



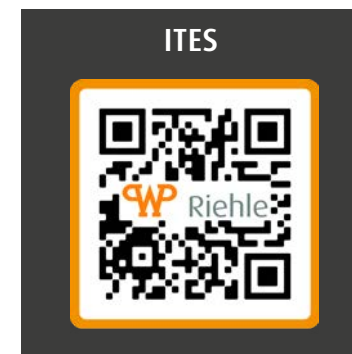
**More flexibility & time savings
ITES infrared oven**

INFRARED BAKING: MORE FLEXIBILITY & TIME SAVINGS

ITES infrared oven



ITES by WP Riehle is an oven developed and manufactured in Germany that combines the advantages of a conventional oven with the latest infrared technology. With these and other well thought-out details, the ITES oven can accelerate production processes by up to 70%.



INFRARED BAKING: MORE FLEXIBILITY & TIME SAVINGS

ITES infrared oven

The award-winning oven is specifically designed to bake pre-baked, frozen baked goods. Ideal for pretzels, baguettes, pizza slices and many other small snacks.



BENEFITS

ITES infrared oven

- 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
- Thawing/defrosting in the oven possible
- enormous reduction of reaction time to the customer



EQUIPMENT

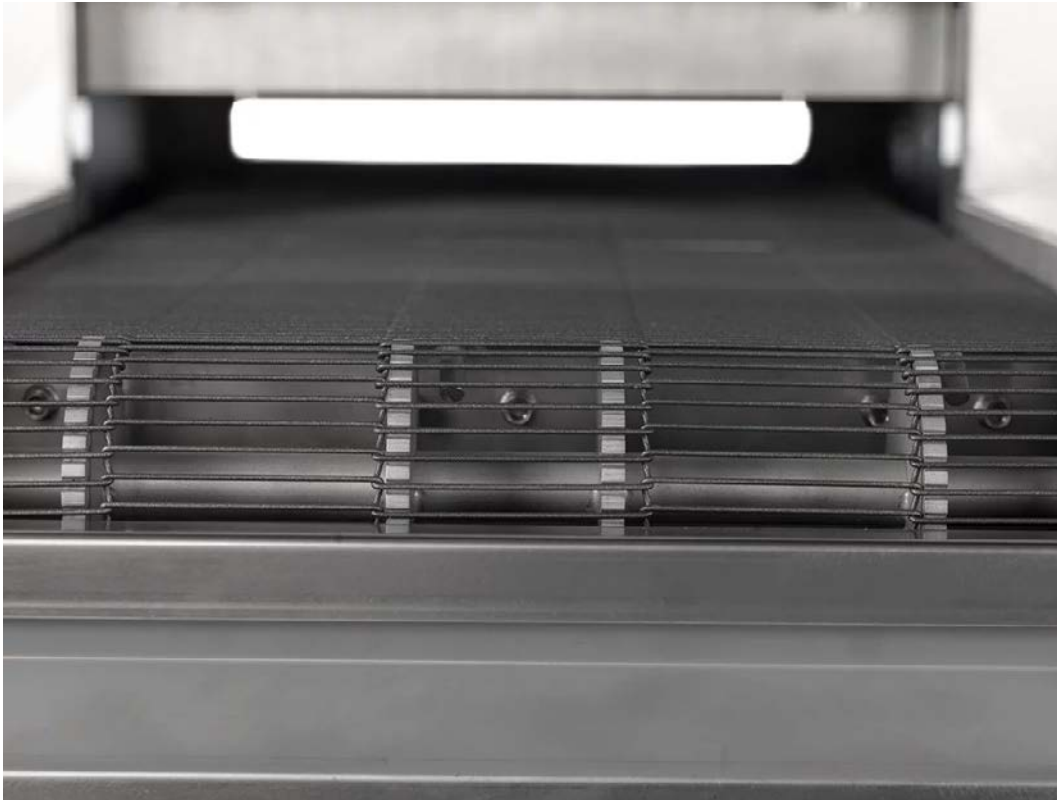
ITES infrared oven

- Conventional oven and newest infrared technology in one
- Touch screen control
- 50 individual programmes
- Stainless steel construction
- German designed and built
- NST certified for hygienic design



FEATURES

ITES infrared oven



PATENTED INFRARED TECHNOLOGY

Depending on the product, the baking time can be reduced by up to 70% by infrared baking. The products are baked from the inside out; the end product contains more moisture and accordingly stays fresh longer.

FEATURES

ITES infrared oven



OPERATION

Operation is intuitive via a touch panel. The control system offers the option to store 50 individual baking programmes.

FEATURES

ITES infrared oven



OPTIONAL: SALTER

Lye products can be thawed and automatically sprinkled with salt before baking. To do this, the products are taken out of the oven and put back in after salting. This process is stored in the baking programme and runs fully automatically.

The salter integrates perfectly into the automated production process – from the freezer to the saleable product.

FEATURES

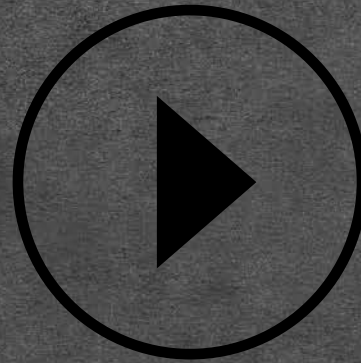
ITES infrared oven



OPTIONAL: SHOP SOLUTION

The ITES oven can be connected to a self-service system. It is used as a tunnel oven, and after baking the products are transferred to an output rack.

Information video ITES infrared oven



Watch video via browser

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION

up to
700 donuts
per hour



FROM ZERO TO GLAZED DONUT IN LESS THAN 1 MINUTE

With the infrared oven you are able to fully benefit from infrared baking. Frozen donuts are thawed in 20-30 seconds and passed straight from the oven to the glazer.

You get thawed and glazed donuts in one step. After glazing the donuts can be decorated individually.

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION

BENEFIT FULLY FROM INFRARED BAKING



- save up to 70% of process time with the ITES
- less moisture loss during baking
- higher baked product weight and longer freshness
- easy operation via touch control with storable programmes
- fulfils the NSF hygienic standard

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION

FEATURES ITES DONUT

- size of holding surface: 30 x 30 cm
- wire mesh belt with non-stick coating
- maximum product height: 80 mm



ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION



FEATURES SHOP GLAZER

- small and efficient table solution
- no splattering, keeps the environment clean
- flexible thanks to small glaze container
- easy to clean
- donuts can be variously decorated
- filling capacity of approx. 21 litres of glazing material

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION



FLEXIBILITY:

- rapid response time to customer requirements
- also other products can be thawed and baked in the oven like pizza and snacks
- flexible thanks to small glaze container
- exchange container for quick change of color available

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION



HYGIENE:

- hygienic thawing in the oven
- easy and tool free to clean
- hygienic storage of the frozen donuts in the freezer
- all parts with contact to the products are easy to clean in the dish washer

ITES INFRARED OVEN EXTENSIONS

Shop Glazer System REVOLUTION



SPEED:

- unthawing of donuts in 20-30 seconds
- fresh glazed donuts in less than 1 minute
- reducing of labour time by automatization

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

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CONTACT and ordering



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**Do you have any
questions?**

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

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