



## Deep Fryer Mini 20

A new generation of fryers specially designed  
to match small productions



## Deep Fryer Mini 20

The ideal Fryer to produce not only small quantities of yeast Donuts in craft bakeries but also very convenient for any kind of events.

The provided turning basket enables a user friendly operating of the unit for small productions.

It comes with an efficient steam lid to improve volume of the dough.

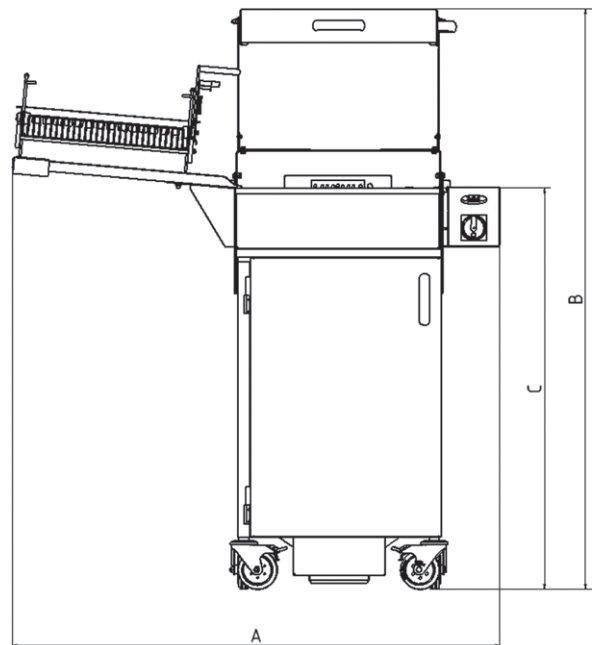
With its integrated 2 liter water tank for the fermentation chamber the Mini 20 is also suitable for outdoor applications.

### Advantages:

- ▶ An efficient closing steam lid
- ▶ Digital heater control to reduce temperature loss
- ▶ Integrated and steam proof fermentation chamber with 10 rows
- ▶ Integrated 2-Liter water tank for the fermentation chamber
- ▶ Unit on rolls
- ▶ 8 dumping trays included
- ▶ Turning basket also included

### Available accessories:

- ▶ Flat frying basket
- ▶ Perforated frying basket with high rims
- ▶ Turning frying basket
- ▶ Manual or automatic depositor
- ▶ Exhaust system



### Technical details

Capacity:	approx. 17 Ltr.	
Width (A):	1300 mm 700 mm	working width when closed
Deep:	810 mm	
Height (B):	1111 mm 1450 mm 1800 mm	when closed half-closed lid fully tilt up to vertical lid
Working height (C):	1030 mm	
Weight:	ca. 125 kg	
Heating :	5 kW 2 kW	Oil tank Fermentation Chamber
Power supply:	400 V/16 A, 50 Hz	



**Riehle  
Maschinenbau GmbH**

Heinrich-Rieger Str. 5  
D-73430 Aalen

Tel. +49 (0)7361-5580-0  
Fax: +49 (0)7361-5580-2281

info@riehle.de  
www.riehle.de  
www.locklauge.de