



Sustainability of resources in perfection:

Deep fryer Linie 2000 Energy

SUSTAINABILITY OF RESOURCES IN PERFECTION

Deep fryer Linie 2000 Energy



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.

TO THE PRODUCT



MORE PRODUCTS



ADVANTAGES of the Linie 2000 Energy

- 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



ADVANTAGES of the Linie 2000 Energy

- 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)



ADVANTAGES of direct heating

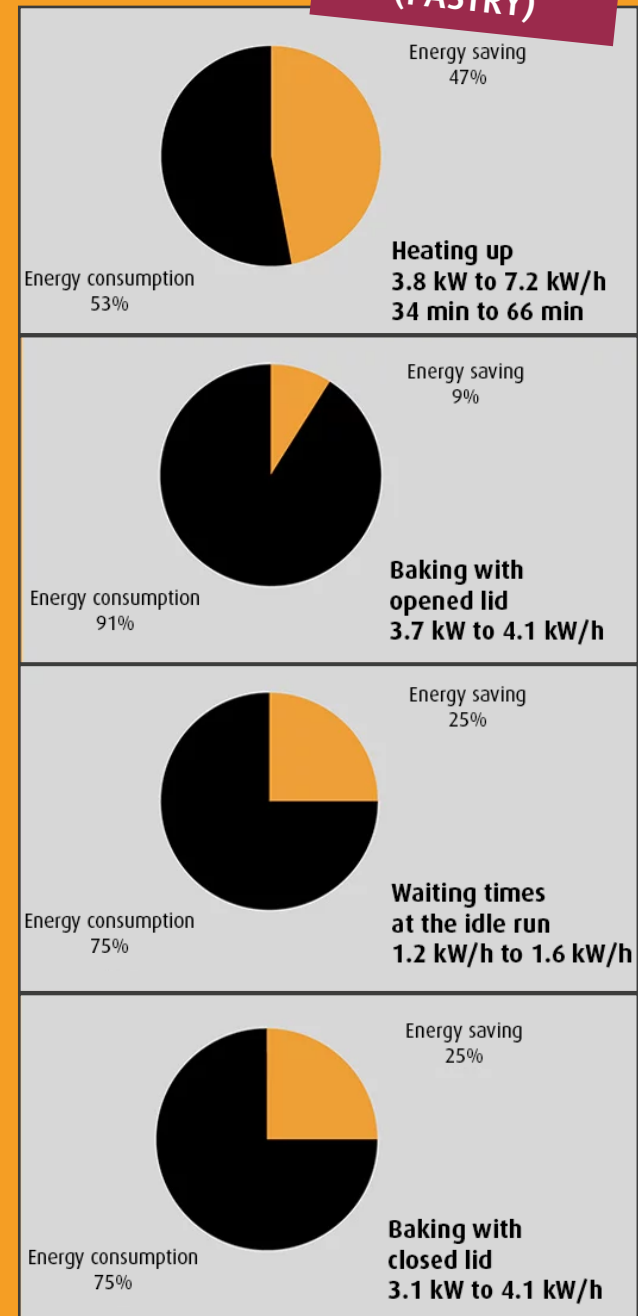
- **Low energy consumption:** Direct heating means there are fewer transition losses, 100% of the generated energy transfers into heating of the oil or fat
- **Constant temperature:** Direct heating reacts more quickly to temperature measurements and, therefore, has significantly fewer temperature fluctuations.
Advantages of the constant temperature:
 - **Longer fat service life**
 - **Significantly lower fat absorption of products**
 - **Consistent frying quality throughout the entire frying process**
- **No burning of fallen product parts on the base of the oil tub due to the cold zone below the heating elements**



SUSTAINABILITY FACTS of the Linie 2000 Energy

- **ENERGY:**
approx. 50% energy saving while heating,
approx. 25% energy saving while baking,
approx. 25% energy saving while idling
- **MATERIAL:**
Reduction of the fat volume from 49 litres to 40 litres,
Reduction of fat absorption through digital heating control,
Pulsed heating against fat burning ensures longer fat life
- **PERSONNEL:**
Halving of the waiting time during heating, thus higher machine availability,
Ergonomic working height: 91.5 cm,
The use of Vario and Trio stations ensures a significant shortening of work routes and waiting times

DEEP FRYING (PASTRY)



L2000E compared to L2000A

ENERGY SAVING MEASURES

Deep fryer Linie 2000 Energy



INSULATED OIL TUB FLOOR:

Insulated oil tub floor decreases the heat radiation loss in the downward direction, minimizes heat loss and contributes to the efficiency increase.



INSULATED OIL TUB WALLS:

Insulated oil tub walls prevent heat radiation loss sideways, what leads to keeping of heat inside of the tub and, therefore, reduces energy loss.



ENERGY SAVING MEASURES

Deep fryer Linie 2000 Energy



TIGHTLY CLOSING VOLUME LID:

Tightly closing volume lid can be closed after every turn what allows to reduce heat radiation loss in the upward direction and ensures keeping of heat inside of the oil tub.



REDUCED OIL TUB VOLUME:

The reduction of the oil tub volume from 49 to 40 liters results in lower energy consumption for heating up, and thus, in more effective energy use.

QUALITY

Deep fryer Linie 2000 Energy



LARGER VOLUME

The tightly closing WP RIEHLE steam lid enables a higher vapour pressure until the first turn on the baked goods, thus ensuring a larger volume of baked goods at the same weight.

LIGHTER AND DIGESTIBLE

Less fat absorption due to precise temperature control.



PROGRAMMABLE BAKING PROGRAMMES

- Reduced fat absorption thanks to precise temperature control.
- all baking parameters and the settings of all connected additional devices, such as filling, sugaring, powdering, sugar turntable, are controlled via the baking programmes. This ensures your product quality and prevents rejects or returns.

TECHNICAL DETAILS

of the Linie 2000 Energy

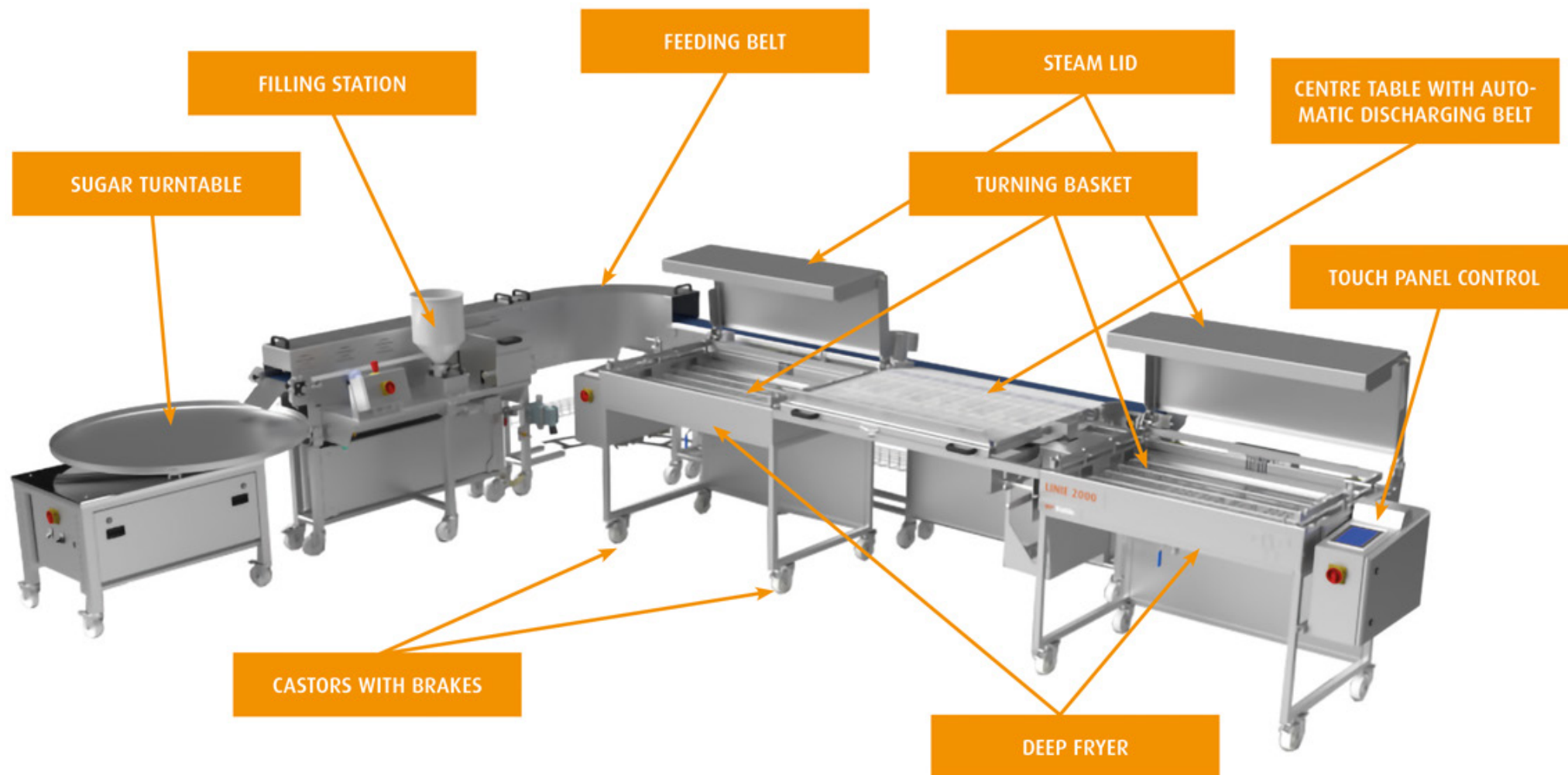
	Size 60
Width	2,450 mm
Depth	983 mm
Height (with opened lid)	1,433 mm
Working height	915 mm
Filling quantity	approx. 40 litres
Heating power	9 kW at 400 V / 50 Hz
Connection	Cekon plug 16A (5-pin)

These parameters are decisive for the performance and suitability of the machines in different operating environments.

DEEP FRYING
(PASTRY)

LINE 2000 ENERGY

Vario station



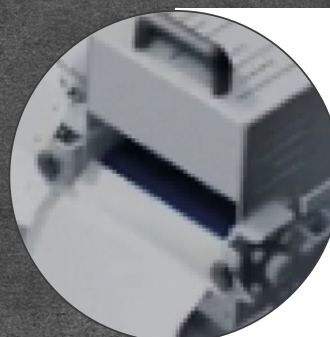
OPTIONS & Accessories

Various system configurations available, such as:
Single unit, Vario station, Trio station, etc.

Optional Accessories:



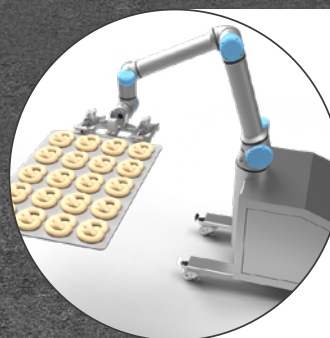
FILLING



**POWDERING /
SUGARING**



SUGAR TURNTABLE



WP ROBOTICS

OPTIONAL Accessories

ACCESSORIES FOR OPTIMISED PROCESSES:

- Mobile trolley with oil drain filter tank, fat melting unit, heater and backwash pump
- Turning baskets and dumping trays (each with 4 or 6 rows)
- 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



WHY

you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

DEEP FRYING
(PASTRY)

SPECIALISED AREAS

of WP Lebensmitteltechnik RIEHLE GmbH

DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
SNACK
BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION

BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES

more than
50 years
of experience

DEEP FRYING
(PASTRY)

CONTACT and ordering

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Do you have any
questions?

Our sales team looks forward
to hear from you!

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