



Riehle

think process!



Deep fryer

Linie

2000A

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

OPTIONS

- optional fermentation chamber with integrated 2-liter water tank
- optional oil drain tank with backwash pump
- 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



Optional:
integrated fermentation
chamber

TECHNICAL DETAILS		Size 36	Size 48	Size 60
Length		1,600 mm	2,000 mm	2,400 mm
Width		990 mm	990 mm	990 mm
Weight empty		ca. 125 kg	ca. 135 kg	ca. 145 kg
Weight empty with fermentation chamber		ca. 156 kg	ca. 178 kg	ca. 223 kg
Voltage	3-ph	230 V/400 V/50 Hz	230 V/400 V/50 Hz	230 V/400 V/50 Hz
max. connected load:				
heater		6.0 kW	7.5 kW	9.0 kW
fermentation chamber		0.95 kW	0.95 kW	0.95 kW
Connection		CEE 400 V 16 A	CEE 400 V 16 A	CEE 400 V 16 A
Capacity		34 ltr/31 kg	42 ltr/39 kg	49 ltr/46 kg



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