



# The inexpensive, manual solution

## Deep fryer Linie 2000 D



# MORE FLEXIBILITY TO MEET YOUR REQUIREMENTS

## Deep fryer L2000 D



With its many possible variations, the L2000 D automatic deep fryer offers a wide range of customisation options. Depending on the desired number of products per hour, a corresponding unit width (36, 48, 60) can be selected. Upon request, the 2000 D line is also available without proofing chamber.

TO THE PRODUCT



MORE PRODUCTS



## ADVANTAGES

### Deep fryer L2000 D

- tightly closing manual 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
- Gas-strut assists lifting of the turning basket

The dough pieces are dumped into the basket using dumping trays





## 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



## FEATURES

### Deep fryer L2000 D

- Configurable: Can be adapted to your needs in terms of variant and equipment
- Easy to use: Gas pressure supported lifting unit for easier lifting and lowering of the baking basket
- Clean: The baking basket remains above the grease tray, so that excess fat drips back into the pan

### Possible quantity

Per baking process: 30 - 60 pcs.





## EQUIPMENT

### Deep fryer L2000 D



#### DIGITAL HEATING CONTROL:

for exact temperature control



#### TIGHTLY-CLOSING STEAM LID:

Tight-closing manual steam lid for larger pastry volumes





## EQUIPMENT

### Deep fryer L2000 D



#### **LESS GREASE CARRY-OVER:**

W-sheet can be rolled under the baking basket with the lateral run-off trolley.

**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 cabinet device:		approx. 125 kg	approx. 135 kg	approx. 145 kg
Weight console device:		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: 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 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.



## OPTIONS

### Deep fryer L2000 D

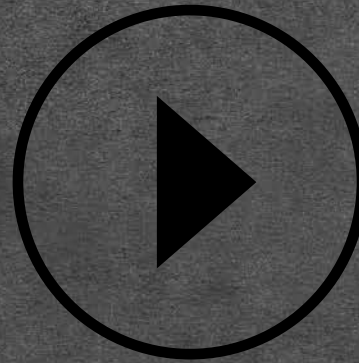
- optional fermentation chamber with integrated water tank
- optional oil drain tank with backwash pump
- turning basket and dumping trays (each 4-and 6-row)
- high trolleys (16, 18 and 20 shelves)
- Flat frying basket, optionally with down holder lid for submerged frying
- lots of accessories available





## Video of the Linie 2000 D

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



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**Do you have any  
questions?**

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

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