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Bakery Service

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OVEN ITES



ITES

YOUR BENEFITS:

- Conventional oven and newest **infrared technology** in one
- **Bakes** in to out and **out to in**
- Thawing possible in the oven
- Moisture retention
- **Touchscreen**-Control
- Low consumption
- High output, small footprint
- Frozen, through thawing to finished product with **huge cycle time reductions**
- Stainless steel construction
- German designed and built





ITES

Shorter cycle-times and better quality

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.

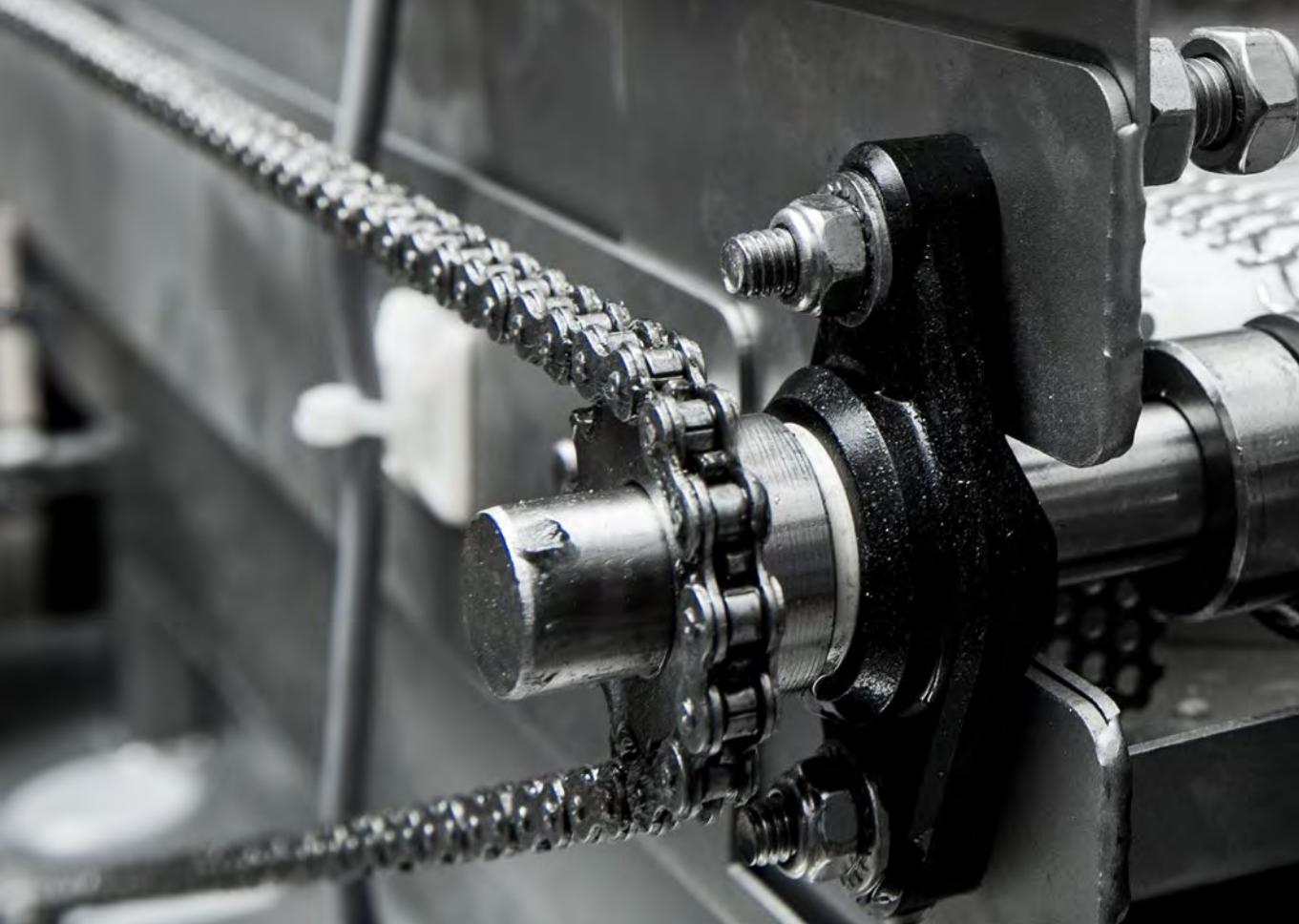


The oven is ideal for convenience stores, snack shops, hotels and restaurants, satellite bakery shops and kiosks. Its low power consumption and fast start up time and small footprint means that you can respond to your customers' demands easily and very quickly.

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.



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.

