

IN-STORE EQUIPMENT SOLUTIONS



Smart, reliable equipment designed for **hotels, restaurants, cafés, and fast food chains**. Boost efficiency, consistency, and customer satisfaction with our machines **tailored to the fast-paced demands of the HORECA industry**.



Conveyor pizza oven

- Ergonomic stainless steel
- Touch-screen operation
- PLC control system (99 programs)
- Flexible cooking time (1–25 mins)
- Electric or gas heating



Dough mixer & sheeter

- Table top spiral mixer (10 L)
- 1 up to 3 bagger spiral mixer
- Table top dough sheeter
- Stand alone dough sheeter



Bread slicer & pizza flattener

- Table top bread slicer
- Table top pizza flattener





In-store oven

- Kolb convection oven atoll
- Wachtel deck oven
- Good for in-store & hotels
- Newest technology
- Even baking



Other application

- Mobile proofing cabinet
- Table top doughnut fryer
- Doughnut fryer with proofer



Atollspeed

- Combination microwave oven
- Impingement + microwave
- Multifunctional cooking
- Space saving design
- Warm & crisply in seconds
- 220 volt plug & cook
- Touch screen
- Catalytic filter



100 sec



225 sec



30 sec



70 sec



80 sec



ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

For all addresses and contact information of our local offices please visit our website: www.rieckermann.com. We will be pleased to be of assistance.

CONTACT US TO LEARN MORE

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