



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 oil absorption due to constant temperature
- computer control with 10 baking programs for consistent quality
- automatic mode creates free working time during the baking process



Optional:
integrated fermentation
chamber

OPTIONS

- optional fermentation chamber with integrated 0.53 gal 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		63.0"	79.0"	94.5"
Width		39.0"	39.0"	39.0"
Weight empty		approx. 275.5 lb	approx. 297.6 lb	approx. 319.6 lb
Weight empty with fermentation chamber		approx. 343.9 lb	approx. 392.4 lb	approx. 491.6 lb
Voltage	3 ph/60Hz	208-240V		
Voltage	1 ph/60Hz			
max. connected load:				
heater		6-8 kW	7.5 - 10 kW	9 - 12 kW
fermentation chamber		0.8 - 14 kW	0.8 - 14 kW	0.8 - 14 kW
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