

L2000A

L2000A Tank & Pump

L2000A Vario

Deep fryer

Linie 2000 A

The automatic deep fryer for
excellent results

think process!

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

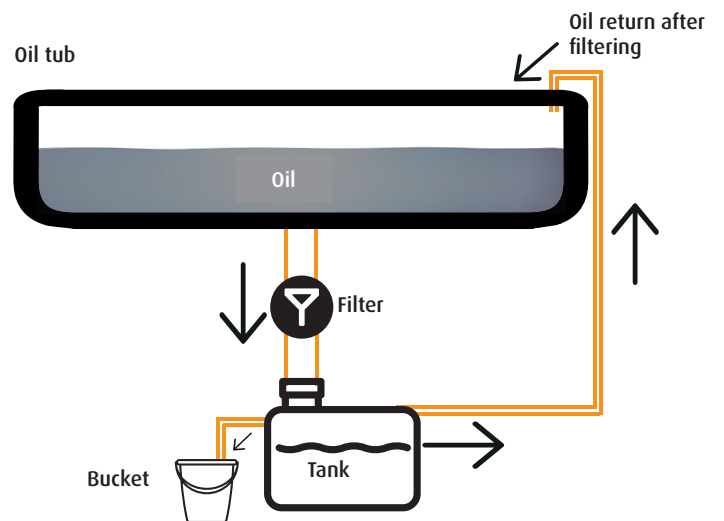
- drain tank with filter and backwash pump for longer oil life
- used oil is collected in the tank after filtering at the end of work
- the backwash pump provides oil pumping back into the oil tub after filtering
- if the oil is no longer required, it can be drained from the tank

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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