



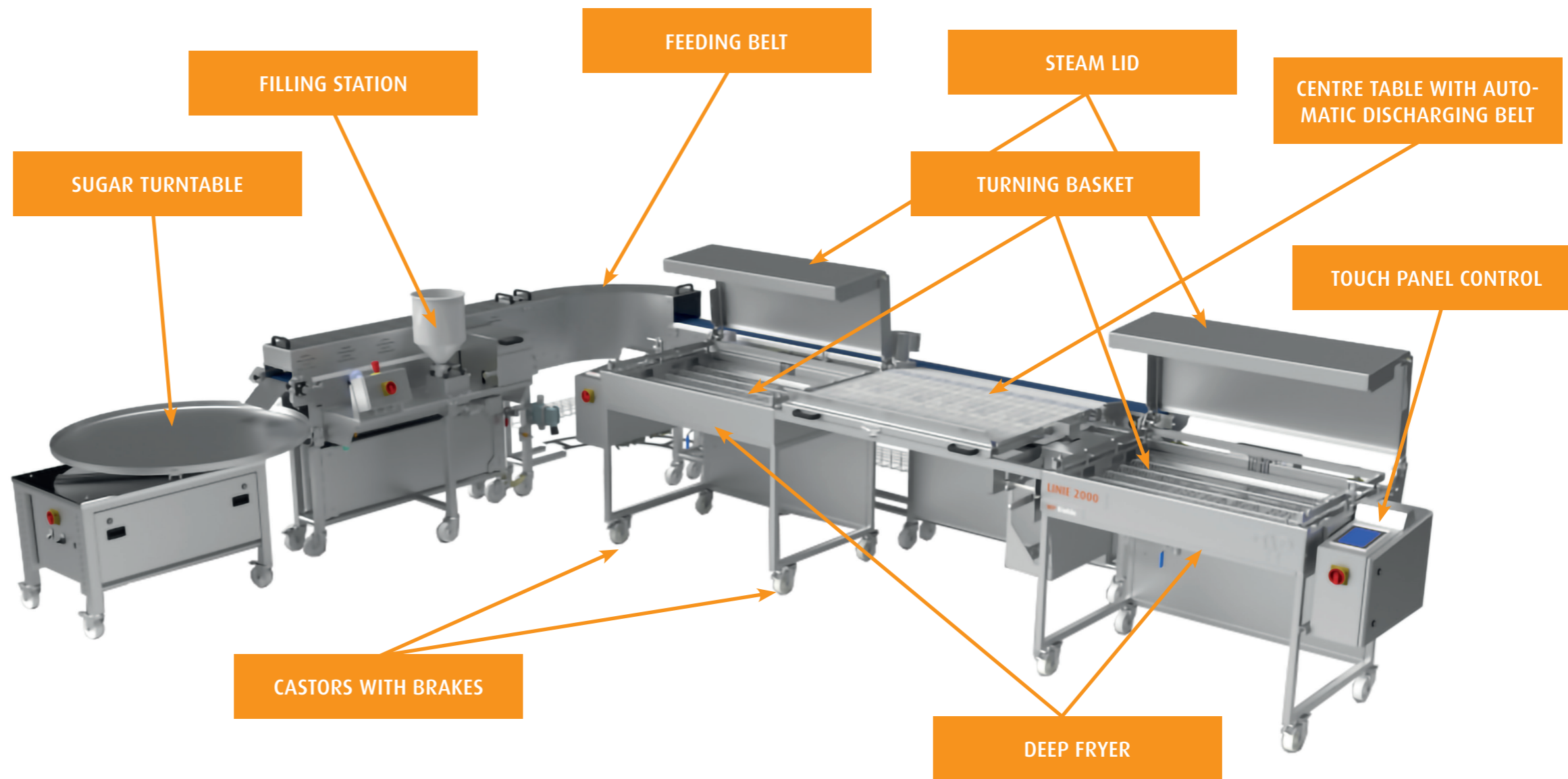
Deep fryer

Linie 2000 E

Energy saving and ergonomic

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
- Can be networked with LAN or WLAN
- Your machine can be maintained remotely, minimising down-time 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
- Touch control panel provides detailed production statistics and reports that offer insights into performance metrics, efficiency and utilisation



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

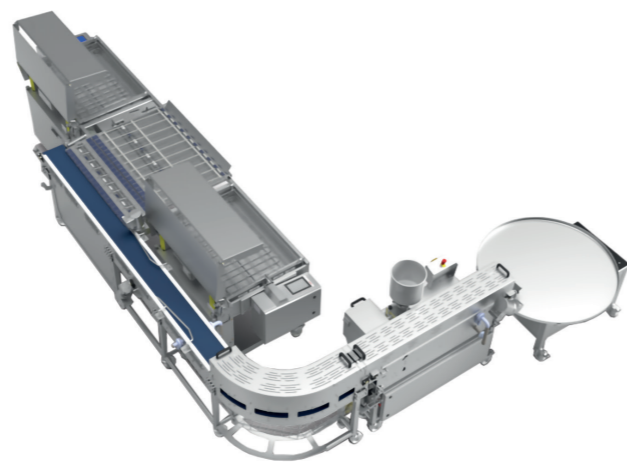
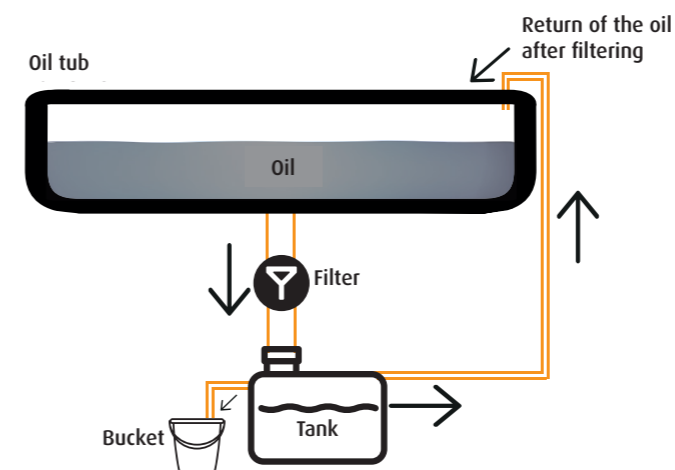


ILLUSTRATION FILTER & TANK



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.

NEWS ENERGY LINE

- 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
- 10 litres less fat volume in the tub
- Baking possible with closed lid



MORE ENERGY EFFICIENT WORKING WITH THE NEW LINE 2000 ENERGY

BENEFITS

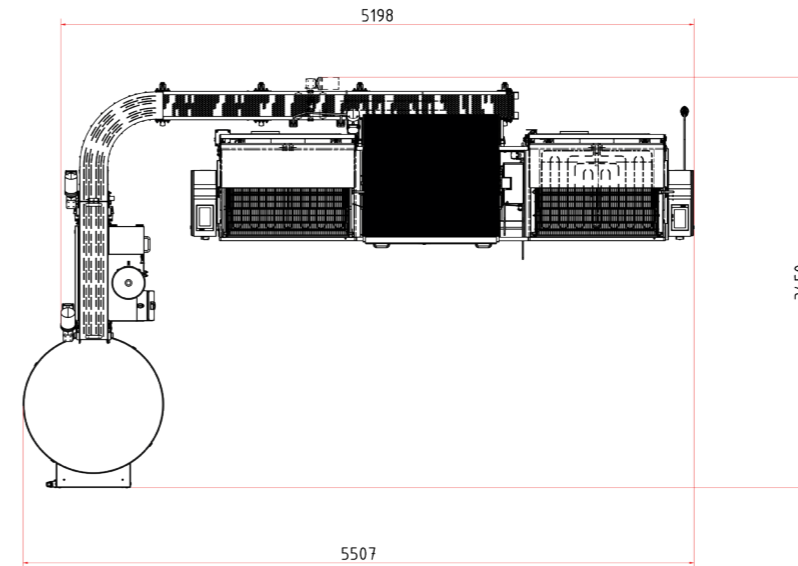
- Tightly closing WP RIEHLE steam lid for larger baking volume on the same given weight
- Longer fat life due to constant temperature
- Lowest energy consumption and constant temperature due to direct heating in oil
- Low energy consumption due to oil tub insulation
- Various system configurations available, 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)

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



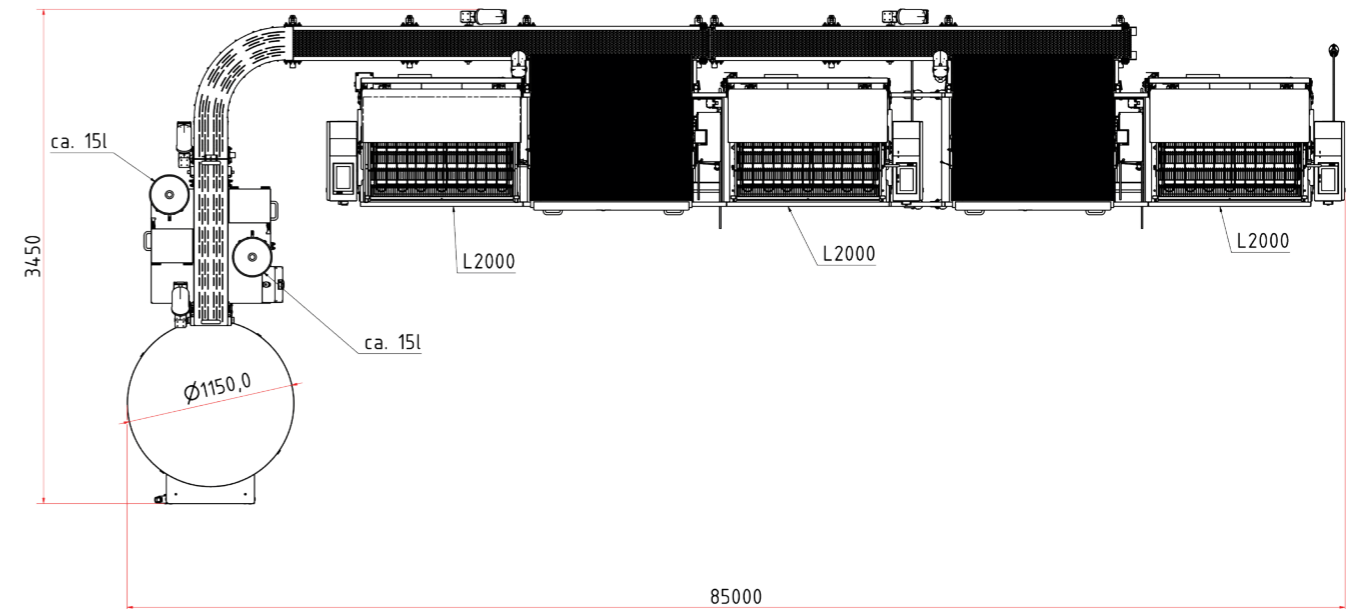
FOR MORE MEDIA
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Contact us to learn more about this innovative product.

We will be happy to put together your own system.

You can also benefit from our new Linie 2000 E.





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