



Riehle

think process!



Deep fryer

Linie

2000M/D

The manual deep fryer for
excellent results

WP BAKERYGROUP

BENEFIT

- tightly closing manual 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
- 3 frying programs, each with up to 4 turns
- Acoustic signal for turn time and end of process
- Remaining frying time display
- Gas-strut assists lifting of the turning basket

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



THE MANUAL CONTROL UNIT ON THE LINE 2000M CAN BE PROGRAMMED FOR THREE FRY PROGRAMS WITH UP TO FOUR TURNS; THE DISPLAY SHOWS REMAINING FRY-TIME, AND AN ACOUSTIC TURN AND FRY-TIME END SIGNAL IN CONJUNCTION WITH THE TURNING BASKET ENSURES PRECISION DEEP FAT FRYING

OPTIONS

- optional fermentation chamber with integrated 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)
- Flat frying basket with down holder lid for submerged frying
- Funnel cake sheet
- lots of accessories available



TECHNICAL DETAILS	Size 36	Size 48	Size 60
Length:	64.9"	80.7"	96.4"
	63.0"	78.7"	94.4"
Width	39.0"	39.0"	39.0"
Weight cabinet device	approx. 275.5 lb	approx. 297.6 lb	approx. 319.6 lb
Weight console device	approx. 343.9 lb	approx. 392.4 lb	approx. 491.6 lb
Voltage	3-ph/1ph, 60Hz 208-240 V		
max. connected load: heater fermentation chamber	6,0-8 kW 0,95 kW	7,5-10 kW 0,95 kW	9,0-12 kW 0,95 kW
Connection	CEE 400 V 16 A	CEE 400 V 16 A	CEE 400 V 16 A
Capacity	9 gal	11 gal	15 gal



WP LEBENSMITTELTECHNIK RIEHLE GMBH

Heinrich-Rieger-Str. 5 // D-73430 Aalen, Germany // Tel. +49 7361 5580-0 // Fax +49 7361 5580-2281
info@riehle.de // www.wp-riehle.de