



Deep fryer

Linie 2000 E

Energy saving and ergonomic

think process!

WP BAKERYGROUP

SUSTAINABILITY OF RESOURCES IN PERFECTION

- Halved heating time
- approx. 50% energy saving while heating up
- approx. 25% energy saving while baking
- approx. 25% energy saving at idle run
- Ergonomic working height of 91.5 cm
- approx. 20 % less fat volume in the tub
- Baking possible with closed lid



THE AUTOMATIC DEEP FRYER FOR THE HIGHEST DEMANDS

With the Linie 2000 E (single units, VARIO or TRIO), fully automatic baking is possible thanks to the programmable baking processes and the automatic turns. The volume steam lid remains closed until each turn, thus ensuring a larger volume of baked goods at the same weight. The baking process is automatically terminated when the turning basket is moved out. This ensures your product quality, even if something comes up.

BENEFITS

- Tightly closing WP RIEHLE steam lid for larger baking volume on the same given weight
- Longer fat life due to constant temperature
- Lowest energy consumption and constant temperature due to direct heating in oil
- Low energy consumption due to oil tub insulation
- Various system configurations available, such as: Single unit, Vario station, Trio station, etc.
- Computer control with individually programmable baking programmes for consistent quality
- All connected system parts are controlled via the baking programme. When the baking programme is changed, for example, the filling is also changed automatically.
- Flexibility to optimise production processes
- Mobile with castors with brakes
- High energy saving
- Resource efficient production (electricity, fat, personnel, space)



TOUCH CONTROL

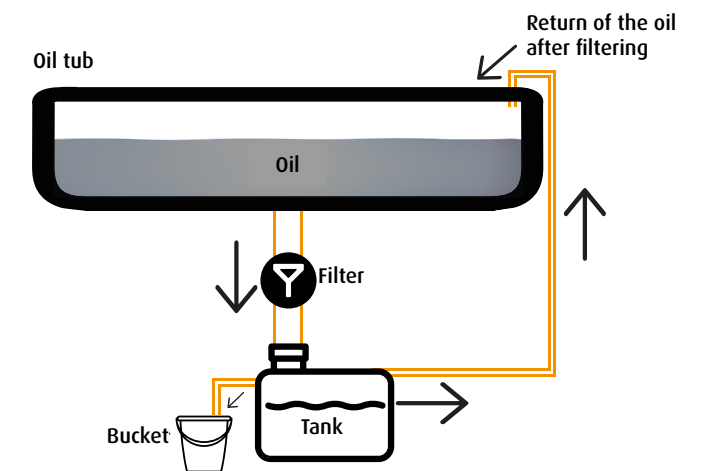
- Resistant to grease and dirt, also works with greased display
- All connected additional devices, such as filling, sugaring, etc., are controlled via the baking programmes
- Turning process controlled by servomotors
- Touch control panel provides detailed production statistics and reports that offer insights into performance metrics, efficiency and utilisation

OPTIONALLY:

- Can be networked with LAN or WLAN
- Your machine can be maintained remotely, minimising downtime and costs a technician on-site is not always needed
- Technical support can be provided remotely, so experts can access and assist with real-time troubleshooting and resolution via the internet to support your company technician
- Important data and information of your machine can be accessed remotely, allowing you to monitor the status of your machine and the production data anywhere, anytime

FILTER & TANK

The used oil is collected in a tank by the filter system at the end of the work and can be pumped back into the oil tub or drained into a bucket by the backwash pump after the cleaning process has been completed.



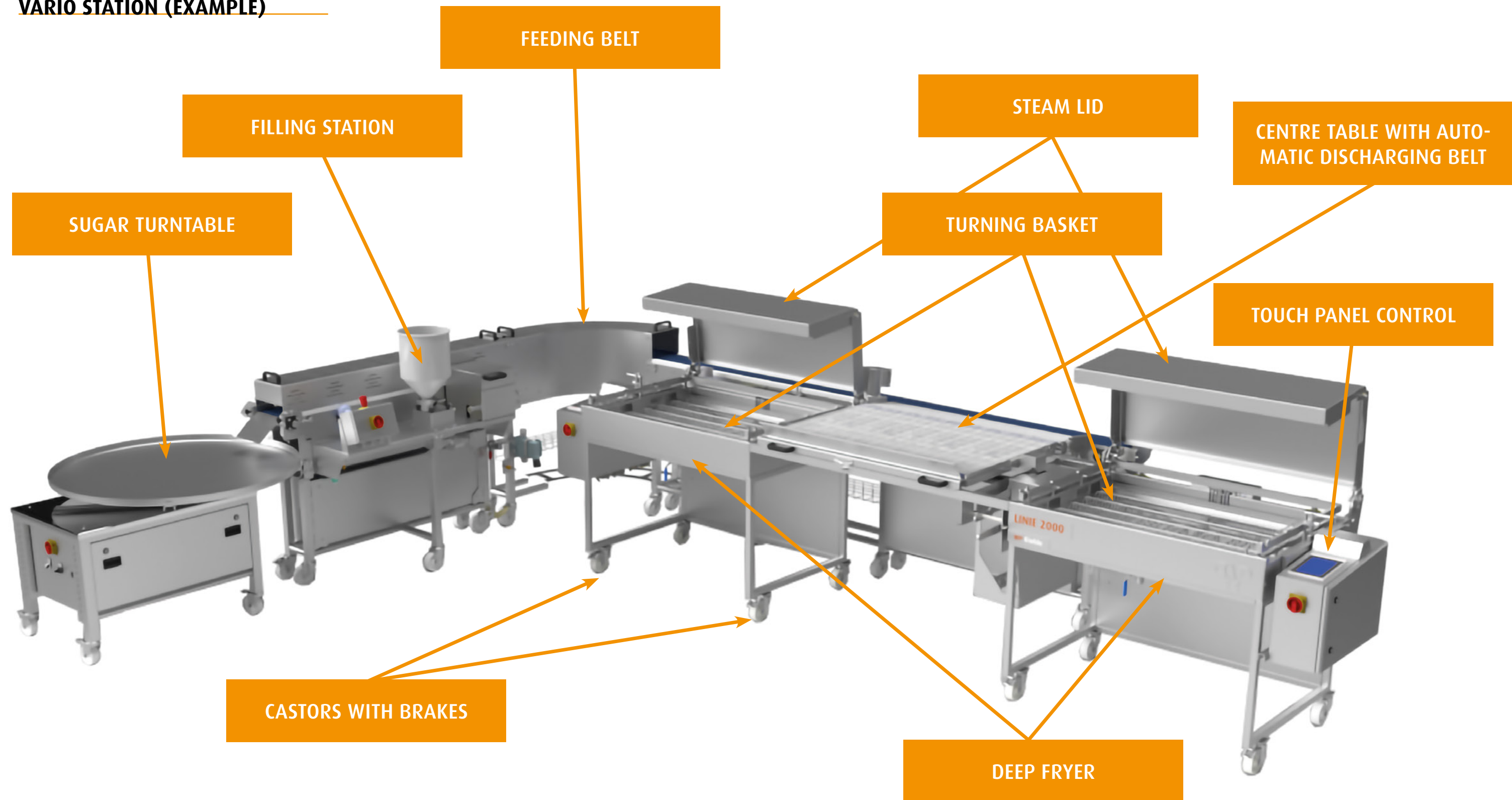
ACCESSORIES

- Mobile trolley with oil drain filter tank, fat melting unit, heater and backwash pump.
- Turning baskets and dumping trays (each 4- and 6-row)
- Trolleys for proofing chamber (8, 9, 10, 16, 18 and 20 shelves)
- Wide range of accessories, such as: automatic filling, sugaring, powdering, sugar turntable, dosing devices for French crullers, donuts and cottage cheese bally



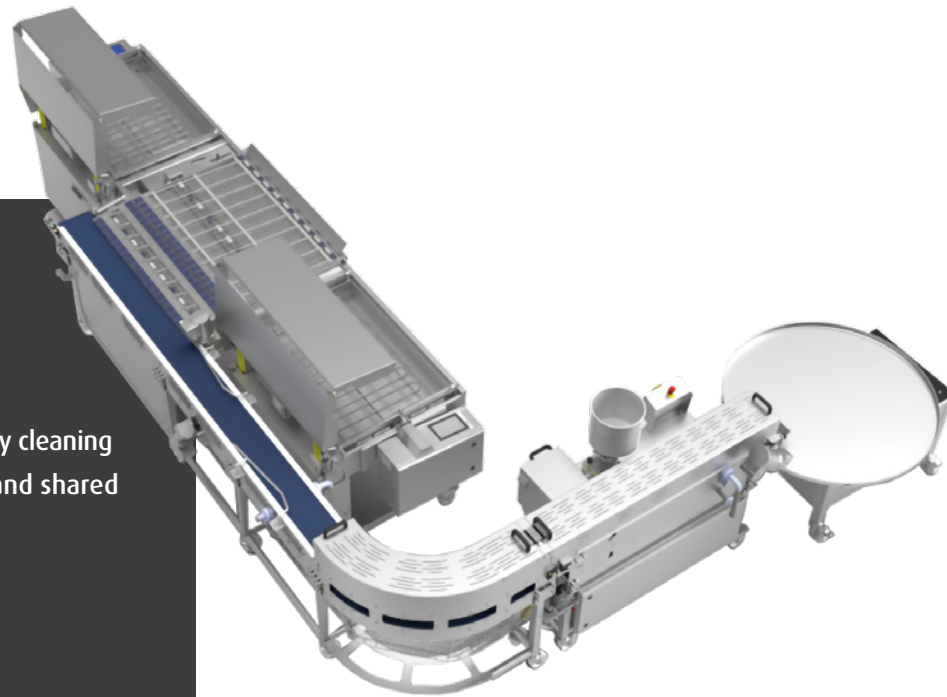
More energy efficient working with the Linie 2000 ENERGY

VARIO STATION (EXAMPLE)



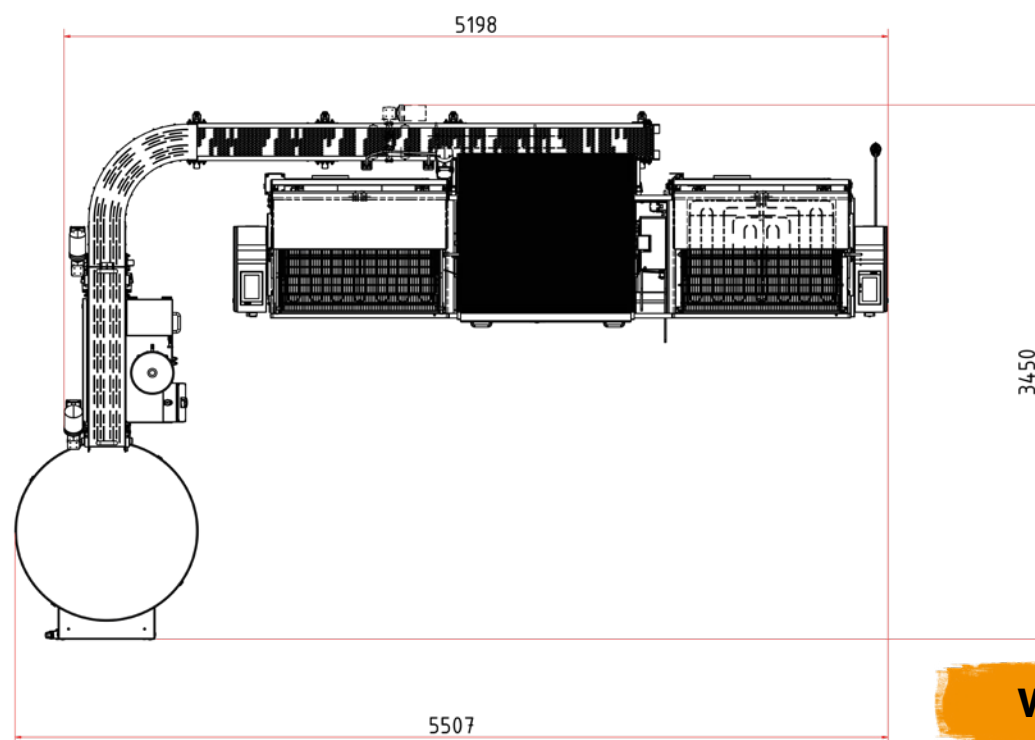
VARIO / TRIO OPTION

- All system parts can be rolled for easy cleaning
- Efficient working with 2 or 3 units and shared centre tables
- Automatic filling
- Automatic sugaring
- Automatic powdering
- Sugar turntable
- Further automation with robots



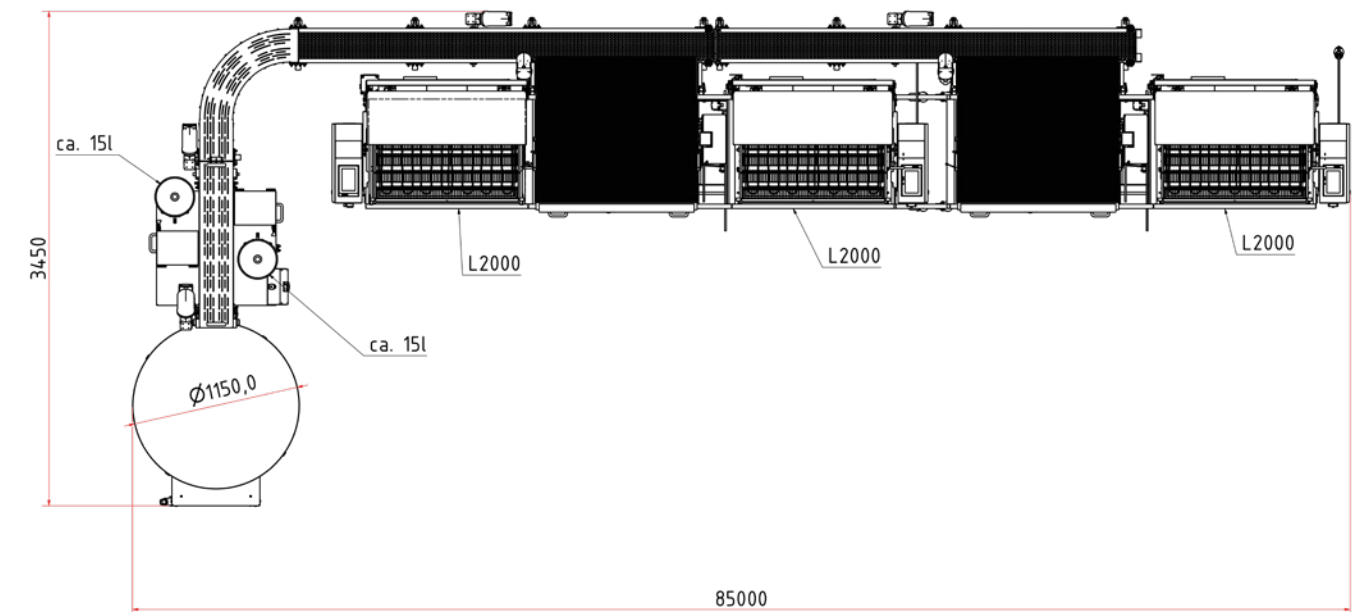
CUSTOMISED SOLUTIONS

We will be happy to put together your personalised system. Just contact us!



Vario station

Trio station



TECHNICAL DETAILS SINGLE UNIT

	Size 60
Width	2,450 mm
Depth	983 mm
Height (with opened lid)	1,433 mm
Working height	915 mm
Filling quantity	approx. 40 litres
Heating power	9 kW at 400 V / 50 Hz
Connection	Cekon plug 16A (5-pin)

DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
SNACK
BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION

BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES

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