



Riehle

think process!



Deep fryer

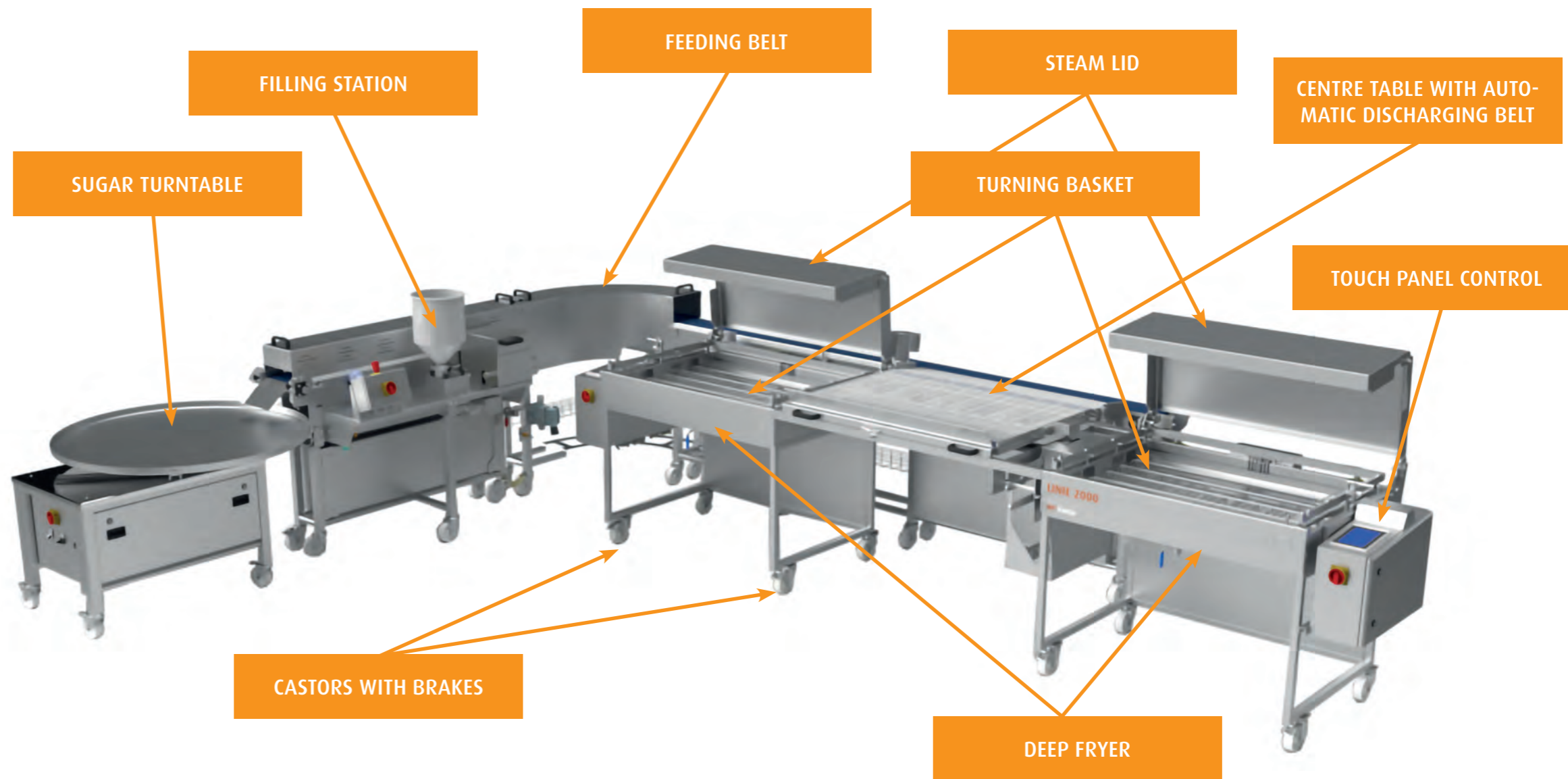
Linie 2000 E

Energy saving and ergonomic

WP BAKERYGROUP

TOUCH CONTROL

- Resistant to grease and dirt, also works with greased display
- All connected additional devices, such as filling, sugaring, etc., are controlled via the baking programmes
- Turning process controlled by servomotors
- Can be networked with LAN or WLAN
- Your machine can be maintained remotely, minimising down-time and costs a technician on-site is not always needed
- Technical support can be provided remotely, so experts can access and assist with real-time troubleshooting and resolution via the internet to support your company technician
- Important data and information of your machine can be accessed remotely, allowing you to monitor the status of your machine and the production data anywhere, anytime
- Touch control panel provides detailed production statistics and reports that offer insights into performance metrics, efficiency and utilisation

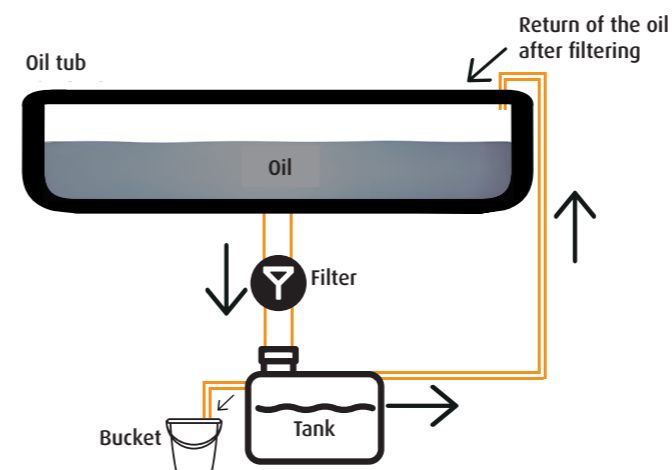


VARIO / TRIO OPTION

- All system parts can be rolled for easy cleaning
- Efficient working with 2 or 3 units and shared centre tables
- Automatic filling
- Automatic sugaring
- Automatic powdering
- Sugar turntable
- Further automation with robots



ILLUSTRATION FILTER & TANK



THE USED OIL IS COLLECTED IN A TANK BY THE FILTER SYSTEM AT THE END OF THE WORK AND CAN BE PUMPED BACK INTO THE OIL TUB OR DRAINED INTO A BUCKET BY THE BACKWASH PUMP AFTER THE CLEANING PROCESS HAS BEEN COMPLETED.

NEWS ENERGY LINE

- Halved heating time
- approx. 50% energy saving while heating up
- approx. 25% energy saving while baking
- approx. 25% energy saving at idle run
- Ergonomic working height of 91.5 cm
- 10 litres less fat volume in the tub
- Baking possible with closed lid



MORE ENERGY EFFICIENT WORKING WITH THE NEW LINE 2000 ENERGY

BENEFITS

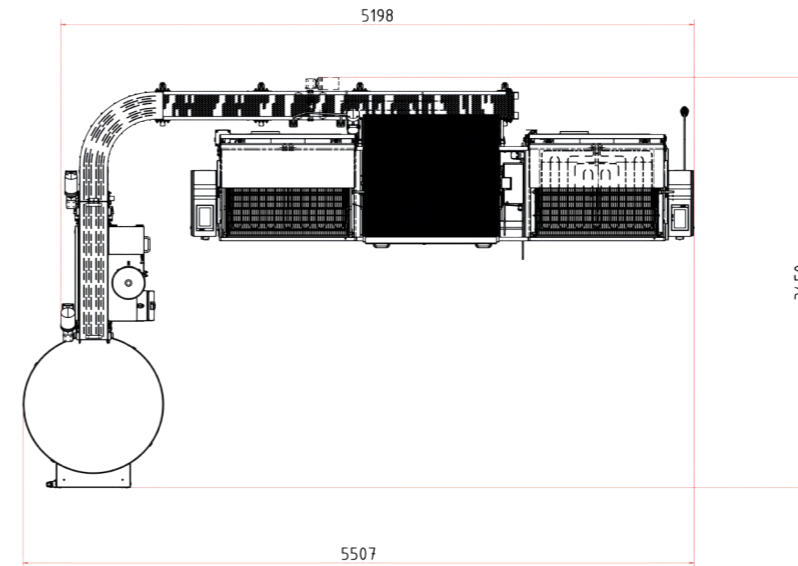
- Tightly closing WP RIEHLE steam lid for larger baking volume on the same given weight
- Longer fat life due to constant temperature
- Lowest energy consumption and constant temperature due to direct heating in oil
- Low energy consumption due to oil tub insulation
- Various system configurations available, such as: Single unit, Vario station, Trio station, etc.
- Computer control with individually programmable baking programmes for consistent quality
- All connected system parts are controlled via the baking programme. When the baking programme is changed, for example, the filling is also changed automatically.
- Flexibility to optimise production processes
- Mobile with castors with brakes
- High energy saving
- Resource efficient production (electricity, fat, personnel, space)

ACCESSORIES

- Mobile trolley with oil drain filter tank, fat melting unit, heater and backwash pump.
- Turning baskets and dumping trays (each 4- and 6-row)
- Trolleys for proofing chamber (8, 9, 10, 16, 18 and 20 shelves)
- Wide range of accessories, such as: automatic filling, sugaring, powdering, sugar turntable, dosing devices for French crullers, donuts and cottage cheese bally



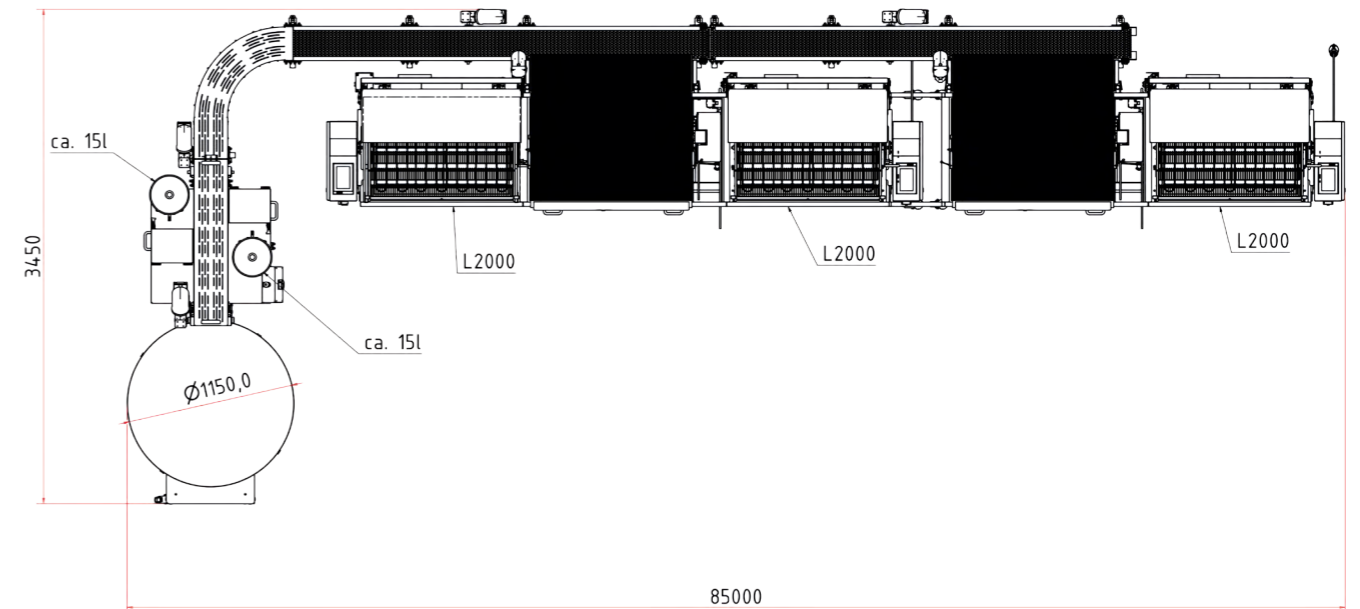
FOR MORE MEDIA
SCAN THE QR CODE



Contact us to learn more about this innovative product.

We will be happy to put together your own system.

You can also benefit from our new Linie 2000 E.





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