



Deep fryer

Linie

**2000 TOUCH**

The automatic deep fryer for  
excellent results with Touch-Control



## 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 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 trays.

**NEW!**  
With TOUCH-CONTROL!

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                                 |            | 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/60 Hz | 208-240V         |                  |                  |
| Voltage                                | 1-ph/60 Hz |                  |                  |                  |
| 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 LEBENSMITTELECHNIK RIEHLE GMBH**

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