



Riehle

think process!



Continuous
deep fryer

DLA 150 SC

Continuous the best result

WP BAKERYGROUP

Enables a continuous frying process and constant frying results. The transfer conveyor with submerging belt transports the products automatically through the fryer and out at the other end. The submerged process shortens the frying time by up to 40%. The machine can be used with oil and also used with, for example, water, soup, broth, sauces and marinades



BENEFIT

- Glass display control with 7 programs
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- 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

- Oil filter
- Automatic dosing devices
- Various infeed and transport belts available
- Increased heating power for extreme applications
- Customized feeding and discharging solutions
- Customized special equipment
- In different frying lengths and widths available
- With and without infeed belt available
- Extensive accessories available

TECHNICAL DETAILS	DLA 150 SC-1	DLA 150 SC-2	DLA 150 SC-3
Length	2,264 mm	3,200 mm	3,950 mm
Width	530 mm	530 mm	530 mm
Height	809 mm	809 mm	809 mm
Weight - empty	approx. 55 kg	approx. 100 kg	approx. 140 kg
Voltage	230 V/400 V-50 Hz	230 V/400 V-50 Hz	230 V/400 V-50 Hz
max. connected load	5.5 kW	10.5 kW	15.5 kW
Filling quantity	max. 40 l	max. 80 l	max. 96 l
Usable width	140 mm	140 mm	140 mm
Frying distance in the oil	650 mm	1,650 mm	2,460 mm
Frying time	24 sec. ... 6 min	1:12 min ... 12 min	1:30 min ... 9 min
Product thickness	max. 5.5 cm	max. 5.5 cm	max. 5.5 cm

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