



Continuous
deep fryer
DLA 600 SC

Continuous the best results

BENEFIT

- 31.5" 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	88.6"	126"	157.5"
Width	31.9"	31.9"	31.9"
Voltage	208-240 V/60Hz	208-240 V/60 Hz	208-240 V/60 Hz
Max. connected load	18,5-24 kW	37-50 kW	54-72 kW
Connection	CEE 400 V 32 A	CEE 400 V 64 A	CEE 400 V 81 A
Filling quantity	max. 27.47 gal	max. 48.87 gal	approx. 60.04 gal
Usable width	23.0"	23.0"	23.0"
Frying distance in the oil	26.0"	63.0"	92.5"
Frying time	25 sec. ... 6 min	55 sec. ... 11 min	1 min. ... 13 min
Product thickness	max. 2.2"	max. 2.2"	max. 2.2"

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