



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

The dough pieces are dumped into the basket using dumping trays.

TURNING THE PRODUCTS IN THE OIL ENSURES CONSTANT TEMPERATURES THROUGHOUT THE BAKING PROCESS AS WELL AS FOR THE LOWEST FAT ABSORPTION OF THE INDIVIDUAL PRODUCTS.

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



Technical Details	Size 36	Size 48	Size 60
Length	1600 mm	2000 mm	2400 mm
Width	990 mm	990 mm	990 mm
Weight empty	approx. 125 kg	approx. 135 kg	approx. 145 kg
Weight empty with fermentation chamber	approx. 156 kg	approx. 178 kg	approx. 223 kg
Voltage 3-ph	230V/400V-50Hz	230V/400V-50Hz	230V/400V-50Hz
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 400V 16 A	CEE 400V 16 A	CEE 400V 16 A
Capacity	34 ltr / 31 kg	42 ltr / 39 kg	49 ltr / 46 kg

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