



Riehle

*think process!*



Deep fryer

Linie

**2000A**

Tank & Pump

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
- drain-down filtertank with back-wash pump for longer oil life

## OPTIONS

- optional fermentation chamber with integrated 2-liter water tank
- 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

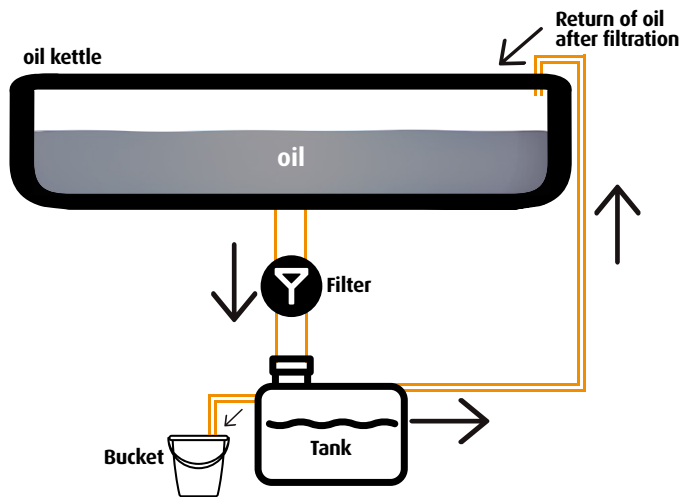


Space for accessories underneath the discharge table



Easy filtering of the oil after work

## SCHEMATIC ILLUSTRATION OF TANK & PUMP



TECHNICAL DETAILS	Size 36	Size 48	Size 60
Length without fermentation chamber	1,600 mm	2,000 mm	2,400 mm
Length with mobile fermentation chamber	1,850 mm	2,250 mm	2,650 mm
Width	990 mm	990 mm	990 mm
Weight cabinet device	approx. 125 kg	approx. 135 kg	approx. 145 kg
Voltage 3-ph	230 V/400 V-50 Hz	230 V/400 V-50 Hz	230 V/400 V-50 Hz
max. connected Load			
Heater	6,0 kW	7,5 kW	9,0 kW
Fermentationheater	0,95 kW	0,95 kW	0,95 kW
Pump	0,25 kW	0,25 kW	0,25 kW
Connection	CEE 400 V 16 A	CEE 400 V 16 A	CEE 400 V 16 A
Capacity	34 ltr/31 kg	42 ltr/39 kg	49 ltr/46 kg

### 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