

DLA 150 + 300 SC

DLA 600 SC +

Industry Touch



Continuous submerge fryer
with infeed conveyor

DLA SC

Submerged frying for consistently best quality
of your products



- ➔ Consistently high quality: crispier and evenly fried products
- ➔ More digestible products thanks to reduced fat absorption
- ➔ Increased efficiency thanks to 40% shorter frying time
- ➔ Energy reduction thanks to shorter frying time, direct heating and efficient design

BENEFITS

- Different widths: 150, 300, 600
- Glass display control with 7 storable frying programs
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- 80 cm long infeed conveyor for gentle transport of the products into the submerge fryer
- Reduction of working and frying time of up to 40% by submerged, continuous frying
- Constant frying results
- Easy cleaning by removing the transport unit and heating unit without tools
- Ideal for schnitzel, french fries, hamburger, chicken nuggets, fish and much more.

OPTIONS

- Continuous oil filter
- Various transport belts available
- 40 cm long infeed conveyor instead of the standard 80 cm
- Increased heating power for extreme applications
- Also available as a fast runner (for pre-frying)
- Customized feeding and discharging solutions
- Customized solutions
- In different frying lengths available
- From 600 hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray
- Extensive accessories available

The automatic continuous fryer for submerged frying.



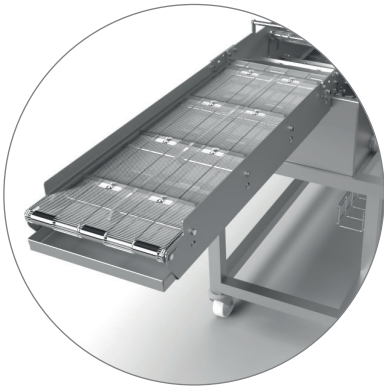
Instead of fat or oil, the system can also be operated with water or broth.



- ➔ Usable width: 5.51"
- ➔ Heating power can be increased

TECHNICAL DATA

		DLA 150 SC-1	DLA 150 SC-2	DLA 150 SC-3
Length		88.58"	125.98"	155.51"
Width		20.87"		
Height (top edge of fat tray)		31.85"		
Empty weight		approx. 121 lbs	approx. 220.05 lbs	approx. 308.75 lbs
max. connected load		5.5 - 7.1 kW	10.5 - 13.7 kW	15.5 - 20.3 kW
Voltage	1-ph 3-ph	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground		
Filling quantity		max. 10.75 gal	max. 21.40 gal	max. 25.05 gal
Usable width		5.51"		
Frying distance in the oil		25.59"	66.93"	96.85"
Frying time		24 sec. ... 6 min.	1:12 min. ... 12 min.	1:30 min ... 9 min.
max. product thickness		max. 2.16"		



- ➔ Usable width: 11.18"
- ➔ Heating power can be increased
- ➔ optional e.g. breading unit

TECHNICAL DATA

		DLA 300 SC-1	DLA 300 SC-2	DLA 300 SC-3
Length		89.13"	125.98"	155.12"
Width		26.38"		
Height (top edge of fat tray)		34.53"		
Empty weight		approx. 141.09 lbs	approx. 242.50 lbs	approx. 319.67 lbs
max. connected load		9.5 - 12.5 kW	18.5 - 24.5 kW	27.5 - 36.5 kW
Voltage	1-ph 3-ph	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground		
Filling quantity		max. 13.21 gal	max. 25.10 gal	max. 39.63 gal
Usable width		11.18"		
Frying distance in the oil		25.6"	53.94"	85.83"
Frying time		24 sec. ... 6 min.	1:12 min. ... 9 min.	1:30 min ... 12 min.
max. product thickness		max. 2.16"		

OPTIONAL EXTENSIONS

Our DLAs are perfect for integration into production lines. Various extensions are possible from size 300, e.g. an upstream breading unit.

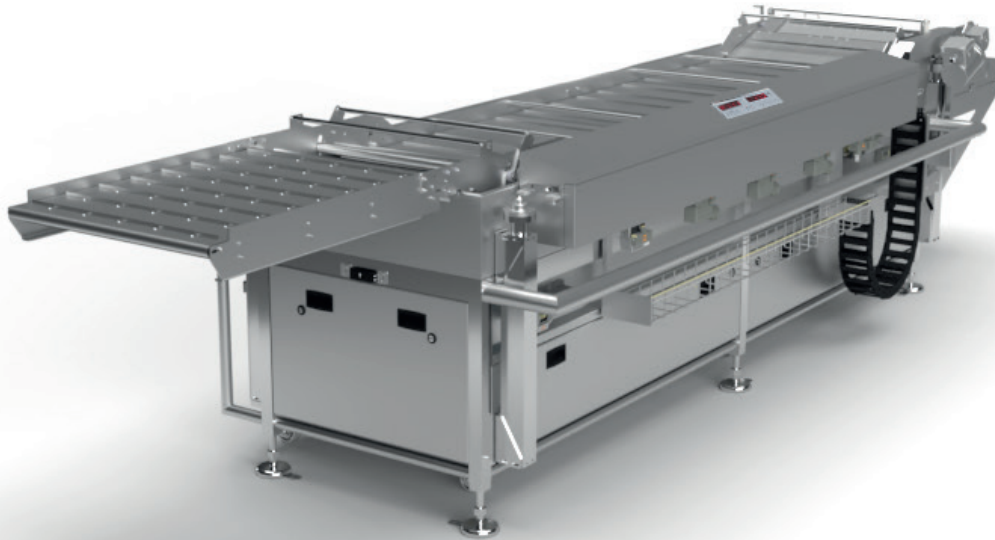


Picture: DLA 600 SC with upstream breading unit

CALCULATED HOURLY OUTPUT* FOR OUR BESTSELLER DLA 300SC-2

		Size	Weight	Frying time	Output per hour
Samosas		L 70 mm	0.088 lbs	6 min.	55,12 lbs
		W 70 mm			
		H 20 mm			
French Fries		L 40 mm	0.022 lbs	3 min.	507,06 lbs
		W 10 mm			
		H 10 mm			
Cutlet		L 100 mm	0.330 lbs	4 min.	147,71 lbs
		W 100 mm			
		H 20 mm			
Bread Sticks		L 25 mm	0.055 lbs	1.5 min.	110,23 lbs
		W 9 mm			
		H 9 mm			
Nuggets		L 45 mm	0.044 lbs	3 min.	154,32 lbs
		W 35 mm			
		H 20 mm			
Fish Filet		L 100 mm	0.330 lbs	3 min.	196,83 lbs
		W 50 mm			
		H 20 mm			

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



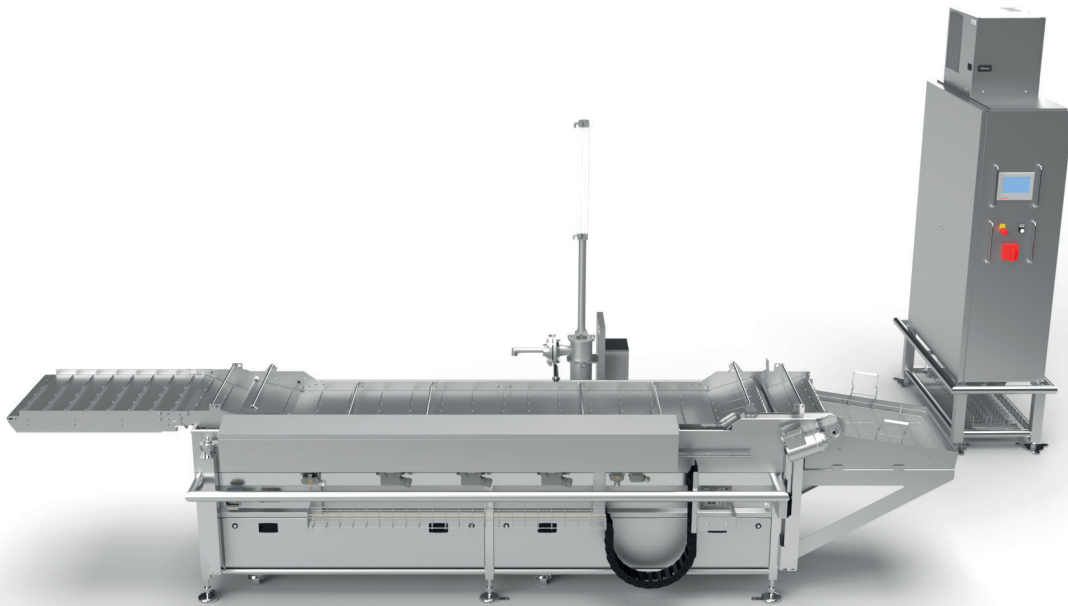
- ➔ Usable width: 23.0"
- ➔ Heating power can be increased
- ➔ optional e.g. breading unit

ADDITIONAL OPTIONS 600

- Integrated drain filter tank under the fat tray, with automatic level control and washable stainless steel permanent filter and flap for splash-free feeding of fat blocks
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray. This is required from DLA 600 SC-3 upwards.

TECHNICAL DATA

	DLA 600 SC-2	DLA 600 SC-3
Length	126"	157.5"
Width	31.9"	
Height (top edge of fat tray)	870 mm	
Empty weight	approx. 866,4 lbs	approx. 1,366.9 lbs
max. connected load	37-50 kW	54-72 kW
Voltage	208-240 V/60Hz	
Filling quantity	max. 48.87 gal	max. 60.04 gal
Usable width	23.0"	
Frying distance in the oil	63.0"	92.5"
Frying time	55 sec. ... 11 min	1 min. ... 13 min
max. product thickness	max. 2.16"	



- ➔ Usable width: 23.0"
- ➔ Separate control cabinet with touch panel control, remote maintenance possible
- ➔ Heating power can be increased
- ➔ optional e.g. breading unit

ADDITIONAL BENEFITS

- Separate control cabinet with touch panel control
 - Touch panel is insensitive to water, dirt and oil/fat
 - All components of the production line are controlled and operated via the touch panel
 - Control system is internet and remote maintenance capable

ADDITIONAL OPTIONS 600 IT

- Automatic level control with fat melting tank ensures a constant amount of fat in the submerge fryer
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray.
This is required from DLA 600 SC-3 IT upwards.

TECHNICAL DATA^{*}

*without control cabinet

	DLA 600 SC-2 IT	DLA 600 SC-3 IT
Length	126"	157.5"
Width	31.9"	
Height (top edge of fat tray)	870 mm	
Empty weight	approx. 866,4 lbs	approx. 1,366.9 lbs
max. connected load	37-50 kW	54-72 kW
Voltage	208-240 V/60Hz	
Filling quantity	max. 48.87 gal	max. 60.04 gal
Usable width	23.0"	
Frying distance in the oil	63.0"	92.5"
Frying time	55 sec. ... 11 min	1 min. ... 13 min
max. product thickness	max. 2.16"	



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