



OVEN ITES

For just-in-time baking of small
bakery products and snacks

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HALL B4
BOOTH #130



MÜNCHEN
12. - 17. SEPT. 2015
Die führende Weltmesse für
BÄCKEREI, KONFITOREI
UND SNACKS
Öffnungszeiten
SA - MI:
09:30 - 18:00 UHR
DO:
09:30 - 17:00 UHR



ITES OVEN

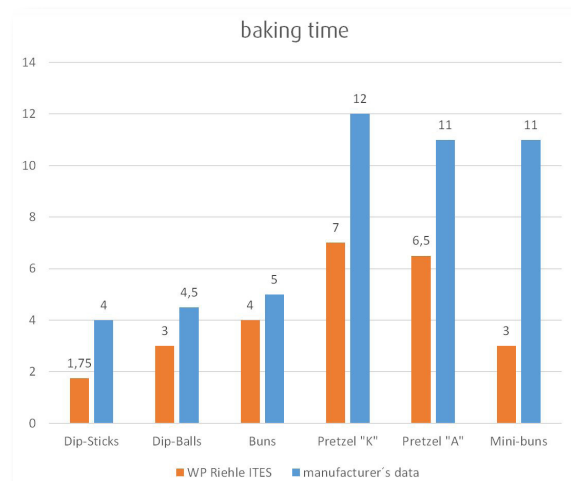
From frozen to fabulous in 30 % of the time!

The ITES oven from **WP Riehle** is a German designed and built infra-red oven and convection oven in one with many other unique features. The oven is designed especially to bake off pre-baked frozen breads, snacks such as pizza slices, sausage rolls, pretzels and much, much more.

The oven is ideal for convenience stores, snack shops, hotels and restaurants, satellite bakery shops and kiosks. Its low power consumption and fast start up time and small footprint means that you can respond to your customers' demands easily and very quickly.

UNIQUE FEATURES

- Conventional oven and newest infrared technology in one
- Bakes in to out and out to in
- Thawing possible in the oven
- Moisture retention
- Belt control
- Touch screen programming
- Low power
- High output, small footprint
- Frozen, through thawing to finished product with huge cycle time reductions
- Stainless steel construction
- German designed and built



The infra-red technology bakes the product from the inside out, retaining moisture in the product. This increases shelf life and improves the quality of the finished product. The convection oven bakes from the outside in.

The infra-red and convection technology also gives you another added advantage, it bakes the products much faster than a conventional oven. A typical German Pretzel baked in the conventional way would have a total cycle time of more than 30 minutes including thawing, the ITES oven you are done in just 8 minutes including thawing.



BETTER MOISTURE RETENTION GIVES A BETTER TASTE AND LONGER SHELF LIFE

think process!

H THE

The programmable touch control panel allows you to input your products baking data, so you can easily switch from one product to another just by touching the screen.

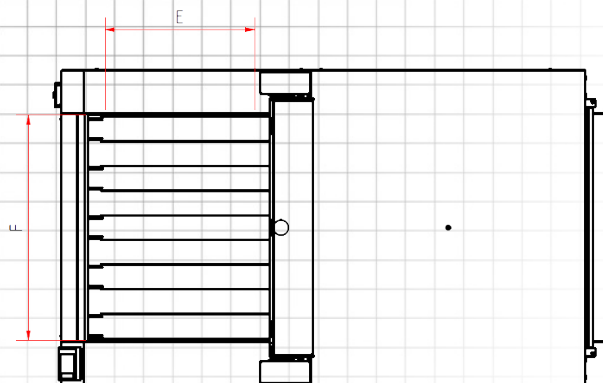
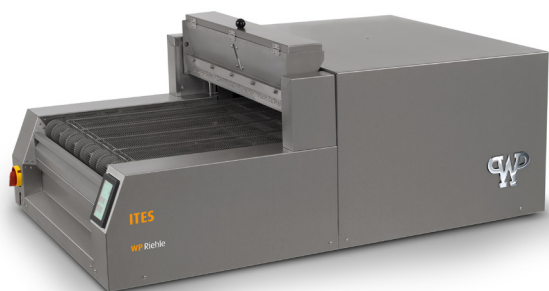
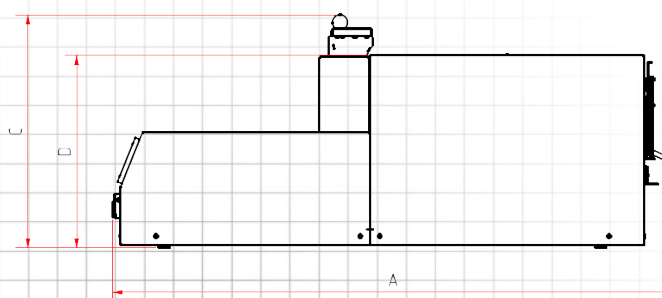
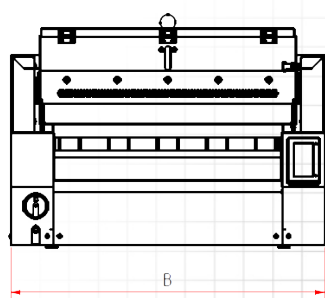
The optional salter allows for the complete baking cycle to be achieved automatically directly from the freezer. You place the products onto the stainless steel belt, push the start button and the oven does the rest. The product, in this case, is first gently thawed in the oven, exits to be salted and automatically goes back in to be finished.



25 INDIVIDUAL PROGRAMMES
POSSIBLE

Save money, save time and give your customers fresh products all day long.

ITES by **WP** Riehle.



	ITES 60/40	ITES 60/40 inc. Salter	ITES 30/30
Length (A)	1497 mm	1497 mm	1197 mm
Width (B)	839 mm	839 mm	539 mm
Height with salter (C)	-	622 mm	-
Height without salter (D)	513 mm	-	513 mm
Weight	ca. 160 kg	ca. 165 kg	ca. 125 kg
Voltage	3x230V/400V/N/PE-50Hz	3x230V/400V/N/PE-50Hz	230V-50Hz
Consumption	6,2 kW	6,3 kw	3,2 kw
Connection type	CEE 16A	CEE 16A	SCHUKO 230V-50Hz 16A
In-feed belt length (E)	400 mm	400 mm	300 mm
In-feed belt width (F)	600 mm	600 mm	300 mm
Standard belt	Woven, stainless steel	Woven, non-stick	Woven, stainless steel
Optional belt	Woven, non-stick	Woven, stainless steel	-
Automatic salter	optional, 5l	-	-
Max. product height	80 mm	80 mm	80 mm

- Subject to technical modifications; no responsibility is accepted for the accuracy of this information.

SERVICE - AROUND THE CLOCK

Even the best technology needs technical support sooner or later:

- The **WP** Riehle emergency repair service can be reached 365 days a year and around the clock
- Spare parts are dispatched the same day of ordering (in case of ordering until 12:00 AM)
- An absolute minimum of machine downtime during production through our new maintenance concept