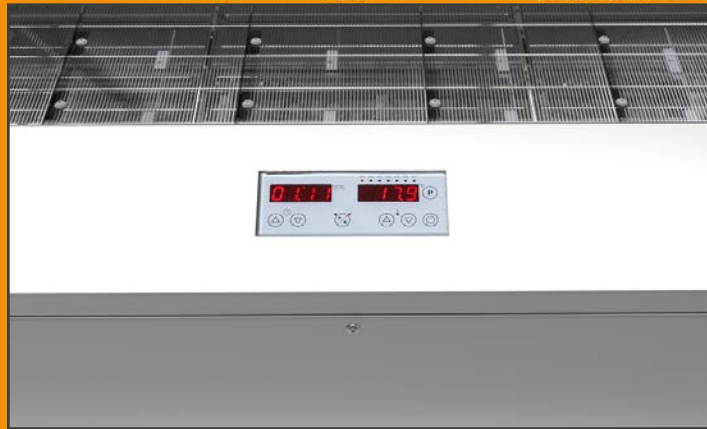




# Optimising the Output of your Production Facility with the Continuous Submerge Fryers (DLA)

# CONTINUOUS SUBMERGE FRYERS WITH DIRECT INPUT

## DLA



Automatic continuous fryers for submerged and floating frying of products. → Consistently top quality: evenly fried products → More wholesome products thanks to reduced fat absorption → Increased efficiency thanks to 40% shorter frying time → Reduced energy consumption thanks to shorter frying time, direct heating and efficient design

TO THE PRODUCT



MORE PRODUCTS



## ADVANTAGES

### Continuous submerge fryers

- Different widths: 150, 300, 600, 660
- Glass display control with 7 programmes
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- Reduction of the working and frying time of up to 40% by submerged frying
- Constant frying results
- Easy cleaning by removing the transport unit and heating unit without tools
- With dosing device ideal for products such as quark-balls, french crullers, cake donuts and much more



## OPTIONS

### Continuous submerge fryers

- Continuous oil filter
- Automatic dosing devices
- Various transport belts available
- Increased heat output for extreme applications
- Also available as a fast runner (for pre-frying)
- Customised feeding and discharging solutions
- Customised special equipment
- In different frying lengths and widths available
- From 600 hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray
- Extensive accessories for various product shapes and sizes



## OPTIONS

### Continuous submerge fryers



#### **OPTIONAL: TURNING INSERT**

With one or two turns for the production of cake-donuts, crullers and other floating fried products



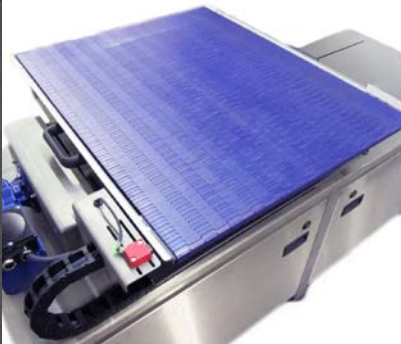
#### **OPTIONAL: AUTOMATIC DOSING**

fixed or moving, for use of the full fryer width, for the production of curd cheese dumplings, crullers, cake-donuts and many more.



## OPTIONS

### Continuous submerge fryers



#### **OPTIONAL: CROSS DISTRIBUTION BELT**

For single-row transfer from automatic forming machines and multi-row transfer to the entire width of the deep fryer. Excellent for filled curd cheese dumplings.



#### **OPTIONAL: SUGAR TURNTABLE**

After the continuous deep fryer

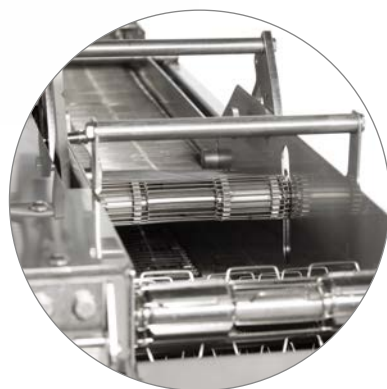
# VARIANT

## DLA 150



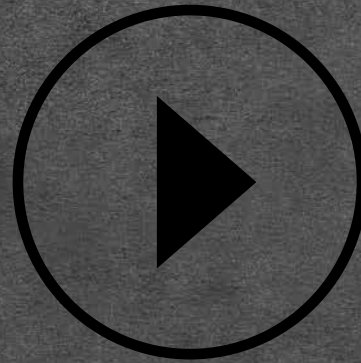
### DLA 150

- Usable width: 140 mm
- Heating power can be increased



## DLA 150-2: Production of curd cheese dumplings

DEEP FRYING  
(PASTRY)

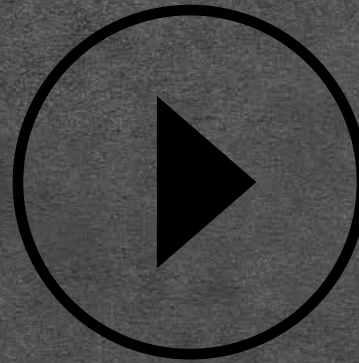


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## DLA 150-2: Production of French crullers and Berliners

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(PASTRY)



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# VARIANT

## DLA 300



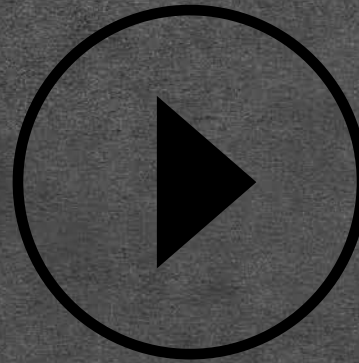
### DLA 300

- Usable width: 285 mm
- Heating power can be increased



## DLA 300-2: Production of filled curd cheese dumplings

DEEP FRYING  
(PASTRY)



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## VARIANT DLA 600



### DLA 600

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- Usable width: 585 mm
- Heating power can be increased

### ADDITIONAL OPTIONS 600

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- 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.

# AUTOMATED deep frying



The DLA 660 Donutmaster is the economical version of the continuous fryers and can be described as the preliminary stage to the industrial continuous fryers.

TO THE PRODUCT



MORE PRODUCTS



## ADVANTAGES of the DLA 660 Donutmaster

The DLA 660 is characterised by state-of-the-art technology that offers simple operation, versatile frying options and consistent results – an advanced solution for the efficient and high-quality production of donuts and Berliners.



## FEATURES of the DLA 660 Donutmaster

- **TURNING:** with turning insert with one turn (alternatively also with two turns)
- **GLASS DISPLAY CONTROL:** Enables easy operation and monitoring of the baking process
- **WITH 7 STORABLE BAKING PROGRAMMES:** for adapt the baking process to different recipes and requirements
- **DIGITAL HEATING CONTROL:** Ensures a constant temperature during baking for optimum results
- **PULSED HEATING:** To prevent fat burning on the heating coils



DEEP FRYING  
(PASTRY)

## FEATURES of the DLA 660 Donutmaster

- **THROUGHPUT SPEED:** infinitely variable
- **PRODUCT TRAY**
- **UNDERFRAME:** mobile
- **TRANSPORT UNIT AND HEATING:** with tool-free removal

With the DLA 660, we are setting new standards in the industry and offering our customers a reliable and innovative solution for their baking requirements.





## INCLUDED IN DELIVERY

### DLA 660 Donutmaster



#### DIGITAL HEATING CONTROL

- with 7 storable baking programmes
- Separate heating zones, individually adjustable
- Each heating zone with its own safety thermostat



#### TURNING

- Available with one or two turns as required
- Standard bar spacing: 119 mm

## OPTIONAL ACCESSORIES

### DLA 660 Donutmaster



#### DRAIN FILTER

- for comprehensive fat care and longer fat service life



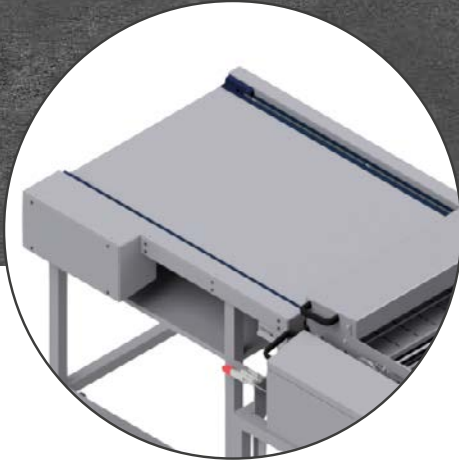
#### HYDRAULIC LIFTING SYSTEM FOR TRANSPORT UNIT

- for easy cleaning
- electrical or mechanical



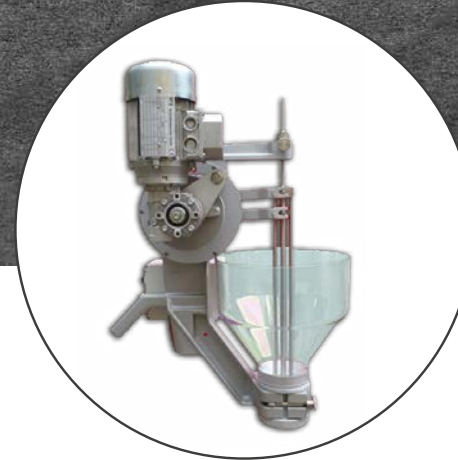
## OPTIONAL ACCESSORIES

### DLA 660 Donutmaster



#### CLOTH FEEDING TABLE

- for manual loading with polyester cloths
- Automatic transfer of the dough pieces to the deep fryer
- Collecting container for cloths and bars underneath the table



#### AUTOMATIC DOSING DEVICE (INSTEAD OF CLOTH FEEDING TABLE)

- for the automatic dosing of cake donuts, crullers, curd cheese dumplings



## OPTIONAL ACCESSORIES

### DLA 660 Donutmaster



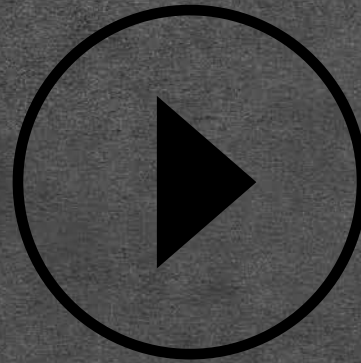
#### PRODUCT TRAY

- with collecting grid
- can also be used as a sugar tray



## DLA 660 Donutmaster: Production of vegan donuts

DEEP FRYING  
(PASTRY)

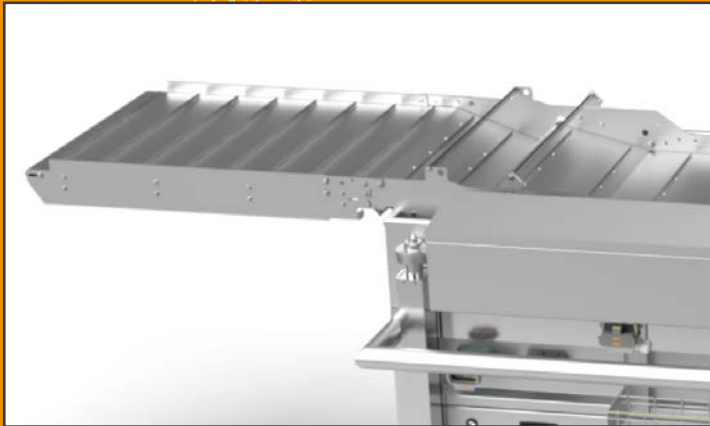


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DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)

## DLA INDUSTRY TOUCH & DLA SC Industry Touch



**Continuous Frying in Perfection:** With our machines you reduce cooking time by up to 40% and obtain even frying results.

They come in different configurations and are ideal for a variety of products.

TO THE PRODUCT



MORE PRODUCTS



# INDUSTRY TOUCH

## Versions



### DLA 600 Industry Touch

- For direct falling entry of products into the oil
- Ideal for frying of cottage cheese balls, falafels, and other products which are dispensed directly into frying oil
- Depending on customer requirements, DLA Industry Touch can be adapted to their specifications. It is compatible with various upstream machines such as lane multiplier, dosing units, breading and battering appliances



### DLA 600 SC Industry Touch

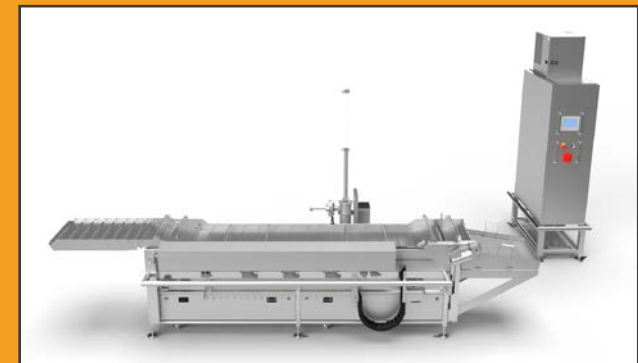
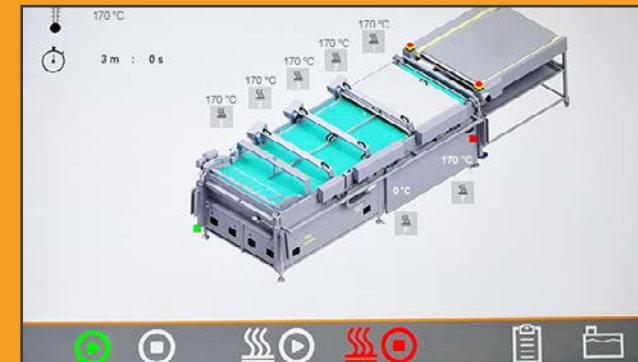
- For smooth entry of products by an entrance belt
- Ideal for frying of meat, French fries, vegetables and fish, for cooking dumplings etc. For all products which should enter the oil/liquid without falling
- Two methods of product supply to the fryer: automatic or manual

# USABILITY of the Industry Touch

- Touch panel control with different programmes for convenient operation
- Easy cleaning due to integrated hydraulic lifting unit for transport system and heating elements
- Separate electrical control cabinet

DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)





DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)

## CLEANING of the Industry Touch

Hydraulic lifting of the complete transport unit and heating elements for easy cleaning.



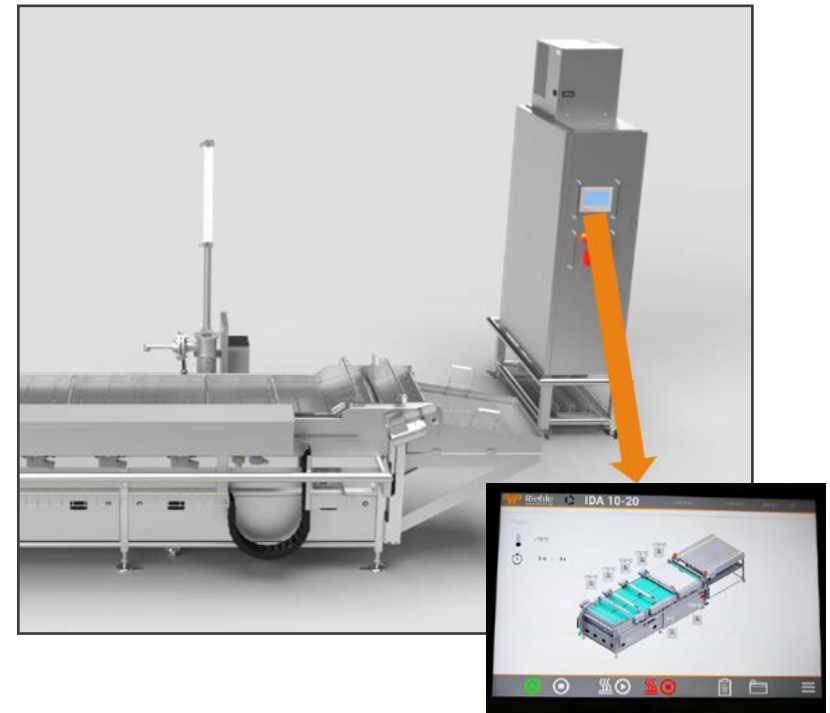
DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)

## CONTROL CABINET of the Industry Touch

### Separate control cabinet with touch panel control:

- Operation via intuitive Beckhoff touch control panel, providing complete system control and visualization
- Different user levels: Operator, Master, Service
- Remote maintenance via the internet connection



Resistant to  
fat, water, dust  
and dirt

## POSSIBLE FILLINGS of the Industry Touch



Depending on your products, choose the right base as a filling for your continuous deep fryer, such as:

- **Fat / oil:** To deep-fry products, our continuous deep fryers (DLAs) can be filled with liquid fat or oil. Ideal for deep-frying desserts, such as cottage cheese balls, or for deep-frying savoury products, such as schnitzel or falafel.
- **Water / broth:** To cook products such as bagels or dumplings, you can also fill the units with water or a flavoured liquid.

Please discuss this with our sales team in advance so that we can provide you with the best possible advice.

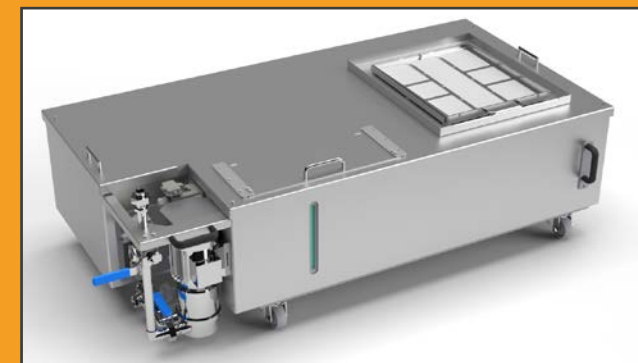
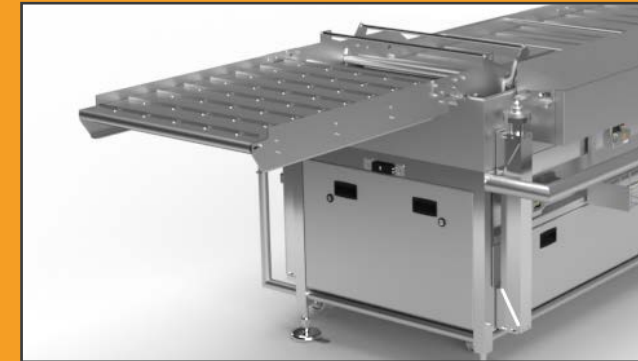


DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)

## OPTIONS of the Industry Touch

- Available in different versions of frying length and width:
  - customized length: 2,500 mm or more
  - customized width: 600 mm (standard), 1,000 mm or more
- Transport units with tailored conveyor belts
- Increased heating power for frying under specific customer requirements
- Ancillary equipment like continuous fat filter, tank with drain filter and automatic oil level control, and refill tank



## OPTIONS FOR FILTER & TANK of the Industry Touch

### → Tank with drain filter and automatic oil level control

- Provided with a heating system for melting and preheating up to 100°C
- Washable permanent stainless steel filter
- Oil level control in the deep fryer by means of refill pump and overflow tube
- Splash-free input of fat blocks through input flap

### → Continuous fat filtration

- Enables continuous filtering of oil/fat throughout the entire production process
- With self-cleaning stainless steel permanent filter element
- Constantly ensures a low number of suspended particles in oil/fat
- Extends oil/fat service lifetime

### → Refill tank

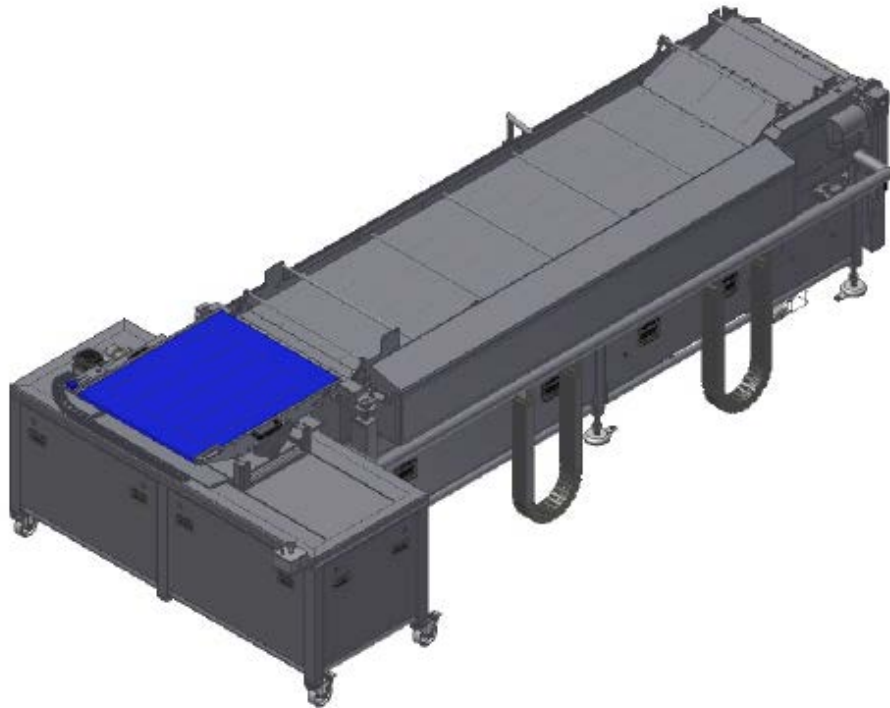
- Stainless steel tank with a capacity of 200 liter
- Equipped with a pump for refilling the fryer
- Includes a filling level sensor for the fryer to enable automatic level regulation
- Provided with a heating system for melting and preheating up to 100°C
- Stainless steel piping to connect the refill tank with the fryer, without insulation
- Positioned directly next to the fryer



## COMPATIBILITY of the Industry Touch

Compatibility with various infeed systems, for example:

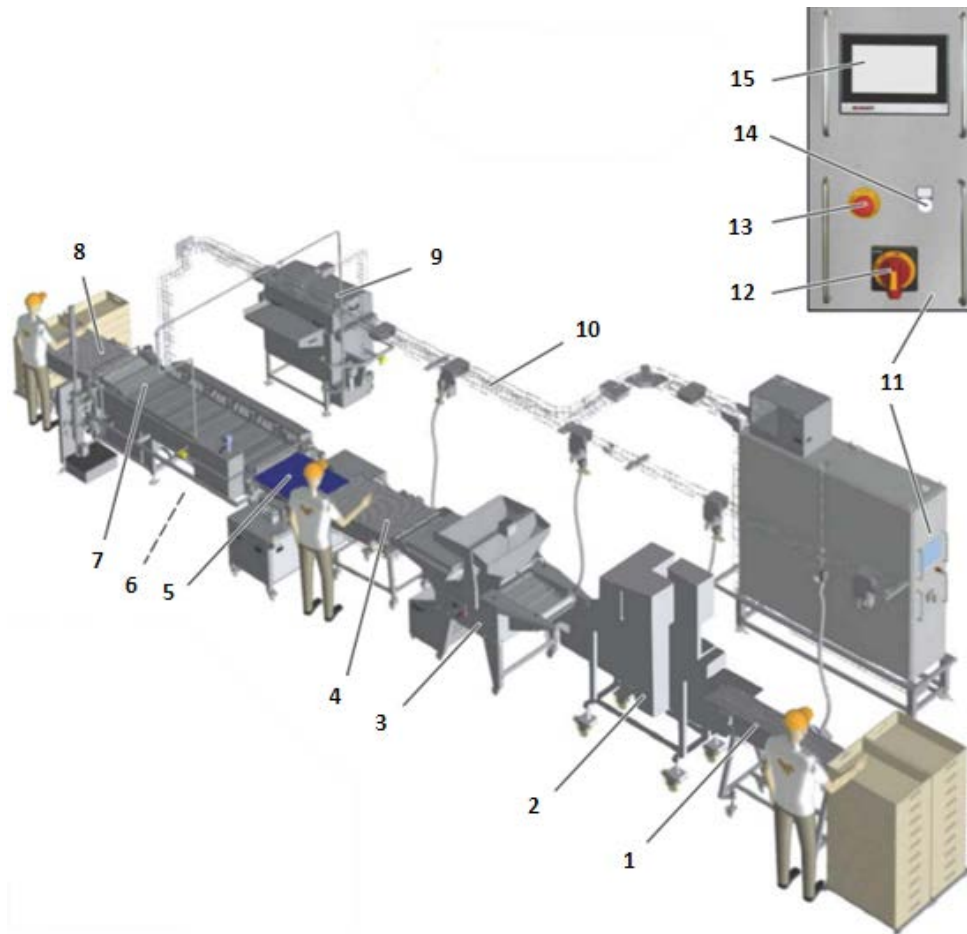
→ Integration of DLA / DLA SC Industry Touch with upstream machines requires a lane multiplier for product distribution to the full width of the fryer



- Implementation of the lane multiplier enables to increase the amount of product rows inside of the tub, thus, leading to maximizing of the output of the production line

# COMPATIBILITY of the Industry Touch

## → Example of an automated production line



1. Feed-in belt
2. Flouring unit
3. Breading unit
4. Intermediate belt
5. Lane multiplier
6. Drain tank (without illustration)
7. Continuous deep fryer Industry Touch
8. Cooling belt
9. Refill tank
10. Cable rail
11. Control cabinet with touch control
12. Main switch
13. Emergency STOP button
14. Release button
15. Touch panel

# COMPATIBILITY of the Industry Touch

Compatibility with various infeed systems, for example:

→ Automatic battering and breading machine –  
perfect complement to DLA (SC) / DLA (SC) Industry Touch



- Products are automatically coated with battering liquid and breaded, and are sequentially transferred to the deep fryer
- Combination of both machines enables efficient and smooth operation
- Easy handling and cleaning



# FEATURES

## of the Industry Touch

- Digital heating control leads to keeping constant temperature and, therefore, enables reduced fat absorption of fried products
- Stainless steel heating elements
- Compatibility with customised feeding solutions and outfeed systems for efficient and smooth production process
- Constant frying results

DEEP FRYING  
(SAVOURY)

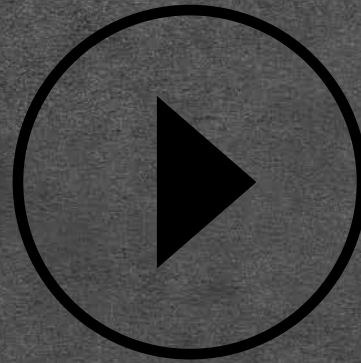
DEEP FRYING  
(PASTRY)



# DLA 600 Industry Touch with breading unit

DEEP FRYING  
(SAVOURY)

DEEP FRYING  
(PASTRY)



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## WHY

### you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

# SPECIALISED AREAS

## of WP Lebensmitteltechnik RIEHLE GmbH

DEEP FRYING  
(PASTRY)

DEEP FRYING  
(SAVOURY)  
& COOKING

IN-STORE /  
SNACK  
BAKING

LYE  
APPLICATION

TRAY  
CLEANING

ROBOTICS /  
AUTOMATION


BAKERY  
FREEZING  
SYSTEMS

CUSTOMISED  
SOLUTIONS

ACCESSORIES

more than  
**50 years**  
of experience

## **CONTACT** and ordering



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**Dr.-Rudolf-Schieber-Str. 15**  
**D-73463 Westhausen (Germany)**

**phone: +49 (0)7363 95390-0**

**info@riehle.de**  
**www.wp-riehle.de**

**Do you have any  
questions?**

**Our sales team looks forward  
to hear from you!**

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