



Continuous
deep fryer
DLA 600 SC

Continuous the best results

BENEFIT

- 80 cm long infeed conveyor for gentle transport of the products into the deep fryer
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- Glass display control with 7 storable frying programs
- Easy cleaning by removing the transport unit and heating unit without tools



OPTIONS

- Hydraulic lifting unit for easy cleaning

TECHNICAL DETAILS	DLA 600-1 SC	DLA 600-2 SC	DLA 600-3 SC
Length	2,250 mm	3,200 mm	4,000 mm
Width	809 mm	809 mm	809 mm
Voltage	230/400 V-50 Hz	230/400 V-50 Hz	230/400 V-50 Hz
Max. connected load	18,5 kW	37 kW	54 kW
Connection	CEE 400 V 32 A	CEE 400 V 64 A	CEE 400 V 81 A
Filling quantity	max. 104 litre	max. 185 litre	ca. 250 litre
Usable width	585 mm	585 mm	585 mm
Frying distance in the oil	660 mm	1.600 mm	2.350 mm
Frying time	25 sec. ... 6 min	55 sec. ... 11 min	1 min. ... 13 min
Product thickness	max. 5,5 cm	max. 5,5 cm	max. 5,5 cm

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