



Riehle

think process!



Deep fryer

Linie

2000 D

The manual deep fryer for excellent results

WP BAKERYGROUP

BENEFIT

- 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.



OPTIONS

- optional fermentation chamber with integrated water tank
- optional oil drain tank with backwash pump
- available as Vario Station with 2 fryers and center table
- turning basket and dumping trays (each 4-and 6-row)
- high trolleys (16, 18 and 20 shelves)
- Flat frying basket with down holder lid for submerged frying
- Funnel cake sheet
- lots of accessories available

TECHNICAL DETAILS	Size 36	Size 48	Size 60
Length:	63.0"	78.7"	94.4"
Width	39.0"	39.0"	39.0"
Weight cabinet device	approx. 275.5 lb	approx. 297.6 lb	approx. 319.6 lb
Weight console device	approx. 343.9 lb	approx. 392.4 lb	approx. 491.6 lb
Voltage	3-ph/1ph, 60Hz 208-240 V		
max. connected load: heater fermentation chamber	6.0-8 kW 0.95 kW	7.5-10 kW 0.95 kW	9.0-12 kW 0.95 kW
Connection	CEE 400 V 16 A	CEE 400 V 16 A	CEE 400 V 16 A
Capacity	9 gal	11 gal	15 gal



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