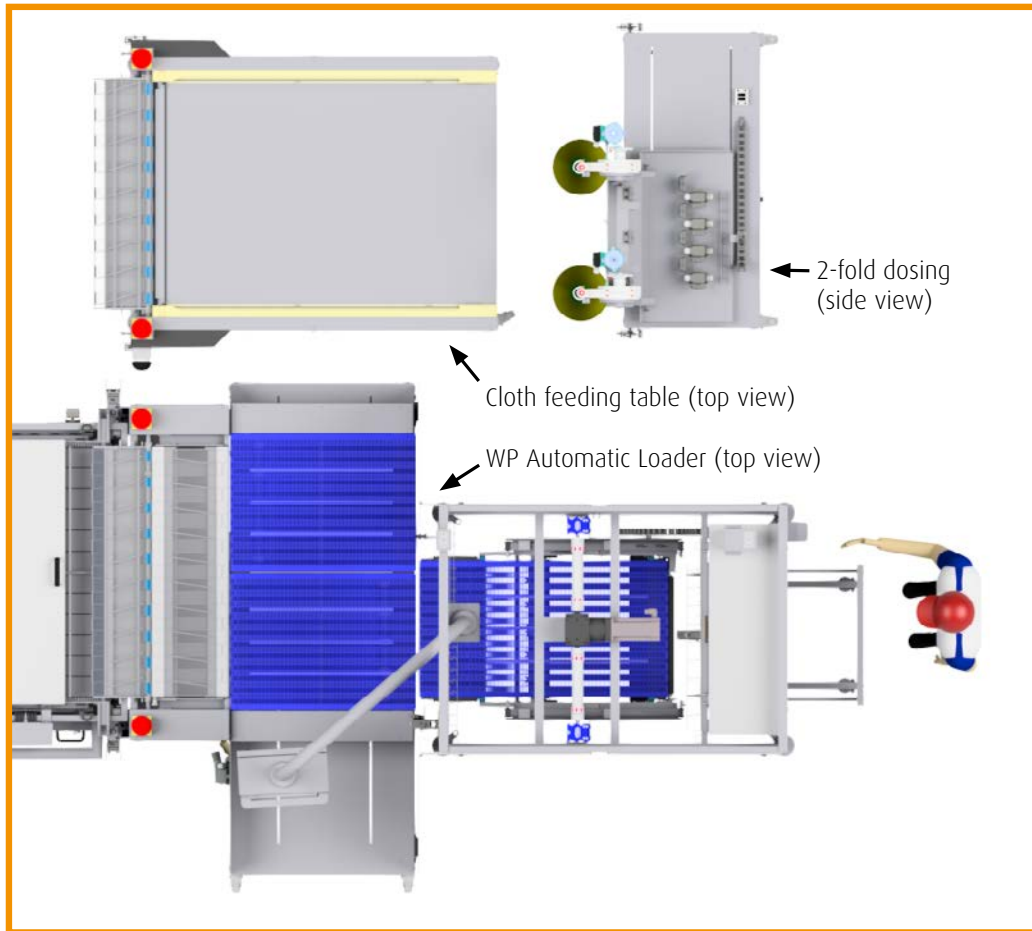


All IDA components are operated centrally via a control system, which is internet-ready and remote maintenance capable. Different user levels with corresponding access rights can be stored in the software. The IDA can also be controlled via a tablet.



## POSSIBLE FEEDING

# Industrial throughput system IDA

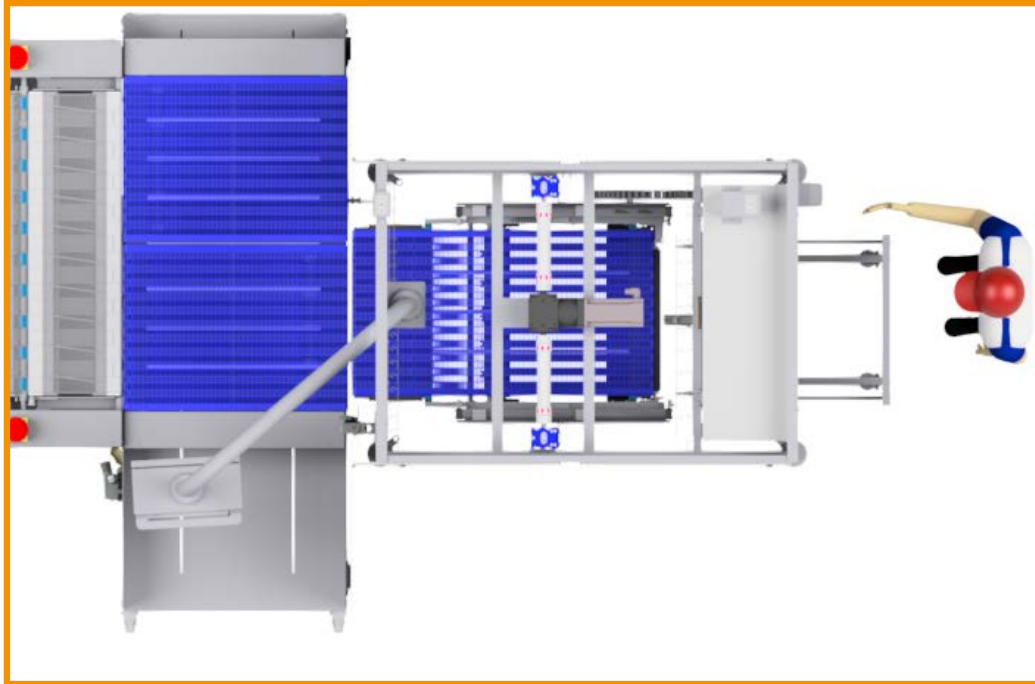


## INPUT SYSTEMS

Depending on the products, modular input systems for IDA are available: Cloth feeding table, automatic loader for system trolleys with transfer/distribution unit, automatic 2-fold dosing for curd cheese dumplings, crullers, cake-donuts, and much more.

## POSSIBLE FEEDING

### Industrial throughput system IDA



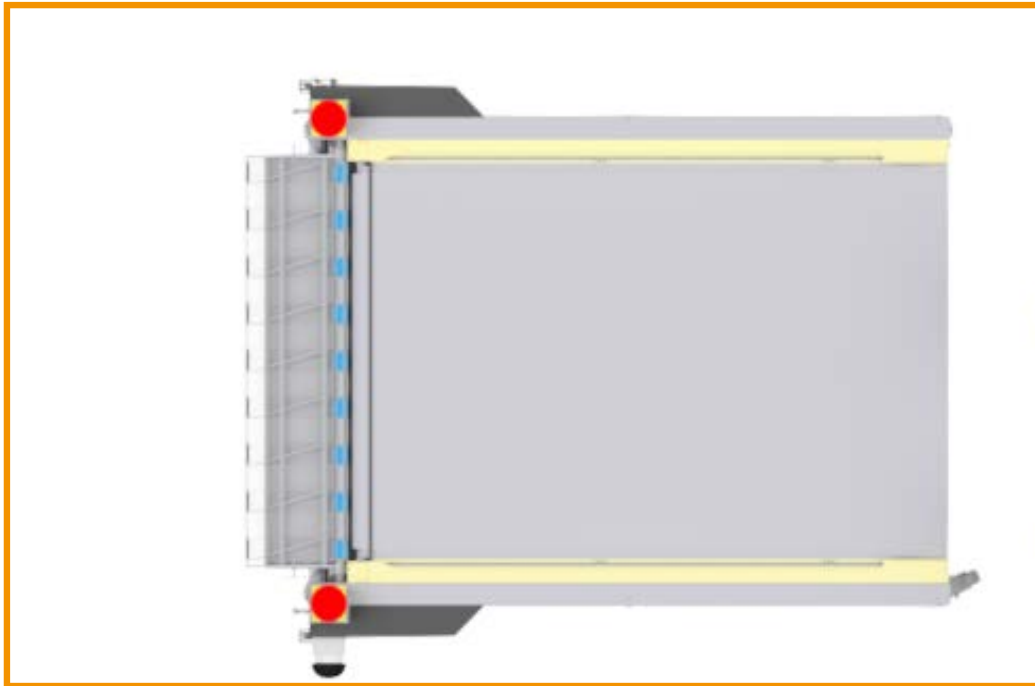
#### AUTOMATIC LOADER

- Automatic feeding via WPRIEHLE system rack and rack feeding robot
- The trolley is fixed automatically and discharged at the end of the baking process
- Maximum reduction of personnel workload through automatic transfer of 18 proving setters



## POSSIBLE FEEDING

### Industrial throughput system IDA



#### TUCHEINGABETISCH

- Feeding width 2x 580/1x 980 or 1x 1100 as required
- Manual feeding via polyester cloths with hollow seam and transport bars
- Integrated collecting drawer for used cloths/bars
- Moveable on castors
- Maximum reduction of personnel workload by feeding 2 sheets simultaneously



## POSSIBLE FEEDING

### Industrial throughput system IDA



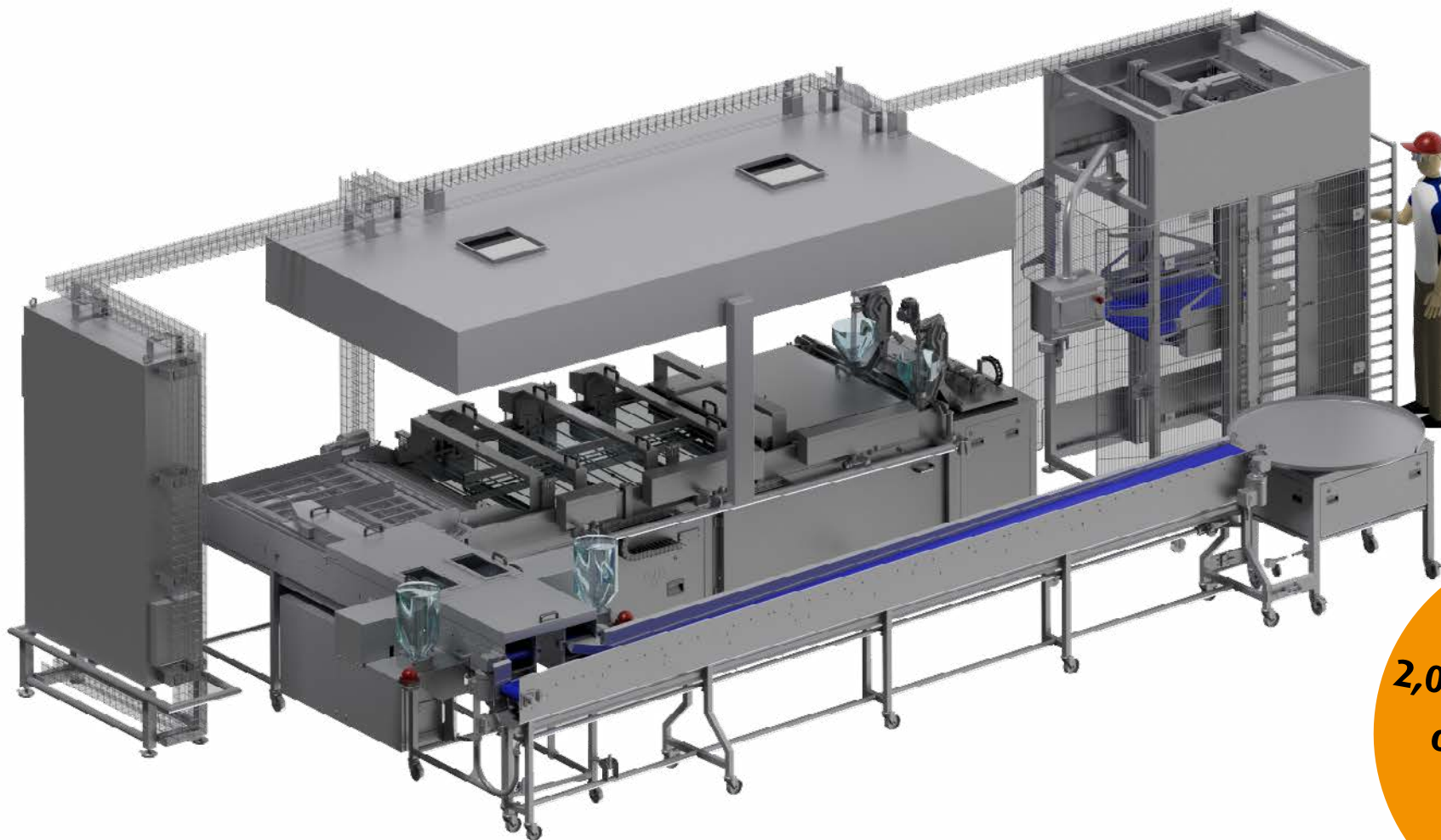
#### 2-FOLD DOSING UNIT

- Automatic dosing of cottage cheese balls, crullers, cake donuts, etc.
- Optional: automatic refilling of the baking mixture

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## STRUCTURE

# Industrial throughput system IDA 1100-20



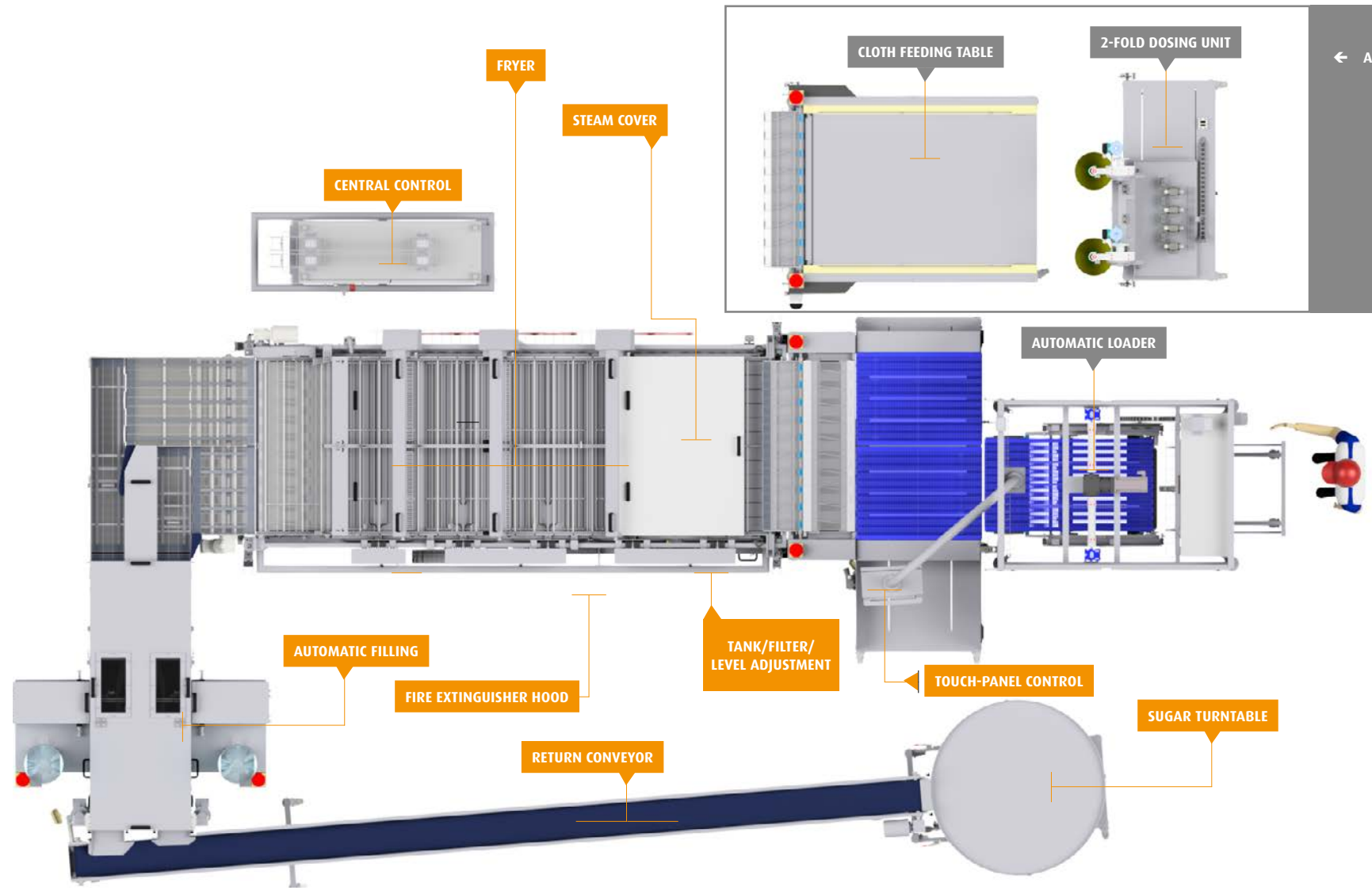
up to  
2,000 Berliner donuts  
or 4,000 Donuts  
per hour



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# STRUCTURE

## Industrial throughput system IDA 1100-20



## FEATURES

# Industrial throughput system IDA 1100-20



### FRYER

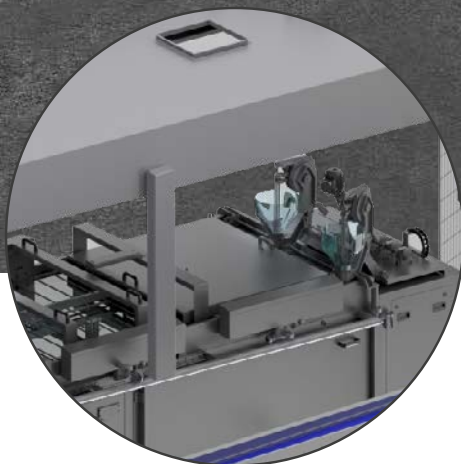
- 3 turns, operated by servomotor, can be individually submerged into the oil tub
- Hydraulic lifting unit for transport unit and heating elements, hence the oil tub accessible from all sides
- 4 heating zones, individually controlled for constant temperature and lower fat absorption





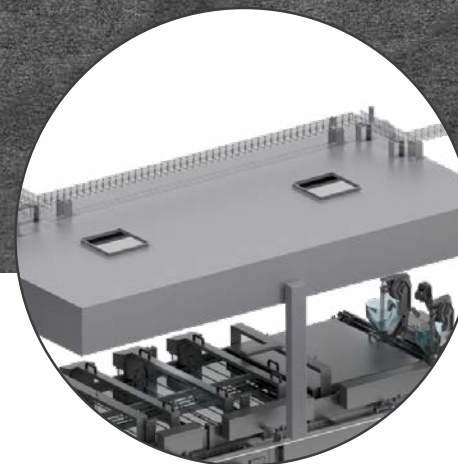
## FEATURES

# Industrial throughput system IDA 1100-20



### STEAM COVER

- Before the first turn in order to attain a larger volume at the same weight



### FIRE EXTINGUISHER HOOD

- Dimensions: LxWxH:  
4,000 x 1,900 x 450 mm
- Ceiling mounted, alternatively on a lower frame



## FEATURES

### Industrial throughput system IDA 1100-20



#### TANK/FILTER/LEVEL ADJUSTMENT

- For melting and preheating of the fat
- With feeding flap for safe, splash-free refilling of fat blocks
- Integrated drain filtration with stainless steel permanent filter for longer fat usage periods





## FEATURES

### Industrial throughput system IDA 1100-20



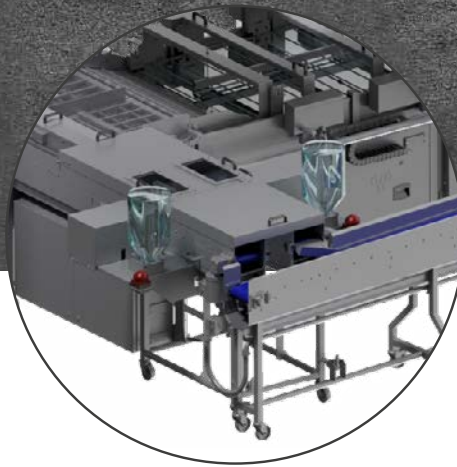
#### TANK/FILTER/LEVEL ADJUSTMENT

- 200°C permanent temperature stable pump for automatic level adjustment of the oil level in the fryer
- Can be moved out for hygienic cleaning
- With removable lid for hygienic cleaning



## FEATURES

# Industrial throughput system IDA 1100-20



### AUTOMATIC FILLING

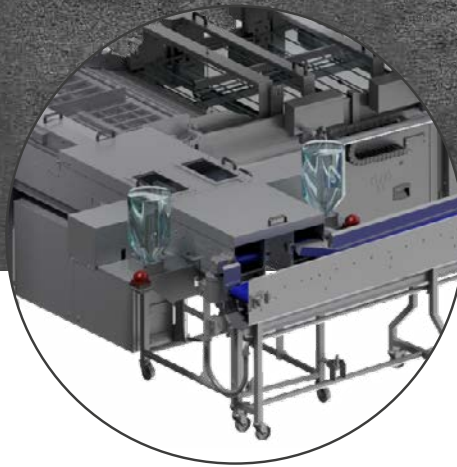
- 2-row filling
- Filling quantities can be saved in the central control
- Precise filling via time-controlled gear pumps
- Maximum reduction of personnel workload through automatic change of the filling quantities by changing the baking programme





## FEATURES

# Industrial throughput system IDA 1100-20



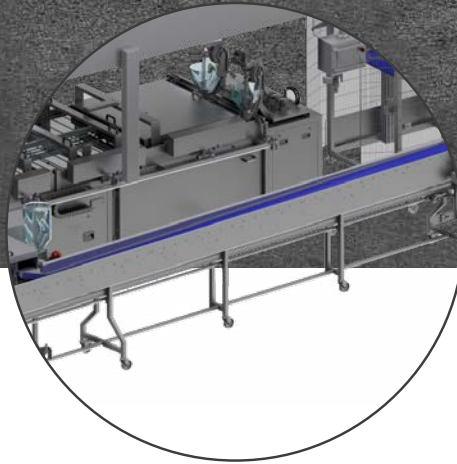
### AUTOMATIC FILLING

- Maximum reduction of personnel workload through interchangeable container system for different fillings



## FEATURES

# Industrial throughput system IDA 1100-20



### RETURN CONVEYOR

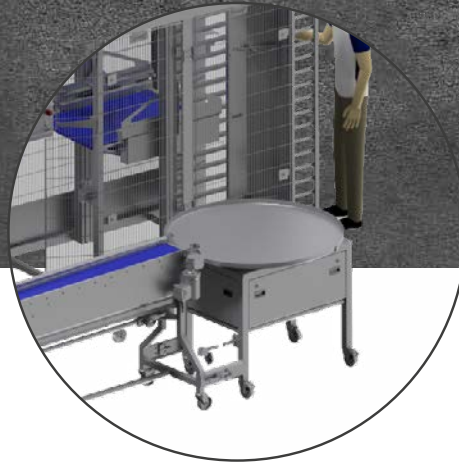
- Useful length 4,770 mm (distance from the second chute until the edge of the chute to the sugar turntable)
- After filling the products are returned to the start of the frying line
- Maximum personnel saving by shortening of the working paths





## FEATURES

# Industrial throughput system IDA 1100-20



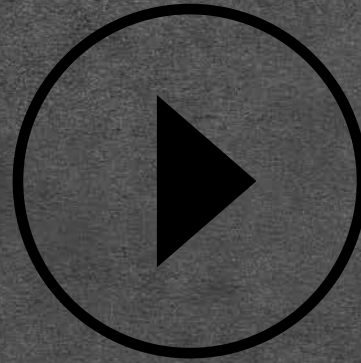
## SUGAR TURNTABLE

- Diameter 115 cm
- Maximum personnel saving by positioning directly beside the feeding table and hence shortening the working paths



# Industrial throughput system IDA 1100-20

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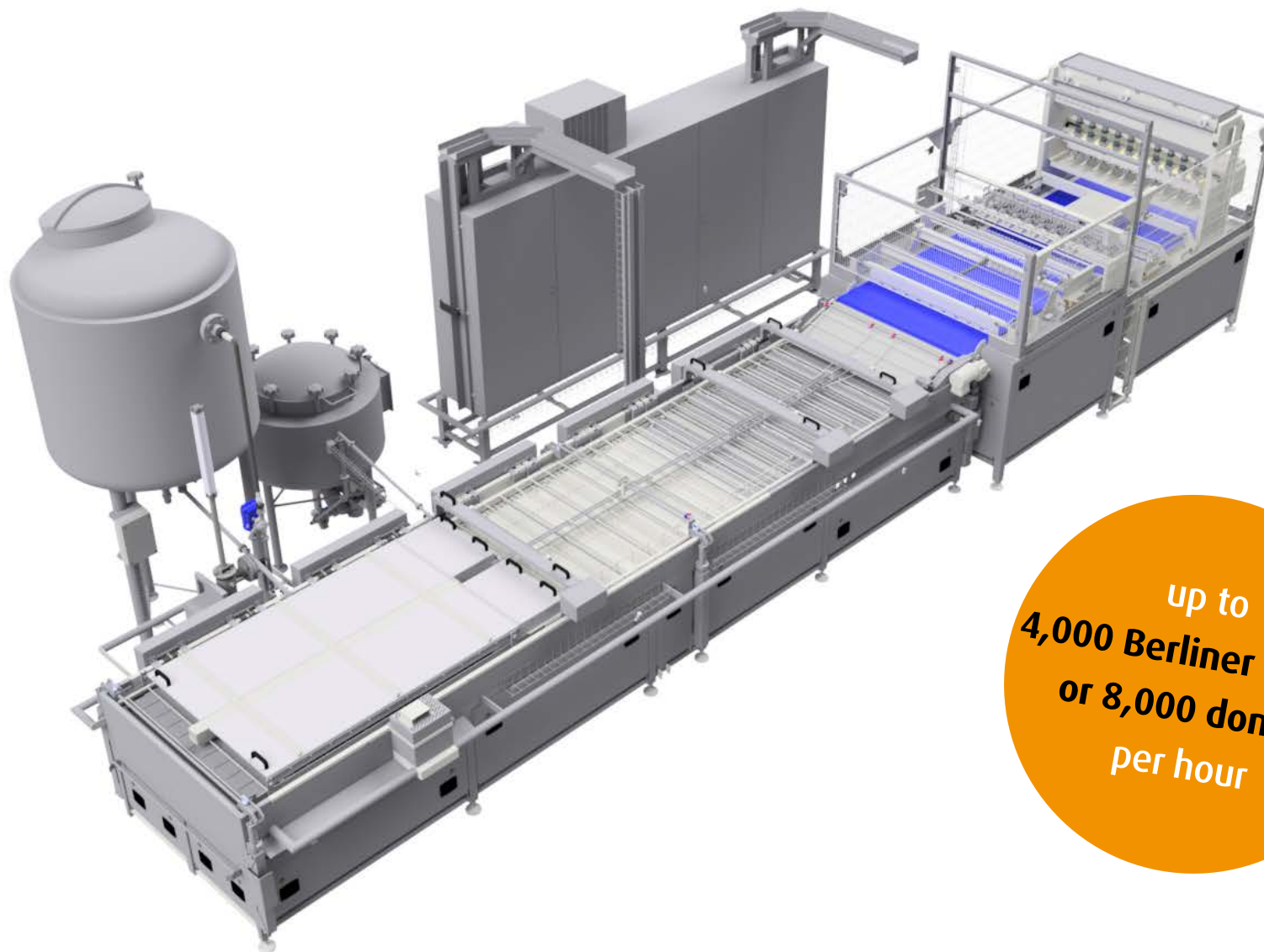
Watch video via browser



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## STRUCTURE

# Industrial throughput system IDA 1100-40

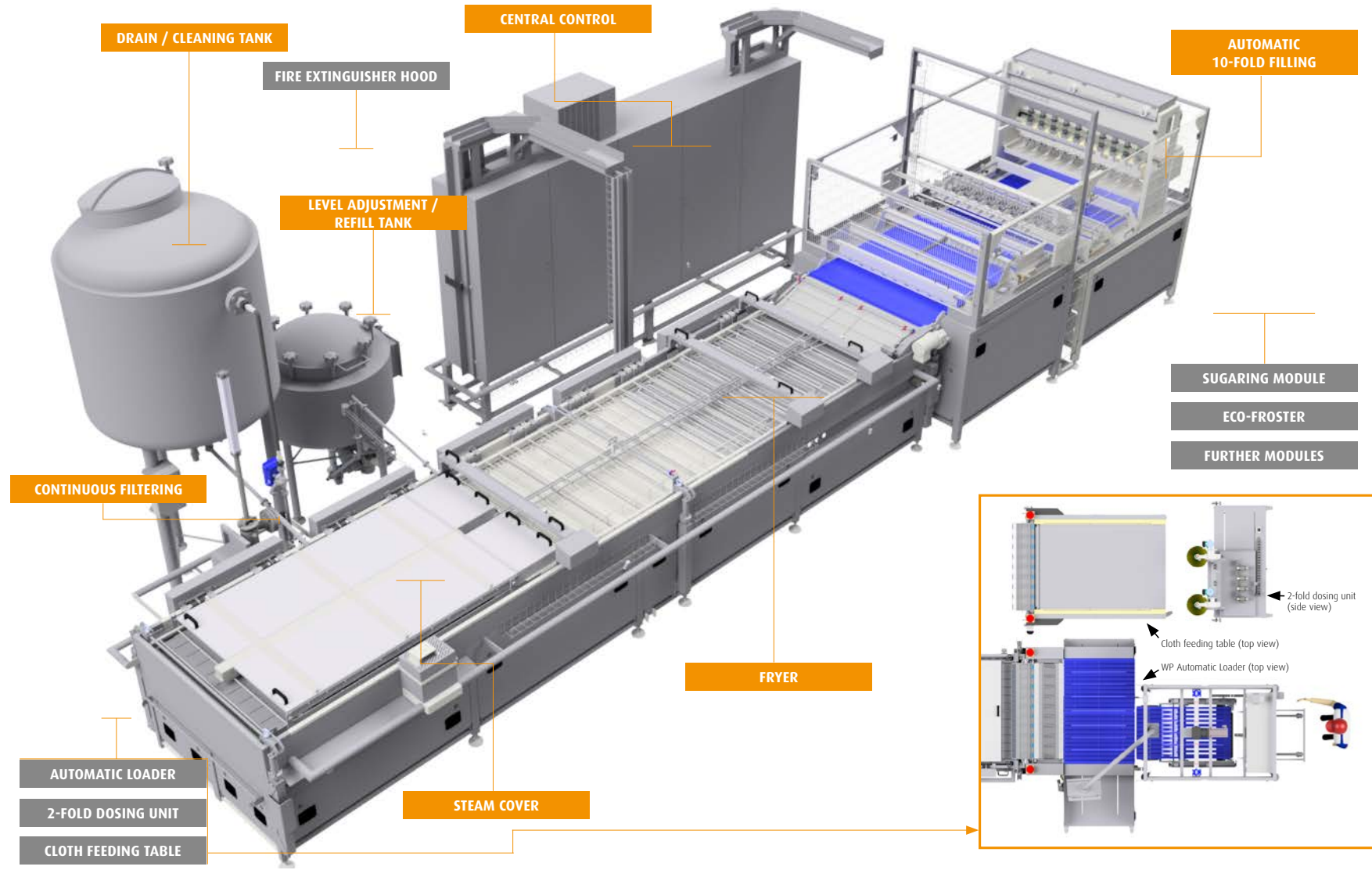


up to  
4,000 Berliner donuts  
or 8,000 donuts  
per hour

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# STRUCTURE

## Industrial throughput system IDA 1100-40





## FEATURES

### Industrial throughput system IDA 1100-40



#### FRYER

- 3 servomotor controlled twists, can be individually switched off and recessed in the tray
- Hydraulic lifting unit for transport use and heating, hence tray accessible from all sides
- Separate heating zones, controlled independently of one another for constant temperature and lower grease absorption



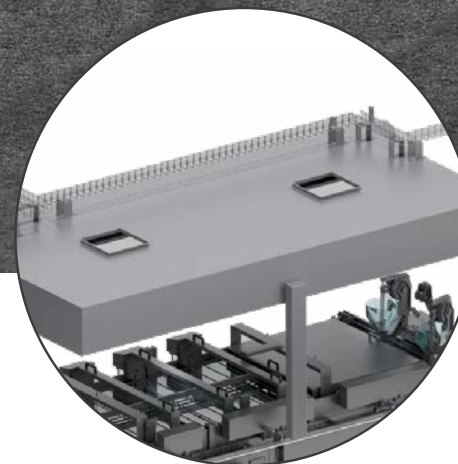
## FEATURES

# Industrial throughput system IDA 1100-40



### STEAM COVER

- Before the first turn in order to attain a larger volume at the same weight



### FIRE EXTINGUISHER HOOD

- Dimensions: LxWxH:  
8,000 x 1,900 x 450 mm
- Ceiling mounted, alternatively on a lower frame





## FEATURES

### Industrial throughput system IDA 1100-40



#### LEVEL ADJUSTMENT / REFILL TANK

- For melting and preheating of the fat
- With feeding flap for safe, splash-free refilling of fat blocks
- 200°C permanent temperature stable pump for automatic level adjustment of the oil level in the fryer



## FEATURES

# Industrial throughput system IDA 1100-40



### CONTINUOUS FILTERING

- stainless steel permanent filter
- Self-cleaning during operation
- Residues are discharged from the oil flow via a valve

### DRAIN / CLEANING TANK

- Separate 1,000 litre tank
- With level indicator and heating





## FEATURES

# Industrial throughput system IDA 1100-40



### AUTOMATIC 10-FOLD FILLING

- 10-row filling
- Filling quantities can be saved in the central control
- Precise filling via time-controlled servo gear pumps



## FEATURES

### Industrial throughput system IDA 1100-40



#### AUTOMATIC 10-FOLD FILLING

- Maximum reduction of personnel workload through automatic change of the filling quantities by changing the baking programme
- Optional: filling from above for ring donuts
- Optional: automatic refilling from a storage container

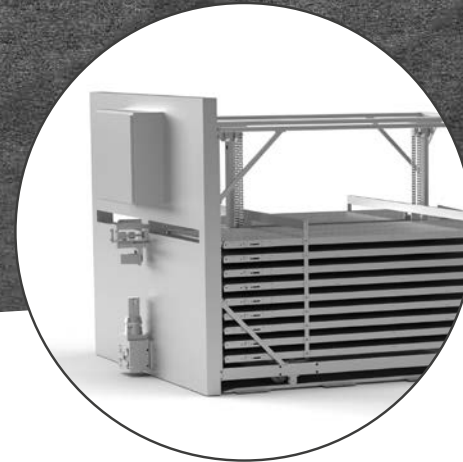




## POSSIBLE UPGRADE

### Industrial throughput system IDA 1100-40

#### SUGARING MODULE



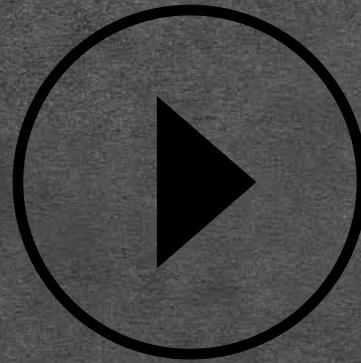
#### ECO-FROSTER

- Large freezing area in a small space
- Available from 21 m<sup>2</sup> freezer area up to your desired size
- Variable length and width possible
- Touch panel control for entering and saving parameters for different freezing programmes and remote maintenance option
- Automatic discharge after freezing



# Industrial throughput system IDA 1100-40

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## WHY

### you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

# SPECIALISED AREAS

## of WP Lebensmitteltechnik RIEHLE GmbH

DEEP FRYING  
(PASTRY)

DEEP FRYING  
(SAVOURY)  
& COOKING

IN-STORE /  
SNACK  
BAKING

LYE  
APPLICATION

TRAY  
CLEANING

ROBOTICS /  
AUTOMATION

BAKERY  
FREEZING  
SYSTEMS


CUSTOMISED  
SOLUTIONS

ACCESSORIES

more than  
**50 years**  
of experience



## **CONTACT** and ordering



**WP Lebensmitteltechnik RIEHLE GmbH**  
**Dr.-Rudolf-Schieber-Str. 15**  
**D-73463 Westhausen (Germany)**

**phone: +49 (0)7363 95390-0**

**info@riehle.de**  
**www.wp-riehle.de**

**Do you have any  
questions?**

**Our sales team looks forward  
to hear from you!**

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Version 2/2025