

**L2000A**

**L2000A Tank & Pump**

**L2000A Vario**

Deep fryer

# Linie 2000 A

The automatic deep fryer for  
excellent results

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## BENEFITS

- 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

## OPTIONS

- 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

## TECHNICAL DETAILS

Type		Size 36	Size 48	Size 60
Length		1,600 mm	2,000 mm	2,400 mm
Width		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		230 V/400 V/50 Hz		
max. connected load:				
heater	3-ph	6.0 kW	7.5 kW	9.0 kW
fermentation chamber	3-ph	0.95 kW	0.95 kW	0.95 kW
Connection		CEE 400 V 16 A		
Capacity		34 ltr./31 kg	42 ltr./39 kg	49 ltr./46 kg



Optionally with integrated fermentation chamber

**Fully automatic baking thanks to programmable baking processes and automatic turning.**



Simple filtering of the oil after work



**BENEFITS**

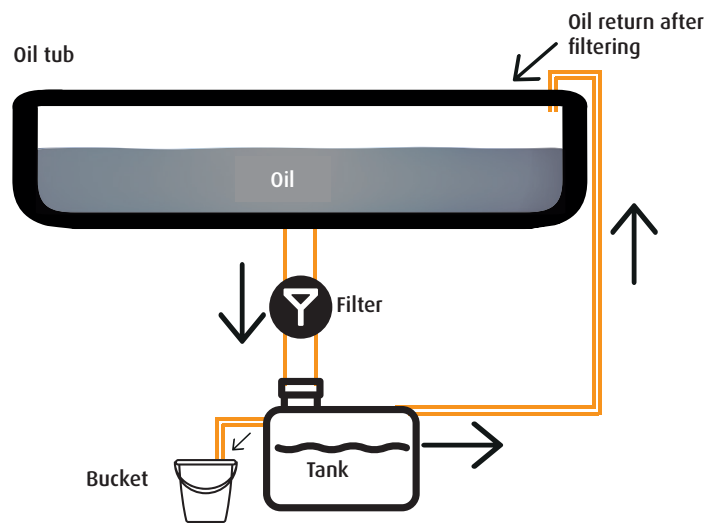
- drain tank with filter and backwash pump for longer oil life
- used oil is collected in the tank after filtering at the end of work
- the backwash pump provides oil pumping back into the oil tub after filtering
- if the oil is no longer required, it can be drained from the tank

**OPTIONS**

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

**TECHNICAL DETAILS WITH MOBILE FERMENTATION CHAMBER**

Type	Size 36	Size 48	Size 60
Length with mobile fermentation chamber	1,850 mm	2,250 mm	2,650 mm



Space for accessories underneath the discharge table



Example: Option with mobile fermentation chamber

up to  
**120 pieces**  
per baking process



The extractor hoods shown are optionally available.

## BENEFITS VARIO

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

## TECHNICAL DETAILS VARIO

Type		Size 36	Size 48	Size 60
Length Vario		2,560 mm	3,170 mm	3,760 mm
Width		990 mm		
Weight (empty)		approx. 250 kg	approx. 270 kg	approx. 290 kg
Voltage		230 V/400 V/50 Hz		
Max. connected load:				
Heater	3-ph	2x 6.0 kW	2x 7.5 kW	2x 9.0 kW
Fermentation chamber	3-ph	2x 0.95 kW	2x 0.95 kW	2x 0.95 kW
Connection		2x CEE 400 V 16 A		
Capacity		2x 34 ltr./31 kg	2x 42 ltr./39 kg	2x 49 ltr./46 kg

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