

L2000A

L2000A Tank & Pump

L2000A Vario

Deep fryer

Linie 2000 A

The automatic deep fryer for
excellent results

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 programs for consistent quality
- automatic mode enables free working time during the baking process

OPTIONS

- optional fermentation chamber with integrated 0.53 gal 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	63.0"	79.0"	94.5"
Width	39.0"		
Weight (empty)	approx. 275.5 lbs	approx. 297.6 lbs	approx. 319.6 lbs
Weight (empty) with fermentation chamber	approx. 343.9 lbs	approx. 392.4 lbs	approx. 491.6 lbs
Voltage 3 ph/60Hz	208-240V		
Voltage 1 ph/60Hz	208-240V		
max. connected load:			
heater	6-8 kW	7.5 - 10 kW	9 - 12 kW
fermentation chamber	0.8 - 14 kW	0.8 - 14 kW	0.8 - 14 kW
Capacity	9 gal	11 gal	15 gal



Optionally with integrated fermentation chamber

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



Simple filtering of the oil after work



BENEFITS

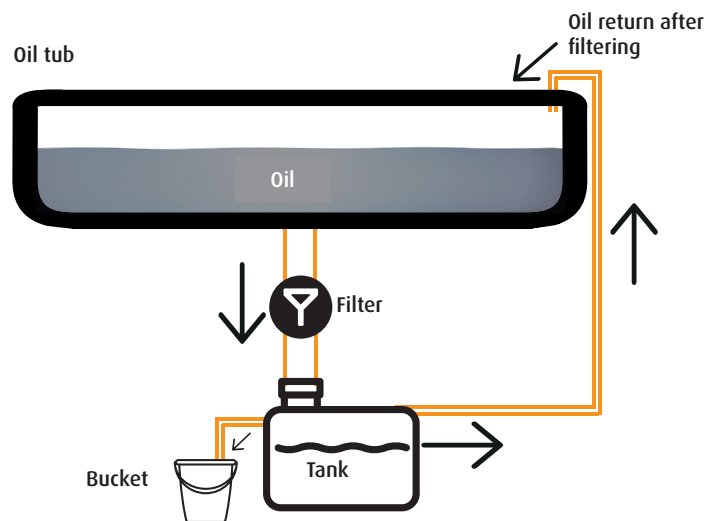
- drain tank with filter and backwash pump for longer oil life
- used oil is collected in the tank after filtering at the end of work
- the backwash pump provides oil pumping back into the oil tub after filtering
- if the oil is no longer required, it can be drained from the tank

OPTIONS

- a separately standing mobile fermentation chamber with integrated 0.53 gal 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	72.8"	88.6"	104.3"



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	100.8"	124.8"	148"
Width	39"		
Weight (empty)	approx. 551.15 lbs	approx. 595.24 lbs	approx. 198.41 lbs
Voltage 3 ph/60Hz	208-240V		
Voltage 1 ph/60Hz			
Max. connected load:			
Heater	2x 6-8 kW	2x 7.5 - 10 kW	2x 9 - 12 kW
Fermentation chamber	2x 0.8 - 14 kW	2x 0.8 - 14 kW	2x 0.8 - 14 kW
Capacity	9 gal	11 gal	15 gal

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