



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		88.58"	125.98"	155.51"
Width		20.87"	20.87"	20.87"
Height		31.85"	31.85"	31.85"
Weight - empty		approx. 121 lb	approx. 220.05 lb	approx. 308.75 lb
Voltage	1-ph 3-ph	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground
max. connected load		5.5 - 7.1 kW	10.5 - 13.7 kW	15.5 - 20.3 kW
Filling quantity		max. 10.75 gal	max. 21.40 gal	max. 25.05 gal
Usable width		5.51"	5.51"	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
Product thickness		max. 2.16"	max. 2.16"	max. 2.16"

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