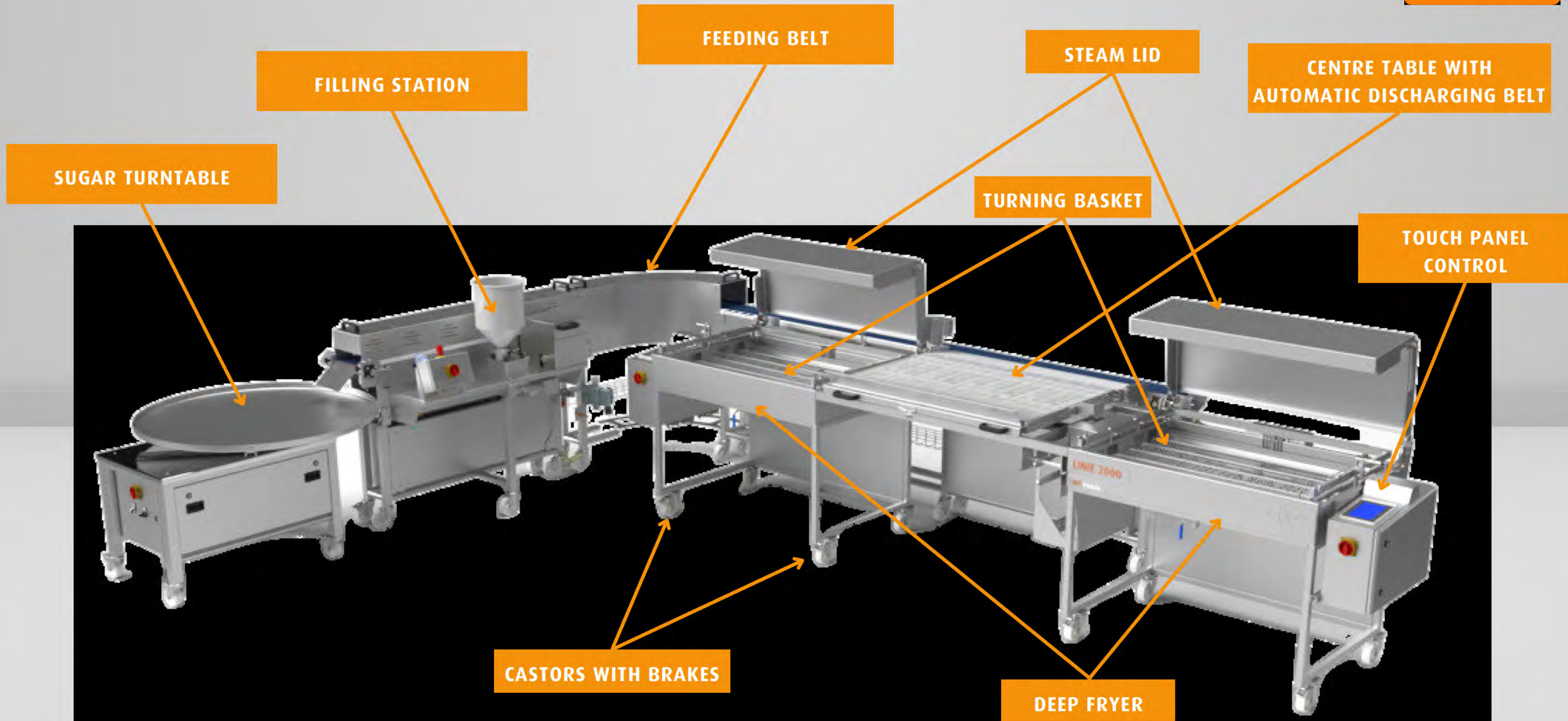




**Deep fryer Linie 2000 E (Energy):
sustainability of resources in perfection**

Example: Vario station



Linie 2000 Energy

Sustainability facts: Energy

- approx. 50% energy saving while heating
- approx. 25% energy saving while baking
- approx. 25% energy saving while idling

Sustainability facts: Material

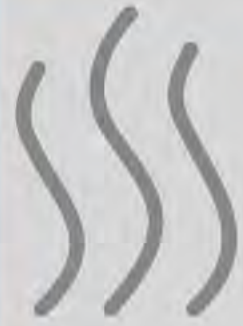
- 1.Reduction of the fat volume from 49 litres to 40 litres
- 2.Reduction of fat absorption through digital heating control
- 3.Pulsed heating against fat burning ensures longer fat life

Sustainability facts: Personnel

- 1.Halving of the waiting time during heating, thus higher machine availability
- 2.Ergonomic working height: 91.5 cm
- 3.The use of Vario and Trio stations ensures a significant shortening of work routes and waiting times



ENERGY SAVING MEASURES



Insulated oil tub floor:

- Insulated oil tub floor decreases the heat radiation loss in the downward direction, minimizes heat loss and contributes to the efficiency increase.



Insulated oil tub walls:

- Insulated oil tub walls prevent heat radiation loss sideways, what leads to keeping of heat inside of the tub and, therefore, reduces energy loss.



Tightly closing volume lid:

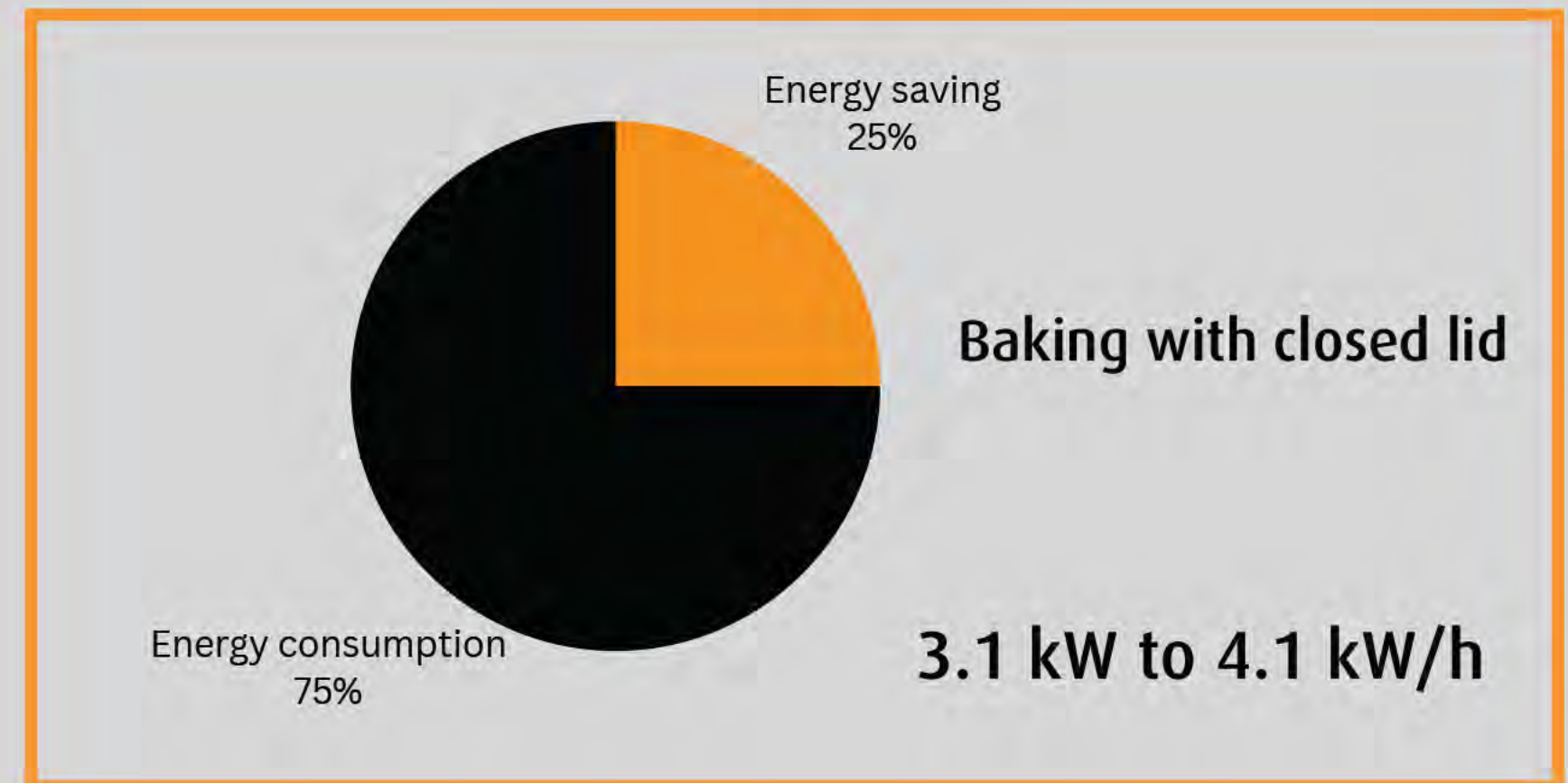
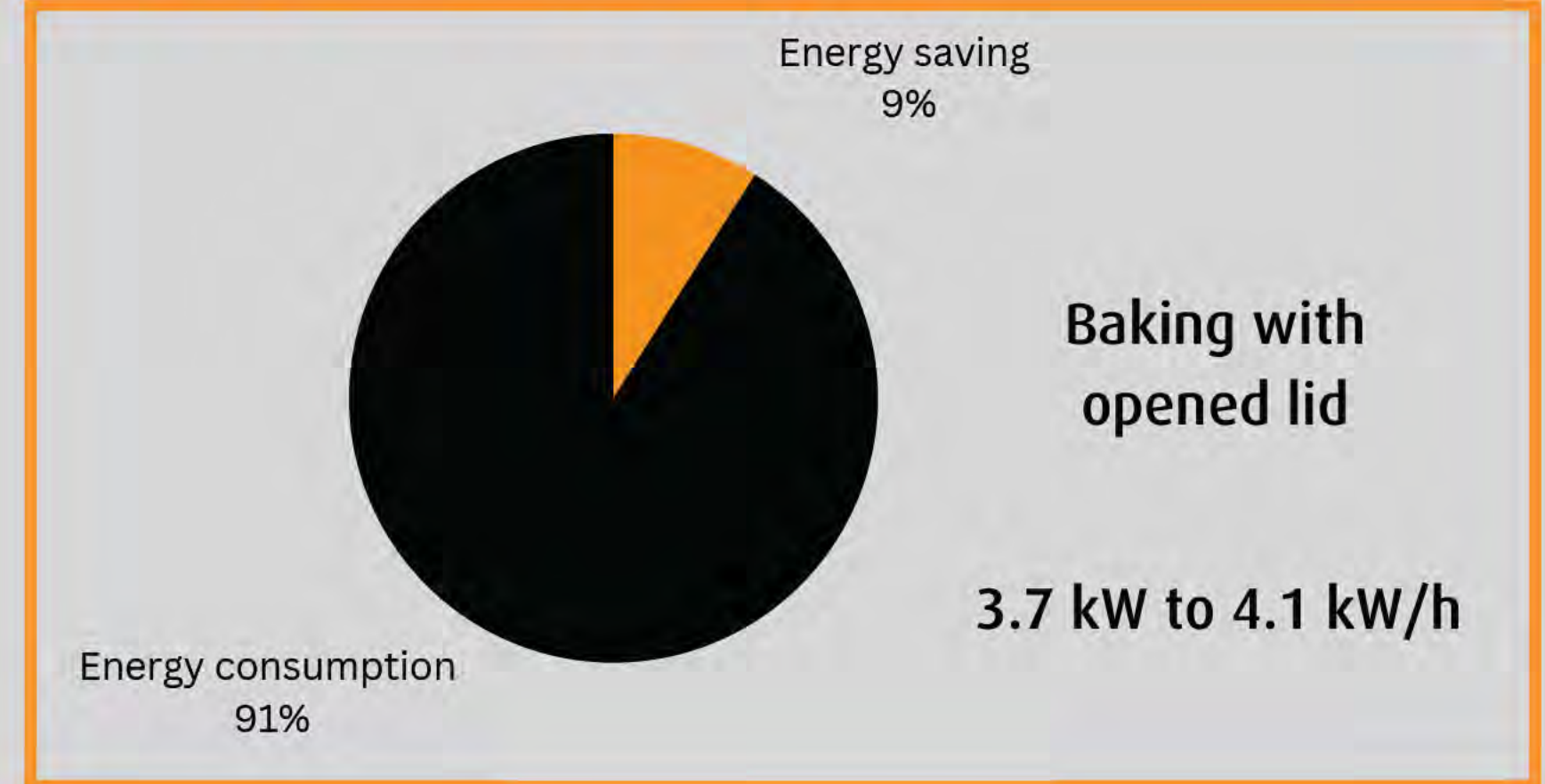
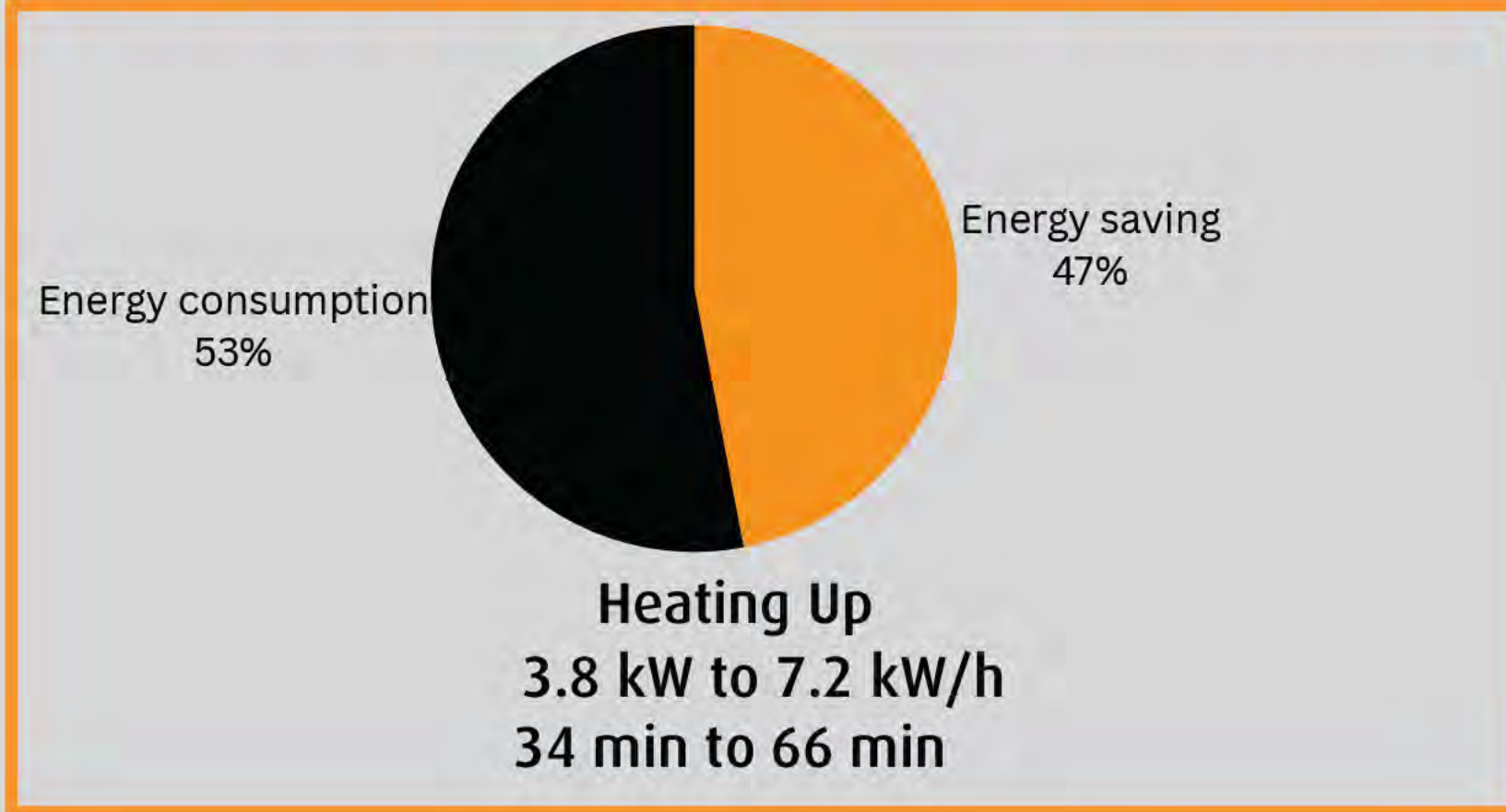
- Tightly closing volume lid can be closed after every turn what allows to reduce heat radiation loss in the upward direction and ensures keeping of heat inside of the oil tub.



Reduced oil tub volume:

- The reduction of the oil tub volume from 49 to 40 liters results in lower energy consumption for heating up, and thus, in more effective energy use.

RESULTS OF THE OPTIMISATION MEASURES



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)

QUALITY



Larger volume

- The tightly closing WP RIEHLE steam lid enables a higher vapour pressure until the first turn on the baked goods, thus ensuring a larger volume of baked goods at the same weight.

Lighter and digestible

- Less fat absorption due to precise temperature control



Programmable baking programmes

- Reduced fat absorption thanks to precise temperature control
- all baking parameters and the settings of all connected additional devices, such as filling, sugaring, powdering, sugar turntable, are controlled via the baking programmes. This ensures your product quality and prevents rejects or returns

OPTIONS

- Various system configurations available, such as: Single unit, Vario station, Trio station, etc.

Filling



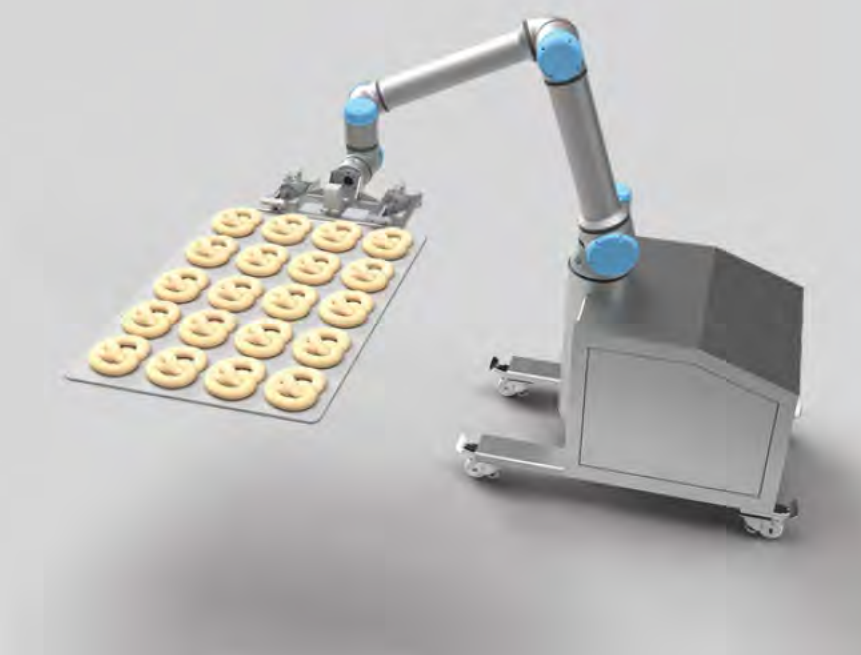
Powdering / Sugaring



Sugar turntable



Robotics



ACCESSORIES



Accessories for optimised processes:

- Mobile trolley with oil drain filter tank, fat melting unit, heater and backwash pump.
- Turning baskets and dumping trays (each with 4 or 6 rows)
- 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



Do you have any questions?

**Our sales team will be
happy to advise you by
phone at: 203-929-6530
or by e-mail at
info@wpbakerygroupusa.com**

WP Bakery Group USA

1 Enterprise Drive
Suite 408 Shelton, CT 06484

PH: 203-929-6530

FX: 203-929-7089

info@wpbakerygroupusa.com

www.wpbakerygroupusa.com

