



Riehle

think process!



Deep fryer

Linie

2000A

Tank & Pump

The automatic deep fryer for
excellent results

WP BAKERYGROUP

BENEFIT

- tightly closing WP RIEHLE volume cover for bigger volume on the same given weight
- longer fat life by pulsed heating during heating up the fryer
- minimum energy consumption and constant temperature due to direct heating in the oil
- lowest fat absorption due to constant temperature
- computer control with 10 baking programs for consistent quality
- automatic mode creates free working time during the baking process
- drain-down filtertank with back-wash pump for longer oil life

OPTIONS

- optional fermentation chamber with integrated 0.53 gal water tank
- available as Vario Station with 2 fryers and center table
- turning basket and dumping trays (each 4-and 6-row)
- high trolleys (16, 18 and 20 shelves)
- lots of accessories available

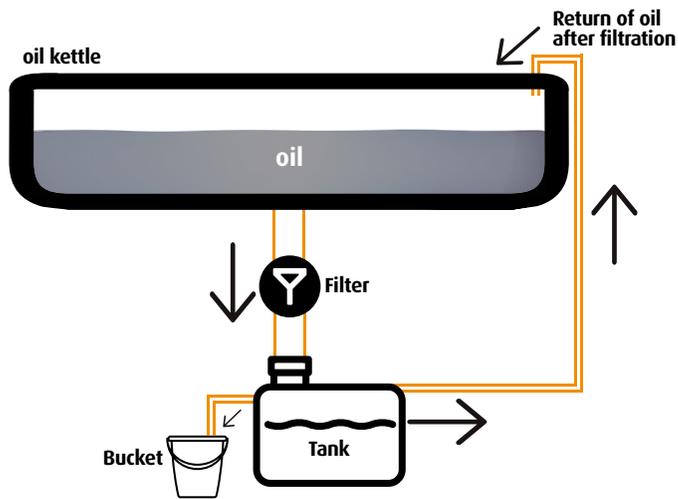


Space for accessories underneath the discharge table



Easy filtering of the oil after work

SCHEMATIC ILLUSTRATION OF TANK & PUMP



TECHNICAL DETAILS	Size 36	Size 48	Size 60
Length without fermentation chamber	63.0"	78.7"	94.5"
Length with mobile fermentation chamber	72.8"	88.6"	104.3"
Width	39.0"	39.0"	39.0"
Weight cabinet device	approx. 275.6 lb	approx. 297.6 lb	approx. 319.7 lb
Voltage 3-ph	208-240 V-60 Hz		
Voltage 1-ph			
max. connected Load			
Heater	6.0-8.0 kW	7.5-10 kW	9.0-12 kW
Fermentationheater	0.95-14 kW	0.95-14 kW	0.95-14 kW
Pump	0.25 kW	0.25 kW	0.25 kW
Connection	CEE 400 V 16 A	CEE 400 V 16 A	CEE 400 V 16 A
Capacity	8.98 gal/68.3 lb	11.1 gal/86.0 lb	12.94 gal/101.4 lb

WP LEBENSMITTELTECHNIK RIEHLE GMBH

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