



Maximising the Output of your Production Facility with the Continuous Submerge Fryers (DLA SC)

CONTINUOUS SUBMERGE FRYERS (DLA SC)



Continuous Frying in Perfection: With our machines you reduce cooking time by up to 40% and obtain even frying results.

They come in different configurations and are ideal for a variety of products.

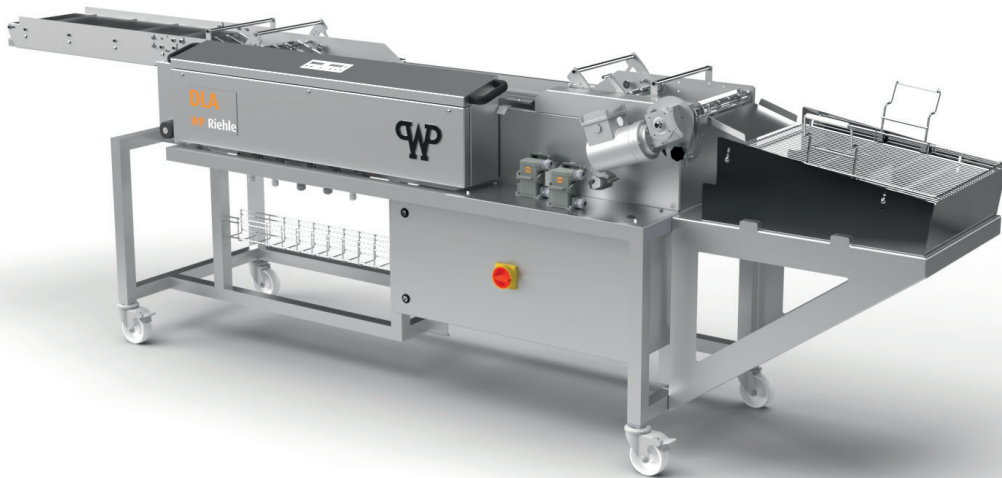
TO THE PRODUCT



MORE PRODUCTS



CONTINUOUS SUBMERGE FRYERS (DLA SC)



Our DLA SC continuous submerge fryers enable sustainable food production:

- Up to 40% reduction of frying time due to implementation of submerged frying technology
- Energy saving of up to 40% thanks to innovative design

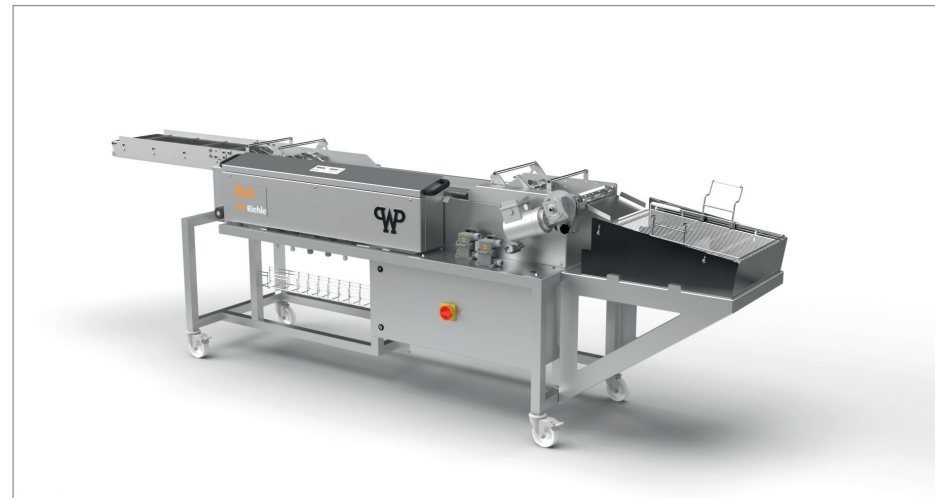
DLA SC Versions



DLA 150 SC

(DLA 150 SC-1, DLA 150 SC-2, DLA 150 SC-3)

- width: 530 mm
- length: 2,264 mm - 3,950 mm
- height: 809 mm
- useful width: 140 mm
- frying length: 650 mm - 2,460 mm



DLA 300 SC

(DLA 300 SC-1, DLA 300 SC-2, DLA 300 SC-3)

- width: 670 mm
- length: 2,264 mm - 3,940 mm
- height: 877 mm
- useful width: 284 mm
- frying length: 650 mm - 2,460 mm

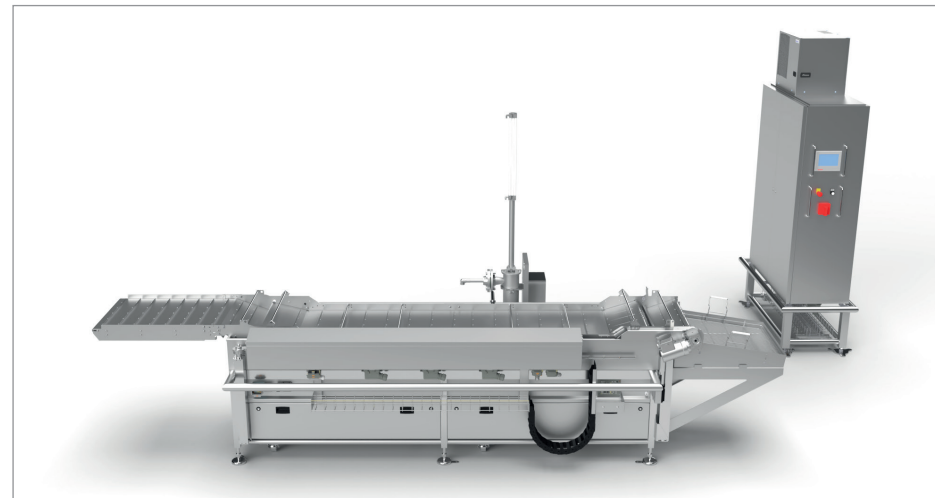
DLA SC Versions



DLA 600 SC

(DLA 600 SC-1, DLA 600 SC-2, DLA 600 SC-3)

- width: 1,100 mm
- length: 2,250 mm - 4,000 mm
- height: 870 mm
- useful width: 585 mm
- frying length: 660 mm - 2,350 mm



DLA 600 SC Industry Touch

(DLA 600 SC-2 IT, DLA 600 SC-3 IT)

- width: 1,100 mm*
- length: 3,200 mm - 4,000 mm*
- height: 870 mm*
- useful width: 585 mm
- frying length: 1,600 mm - 2,350 mm

* without control cabinet

- Ideal for frying of meat, French fries, vegetables, fish and more
- Infeed belt with length of 40 or 80 cm for safe supply of products to the frying tub
- Glass display control with 7 programs for convenient operation
(Industry Touch: separate control cabinet with touch panel control)
- Easy cleaning due to tool-free removal of transport unit and heater
(600 & Industry Touch: hydraulic lifting unit)



Features

- Digital heating control leads to keeping constant temperature and, therefore, enables reduced fat absorption of fried products
- DLA SC fryers meet goals of sustainability
- Compatibility with customised feeding solutions and outfeed systems for efficient and smooth production process
- Constant frying results



Advantages of direct heating



- **Low energy consumption:** Direct heating means there are fewer transition losses, 100% of the generated energy transfers into heating of the oil or fat
- **Constant temperature:** Direct heating reacts more quickly to temperature measurements and, therefore, has significantly fewer temperature fluctuations. Advantages of the constant temperature:
 - **Longer fat service life**
 - **Significantly lower fat absorption of products**
 - **Consistent frying quality throughout the entire frying process**
- **No burning of fallen product parts on the base of the oil tub due to the cold zone below the heating elements**

Cleaning

DLA 600 SC and DLA 600 SC Industry Touch:
Hydraulic lifting of the complete transport unit and heating elements for easy cleaning.

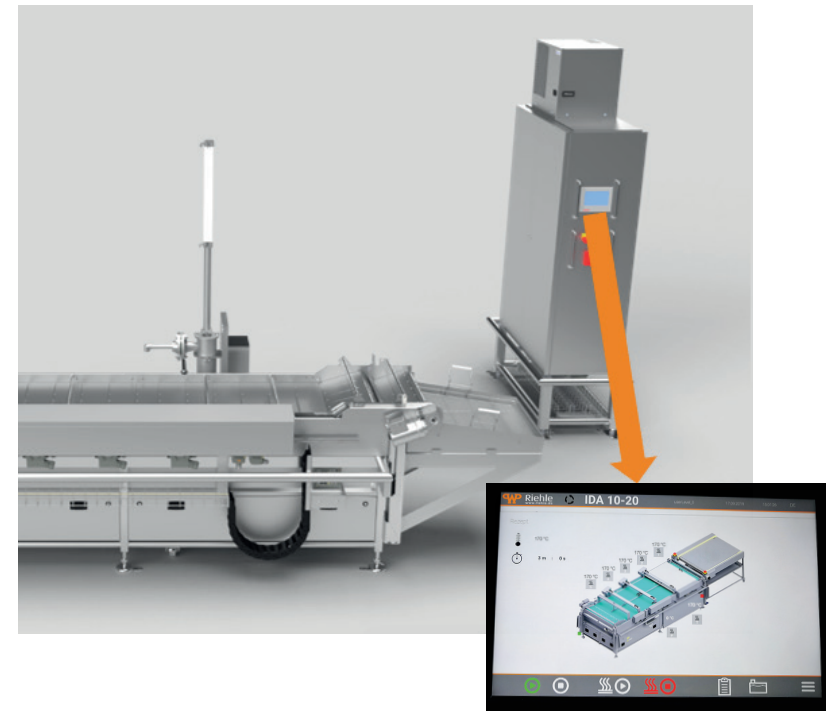
DLA 150 SC + DLA 300 SC:
Easy cleaning due to tool-free removal of transport unit and heater



Control cabinet of Industry Touch

Separate control cabinet with touch panel control:

- Operation via intuitive Beckhoff touch control panel, providing complete system control and visualization
- Different user levels: Operator, Master, Service
- Remote maintenance via the internet connection

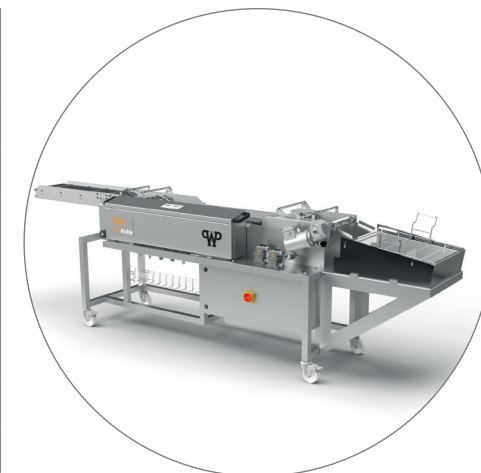


**Resistant to
fat, water, dust
and dirt**

Output

Calculated hourly output* for our bestseller DLA 300SC-2

		Size	Weight	Frying time	Output per hour
Samosas		L 70 mm	0.040 kg	6 min	25 kg
		W 70 mm			
		H 20 mm			
French Fries**		L 40 mm	0.010 kg	3 min	230 kg
		W 10 mm			
		H 10 mm			
Cutlet		L 100 mm	0.150 kg	4 min	67 kg
		W 100 mm			
		H 20 mm			
Bread Sticks		L 25 mm	0.025 kg	1.5 min	50 kg
		W 9 mm			
		H 9 mm			
Nuggets		L 45 mm	0.020 kg	3 min	70 kg
		W 35 mm			
		H 20 mm			
Fish Filet		L 100 mm	0.150 kg	3 min	180 kg
		W 50 mm			
		H 20 mm			

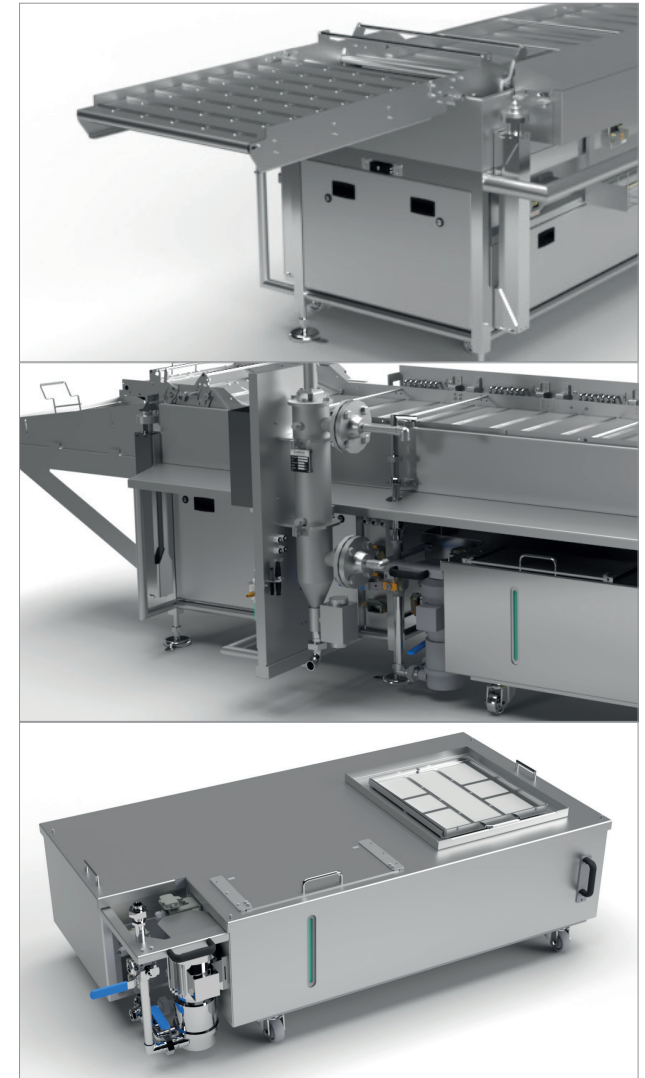


* Approximate data. Can vary according to the local recipe, operator speed, etc.

** Increased heating power required for frozen products and special product groups

Options

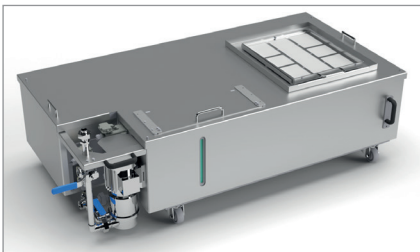
- Available in different versions of frying length and width
- Transport units with customised conveyor belts
- Increased heating power/frying time for frying under specific customer requirements
- Sizes 300+600: Continuous fat filter
- Industry Touch: Ancillary equipment like continuous fat filter, refill tank with oil level control



Industry Touch* Options: Filter & Tank

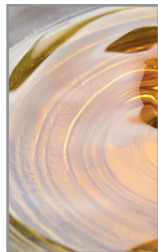
→ Tank with drain filter and automatic oil level control

- Provided with a heating system for melting and preheating up to 100°C
- Washable permanent stainless steel filter
- Oil level control in the deep fryer by means of refill pump and overflow tube
- Splash-free input of fat blocks through input flap



→ Continuous fat filtration

- Enables continuous filtering of oil/fat throughout the entire production process
- With self-cleaning stainless steel permanent filter element
- Constantly ensures a low number of suspended particles in oil/fat
- Extends oil/fat service lifetime



→ Refill tank

- Stainless steel tank with a capacity of 200 liter
- Equipped with a pump for refilling the fryer
- Includes a filling level sensor for the fryer to enable automatic level regulation
- Provided with a heating system for melting and preheating up to 100°C
- Stainless steel piping to connect the refill tank with the fryer, without insulation
- Positioned directly next to the fryer

Compatibility

Compatibility with various infeed systems, for example:

➔ **Automatic battering and breading machine – perfect complement to DLA SC**



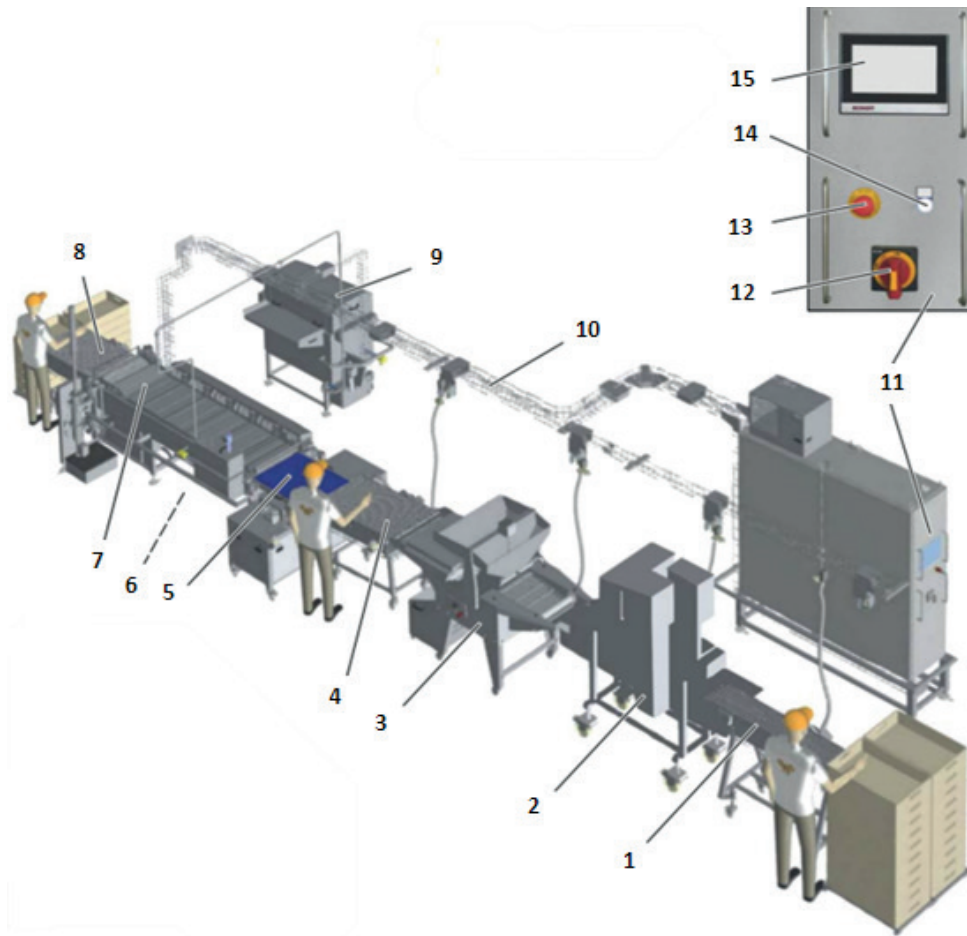
- Products are automatically coated with battering liquid and breaded, and are sequentially transferred to the deep fryer
- Combination of both machines enables efficient and smooth operation
- Easy handling and cleaning

VIDEO OF THE PRODUCT



Compatibility

→ Example of an automated production line with DLA SC Industry Touch



1. Feed-in belt
2. Flouring unit
3. Breading unit
4. Intermediate belt
5. Lane multiplier
6. Drain tank (without illustration)
7. Continuous deep fryer Industry Touch
8. Cooling belt
9. Refill tank
10. Cable rail
11. Control cabinet with touch control
12. Main switch
13. Emergency STOP button
14. Release button
15. Touch panel

VIDEO OF THE PRODUCT



Why WP Riehle?



- We offer product quality "Made in Germany"
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

WP BAKERYGROUP



WP Riehle specialised areas



DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
SNACK
BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION

BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES

more than
50 years
of experience



Contact & orders



Do you have any
questions?

Our sales team looks forward
to hear from you!

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