

Enables a continuous frying process and constant frying results. The transfer conveyor with submerging belt transports the products through the fryer and out automatically at the other end. The submerged process shortens the frying time by up to 40% Enter, submerge, take out - all this DLA does automatically



BENEFIT

- Glass display control with 7 programs
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- Reduction of the working and frying time of up to 40% by submerged frying
- Constant frying results
- Easy cleaning by removing the transport unit and heating unit without tools
- Available in different frying lengths and frying widths
- With dosing device ideal for products such as quark-balls, cake donuts and much more



OPTIONS

- oil filter
- automatic dosing devices
- Various infeed and transport belts available
- Increased heat output for extreme applications
- Customized feeding and discharging solutions
- Customized special equipment
- In different frying lengths and widths available
- With and without infeed tape available
- Rich accessories for various product shapes and sizes



Technical Details	DLA 300-1	DLA 300-2	DLA 300-3
Length	1450 mm	2200 mm	2900 mm
Width	590 mm	590 mm	590 mm
Height	870 mm	870 mm	870 mm
Weight - empty	approx. 54 kg	approx. 100 kg	approx. 135 kg
Voltage	230V/400V-50Hz	230V/400V-50Hz	230V/400V-50Hz
Consumption/ Connection	9,5 kW CEE 400V 16 A	18,5 kW CEE 400V 32 A	27,5 kW CEE 400V 63 A
Filling quantity	max. 49 ltr.	max. 99 ltr.	max. 150 ltr.
Usable width	285 mm	285 mm	285 mm
Frying distance in the oil	850 mm	1600 mm	2400 mm
Frying time	18 sec. ... 6 min	55 sec. ... 12 min	55 sec. ... 11 min
Product thickness	max. 5,5 cm	max. 5,5 cm	max. 5,5 cm

WP LEBENSMITTELTECHNIK RIEHLE GMBH

Heinrich-Rieger-Str. 5 // D-73430 Aalen, Germany // Tel. +49 7361 5580-0 // Fax +49 7361 5580-2281
info@riehle.de // www.riehle.de