



**Perfect quality thanks to automation**  
**Deep fryer Linie 2000 A**



# DEEP FRYING WITH AUTOMATIC TURNING

## Deep fryer Linie 2000 A



With line 2000A and Vario, fully automatic baking is possible thanks to programmable baking processes and automatic turning. The volume steam lid remains closed until the first turn, thus ensuring larger volume of baked goods with the same raw weight.

TO THE PRODUCT



MORE PRODUCTS



## ADVANTAGES

### Deep fryer L2000 A

- tightly closing WP RIEHLE volume cover for bigger volume on the same given weight
- longer oil life thanks to pulsed heating during heating up of 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 10 baking programmes for consistent quality
- automatic mode enables free working time during the baking process





DEEP FRYING  
(PASTRY)

## OPTIONS

### Deep fryer L2000 A

- optional fermentation chamber with integrated 2-liter water tank
- optional oil drain tank with filter and backwash pump
- available as a Vario Station with 2 fryers and a table in the middle
- turning basket and dumping trays (each 4-and 6-row)
- high trolleys (16, 18 and 20 shelves)
- various accessories available

Optionally  
with integrated  
fermentation  
chamber



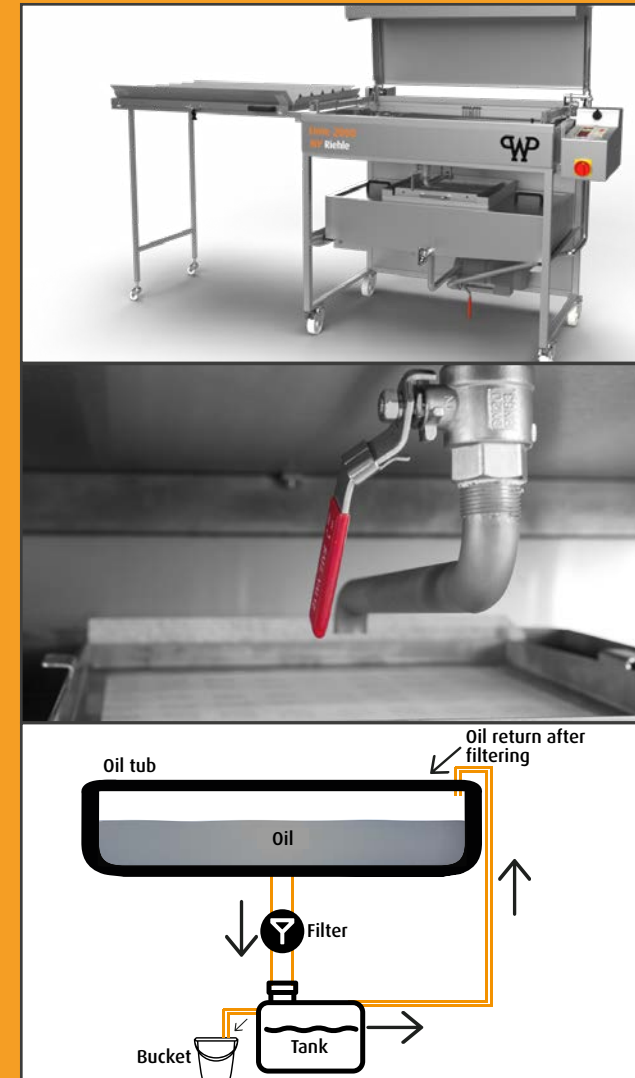
**TECHNICAL DETAILS****Linie 2000 D**

|   |      | 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 fermentation chamber:               |      | approx. 156 kg      | approx. 178 kg      | approx. 223 kg      |
| Voltage:  | 3-ph | 230 V / 400 V-50 Hz | 230 V / 400 V-50 Hz | 230 V / 400 V-50 Hz |
| Max. connection load:<br>heater<br>fermentation chamber |      | 6.0 kW<br>0.95 kW   | 7.5 kW<br>0.95 kW   | 9.0 kW<br>0.95 kW   |
| Connection:   |      | CEE 400 V 16 A      | CEE 400 V 16 A      | CEE 400 V 16 A      |
| Capacity:   |      | 34 litres / 31 kg   | 42 litres / 39 kg   | 49 litres / 46 kg   |

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

## ADVANTAGES OF VARIANT Deep fryer L2000 A TANK & PUMP

- drain tank with filter and backwash pump for longer oil life
- used oil is collected in the tank after filtering at the end of work
- the backwash pump provides oil pumping back into the oil tub after filtering
- if the oil is no longer required, it can be drained from the tank



## OPTIONS OF VARIANT

### Deep fryer L2000 A TANK & PUMP

- same options as for the L2000A, but instead of the integrated fermentation chamber only a separately standing mobile fermentation chamber with integrated 2-litre water tank can be provided



**TECHNICAL DETAILS WITH MOBILE FERMENTATION CHAMBER****Linie 2000 D**

|  | <b>Size 36</b> | <b>Size 48</b> | <b>Size 60</b> |
|--|----------------|----------------|----------------|
| Length with mobile fermentation chamber: | 1,850 mm       | 2,250 mm       | 2,650 mm       |

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



## 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**



## VARIO STATION of the Linie 2000 A



### BENEFITS VARIO

- Doubling of the production volume
- Connection table in the middle



**TECHNICAL DETAILS****Linie 2000 D**

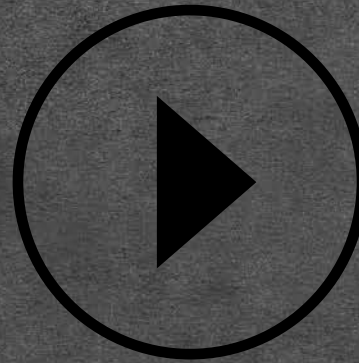
|   |      | Size 36                 | Size 48                 | Size 60                 |
|---|------|-------------------------|-------------------------|-------------------------|
| Length:   |      | 2,560 mm                | 3,170 mm                | 3,760 mm                |
| Width:  |      | 990 mm                  | 990 mm                  | 990 mm                  |
| Weight (empty):   |      | approx. 250 kg          | approx. 270 kg          | approx. 290 kg          |
| Voltage:  | 3-ph | 230 V / 400 V-50 Hz     | 230 V / 400 V-50 Hz     | 230 V / 400 V-50 Hz     |
| Max. connection load:<br>heater<br>fermentation chamber |      | 2x 6.0 kW<br>2x 0.95 kW | 2x 7.5 kW<br>2x 0.95 kW | 2x 9.0 kW<br>2x 0.95 kW |
| Connection:   |      | 2x CEE 400 V 16 A       | 2x CEE 400 V 16 A       | 2x CEE 400 V 16 A       |
| Capacity:   |      | 2x 34 litres / 31 kg    | 2x 42 litres / 39 kg    | 2x 49 litres / 46 kg    |

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



## Video of the Linie 2000 A

DEEP FRYING  
(PASTRY)



Watch video via browser



## 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

# 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



## **CONTACT** and ordering

WP Lebensmitteltechnik RIEHLE GmbH  
Dr.-Rudolf-Schieber-Str. 15  
D-73463 Westhausen (Germany)

phone: +49 (0)7363 95390-0

info@riehle.de  
www.wp-riehle.de

**Do you have any  
questions?**

**Our sales team looks forward  
to hear from you!**

All information provided without guarantee.  
Changes and errors excepted. All rights reserved.  
Version 2/2025