



 **Riehle**

Automatic Deep Fryer Linie 2000A

Automatic Deep Fryer for an easy and safe frying process.

The automatic Line 2000: An efficient fryer with a range of optional components to suit the bakers needs.

**A modern frying technology at your disposal
made by RIEHLE.**



Proofer (optional)

Automatic Deep Fryer Linie 2000A

The automatic version Linie 2000A has been designed to cover a full automatic application for deep frying and ensures uniform frying results through its mode of operation.

RIEHLE's special dough tray enables to dump the doughs accordingly into the oil. Once the steam lid activated on the control panel, the machine fries, turns the dough on its own.

The Linie2000A has 10 major programs - for each program 4 turns and different frying time values can be adjusted. An acoustic signal sounds shortly before the fry procedure ends. The basket is removed out of the oil tank and remains suspended. The excess fat drips into the drain tray. The fried product is dumped onto the drain W-tray and pulled back on the side.

An Integrated fat monitoring parameter can be activated to check the runtime of the frying fat. When operational, to ensure that the appropriate temperature of fat is reached, the program function is locked. The steam lid can be combined with a **RIEHLE** ventilator hood.

Advantages

- Automatic steam lid that seals when closed for greater volume
- Digital heater for precise temperature control and minimum temperature fluctuations for lower fat consumption

- Clocked heat up prevents fat from burning
- Locking and rolling castors are standard features at no extra charge
- Signal horn is a standard feature at no extra charge
- 10 fry programs each with up to 4 individual turning/fry times
- Manual and automatic operation is possible
- Automatic mode for uniform results
- Turns in the fat for uniform dough piece temperature and less fat consumption
- Basket automatically moves out of the fat when fry-time ends
- Fat monitoring unit for runtime monitoring of the shortening
- Extensive line of accessories

Optional accessories

- ▶ Proofer with integrated water tank
- ▶ Integrated fat filter during operation
- ▶ Turn basket (4-row and 6-row)
- ▶ Dumping trays (4-row and 6-row)
- ▶ Trolleys for proofer (8-tray, 9-tray and 10-tray)
- ▶ Rack (16-tray, 18-tray and 20-tray)
- ▶ Flat fry basket
- ▶ Fry basket with retaining lid for submerged frying
- ▶ Funnel cake sheet
- ▶ Sugar vat with tilting bottom
- ▶ Mobile fat filter
- ▶ **RIEHLE** ventilator hood

WP BAKERYGROUP USA
WP Kemper | WP L | WP Huton | WP Winkler | WP Riehle

WP Bakery Group USA

3 Enterprise Drive
Shelton, CT 06484

Tel. 203-929-6530
Fax: 203-929-7089

info@wpbakerygroupusa.com
www.wpbakerygroupusa.com