

QUARKINI MADE WITH ZEELANDIA QUARKINI

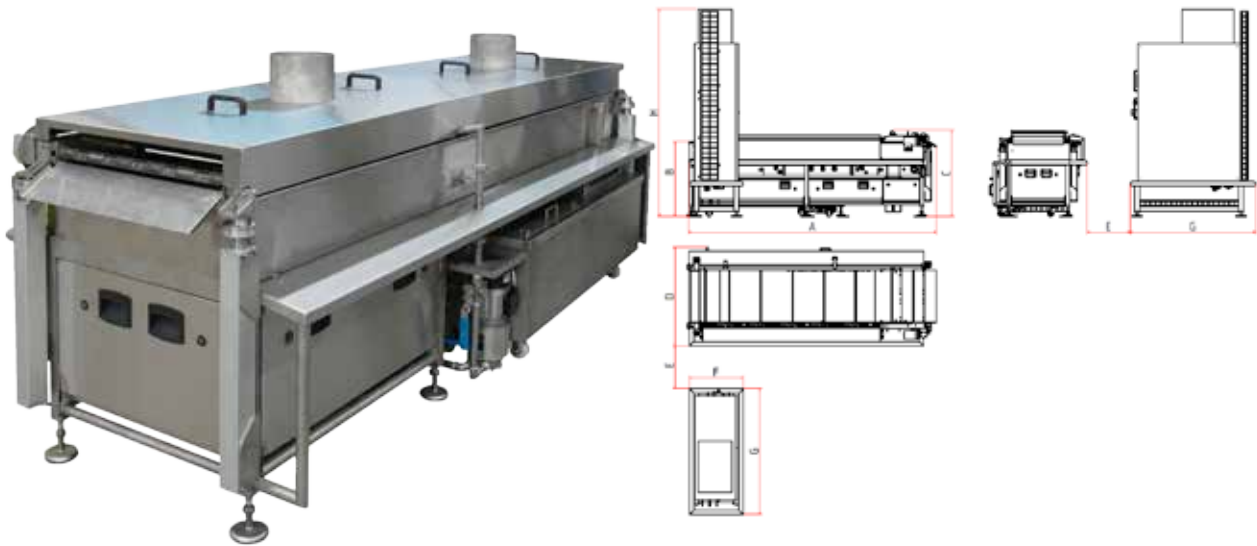


CONTINUOUS DEEP FRYER DLA 600-3 WITH TANK

especially designed for catering and food production

CONTINUOUS DEEP FRYER DLA 600-3 WITH TANK

It enables a continuous frying process and an always constant frying-result. The transport conveyor with submerging belt guides the products then submerged through the fryer and transports them out automatically at the end. The submerging process contributes to shorten the frying up to 40 %. The machine can instead of oil also be used with water, soup, broth, sauce, marinade, syrup etc.



Technical details	DLA 600-3	DLA 600-3 Power
Length (A)	2900 mm	2900 mm
Height upper edge tub (B)	870 mm	870 mm
Height (C)	1000 mm	1000 mm
Width (D)	1150 mm	1150 mm
Distance to switch box (E)	2000 mm	2000 mm
Length switch box (F)	630 mm	630 mm
Width switch box (G)	1500 mm	1500 mm
Height switch box (H)	2450 mm	2450 mm
Weight - empty	~ 1000 kg	~ 1000 kg
Voltage	230/400V-50 Hz	230/400V-50 Hz
Power	56 kw	92 kw
Connection	~ 100 A fixed connection	~ 160 A fixed connection
Filling quantity	max. 260 ltr.	max. 260 ltr.
Filling quantity tank	max. 312 ltr.	max. 312 ltr.
Useable width	585 mm	585 mm
Frying distance in oil	2350 mm	2350 mm
Frying time	Continuous operation 55 s...11 min. / clocked longer	Continuous operation 55 s...11 min. / clocked longer
Frying thickness	max. 5,5 cm	max. 5,5 cm

BENEFITS

- stepless adjustment of frying time
- digital heating control for constant temperature
- reduces labour cost
- constant frying result and output
- easy tool-free cleaning by removal of the transport unit and heating
- several frying lengths and widths available

OPTIONS

- different infeed and transport belts
- continuous filtering system
- Hydraulic lifting system for transport conveyor
- Automatic oil level control with preheated oil reservoir
- Customized feeding and unloading solutions

We are also manufacturing custom designed solutions