Riehle

Deep fryer Linie **2000 тоисн**

The automatic deep fryer for excellent results with Touch-Control

WP BAKERYGROUP

LINIE 2000 TOUCH SHORTFACTS

BENEFIT

 tightly closing WP RIEHLE volume cover for bigger volume on the same given weight

Riehle

- 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 absorbtion due to constant temperature
- computer control with 20 individually programmable for consistent quality
- automatic mode creates free working time during the baking process

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



The doughs pieces are dumped into the basket using dumping travs.



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.



TOUCH-CONTROL

- The computer control is operated via the touch panel.
- There are 20 individually programmable baking programs available.
- The unique software is extremely user-friendly and intuitive operable
- Benefit by the outstanding automatic mode!

TECHNICAL DETAILS	Size 36	Size 48	Size 60
Length	1,600 mm	2,000 mm	2,400 mm
Width	990 mm	990 mm	990 mm
Weight empty	approx. 125 kg	approx. 135 kg	approx. 145 kg
Weight empty with fermen- tation chamber	approx. 156 kg	approx. 178 kg	approx. 223 kg
Voltage	230 V/400 V-50 Hz	230 V/400 V-50 Hz	230 V/400 V-50 Hz
max. connected load: heater fermentation chamber	6,0 kW 0,95 kW	7,5 kW 0,95 kW	9,0 kW 0,95 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.riehle.de

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