



Deep fryer Linie 2000M Linie 2000D

The manual deep fryer with turn basket
and program control.



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The doughs are dumped into the basket via dumping trays; the manual lift unit with gas pressure support facilitates lifting and lowering of the basket. The manual control unit offered with the Linie 2000M can be programmed for three fry programs with up to four turns; the display of remaining fry-time, and an acoustic turn and fry-time end signal in conjunction with the turn basket ensure precise deep fat frying.

The clocked interval heater controller with digital heat control and target/actual temperature display reduces temperature fluctuations of the shortening and thus reduces shortening consumption.

After frying, the fry basket, or turn basket remains above the shortening vat, the fried goods are picked up from the side drain trolley via a W-sheet on rollers.

Advantages - Linie 2000M

- 3 bake programs, each with 4 turns
- Acoustic signal for turn time and fry-time end
- Fry-time remaining display
- Clocked heat-up prevents the fat/oil from burning

Advantages

- Manual hinged steam lid mounted on the device
- Target/actual temperature display
- Digital heater control
- Gas-pressure supported manual fry basket lift
- The turn basket always remains above the vat, thus there is no fat carryover
- Easy product removal by dumping onto the drain trolley
- Stable castors for maximum flexibility
- Extensive assortment of accessories available
- Usually felt strips for the dumping trays are not necessary
- Available as a cabinet device with proove chamber, or as console device without proove chamber
- As a double station with 2 devices and 1 common center table

Optional available accessories

- ▶ Proover chamber with integrated water tank
- ▶ Turn basket (4-row and 6-row)
- ▶ Dumping trays (4-row and 6-row)
- ▶ High trolleys (16-tray, 18-tray, and 20-tray)
- ▶ Proover chamber trolleys (8-tray, 9-tray, and 10-tray)
- ▶ Flat fry basket
- ▶ Fry basket with retaining lid for submerged frying
- ▶ Funnel cake sheet
- ▶ Fry basket with high rim and perforated sheet metal bottom
- ▶ Sugar vat with tilting bottom
- ▶ Mobile fat filter
- ▶ Riehle ventilator hood



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