

DLA 150 + 300 SC

DLA 600 SC +

Industry Touch



Continuous submerge fryer
with infeed conveyor

DLA SC

Submerged frying for consistently best quality
of your products

think process!



- ➔ Consistently high quality: crispier and evenly fried products
- ➔ More digestible products thanks to reduced fat absorption
- ➔ Increased efficiency thanks to 40% shorter frying time
- ➔ Energy reduction thanks to shorter frying time, direct heating and efficient design

BENEFITS

- Different widths: 150, 300, 600
- Glass display control with 7 storable frying programmes
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- 80 cm long infeed conveyor for gentle transport of the products into the submerge fryer
- 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

- Continuous oil filter
- Various transport belts available
- 40 cm long infeed conveyor instead of the standard 80 cm
- Increased heating power for extreme applications
- Also available as a fast runner (for pre-frying)
- Customised feeding and discharging solutions
- Customised solutions
- In different frying lengths available
- From 600 hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray
- Extensive accessories available

The automatic continuous fryer for submerged frying.



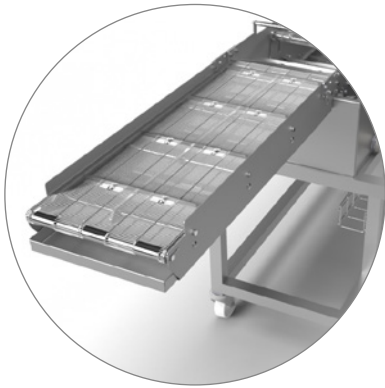
Instead of fat or oil, the system can also be operated with water or broth.



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

TECHNICAL DATA

	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		
Height (top edge of fat tray)	809 mm		
Empty weight	approx. 55 kg	approx. 100 kg	approx. 140 kg
max. connected load	5.5 kW	10.5 kW	15.5 kW
Voltage	230 V/400 V/N/PE 50 Hz		
Connection	CEE 400V 16A	CEE 400V 16A	CEE 400V 32A
Filling quantity	max. 40 litres	max. 80 litres	max. 96 litres
Usable width	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.
max. product thickness	max. 55 mm		



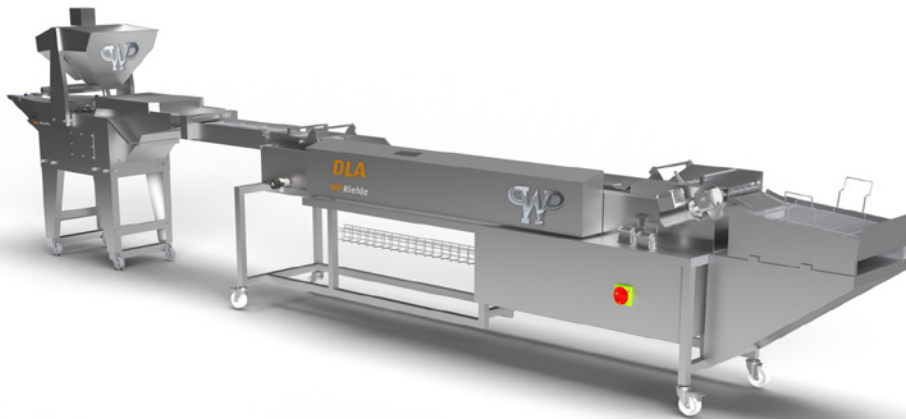
- ➔ Usable width: 284 mm
- ➔ Heating power can be increased
- ➔ optional e.g. breaching unit

TECHNICAL DATA

	DLA 300 SC-1	DLA 300 SC-2	DLA 300 SC-3
Length	2,264 mm	3,200 mm	3,940 mm
Width	670 mm		
Height (top edge of fat tray)	877 mm		
Empty weight	approx. 64 kg	approx. 110 kg	approx. 145 kg
max. connected load	9.5 kW	18.5 kW	27.5 kW
Voltage	230 V/400 V/N/PE 50 Hz		
Connection	CEE 400V 16A	CEE 400V 32A	CEE 400V 63A
Filling quantity	max. 50 litres	max. 95 litres	max. 150 litres
Usable width	284 mm		
Frying distance in the oil	650 mm	1,650 mm	2,460 mm
Frying time	24 sec. ... 6 min.	1:12 min. ... 9 min.	1:30 min ... 12 min.
max. product thickness	max. 55 mm		

OPTIONAL EXTENSIONS

Our DLAs are perfect for integration into production lines. Various extensions are possible, e.g. an upstream breading unit for size 300.

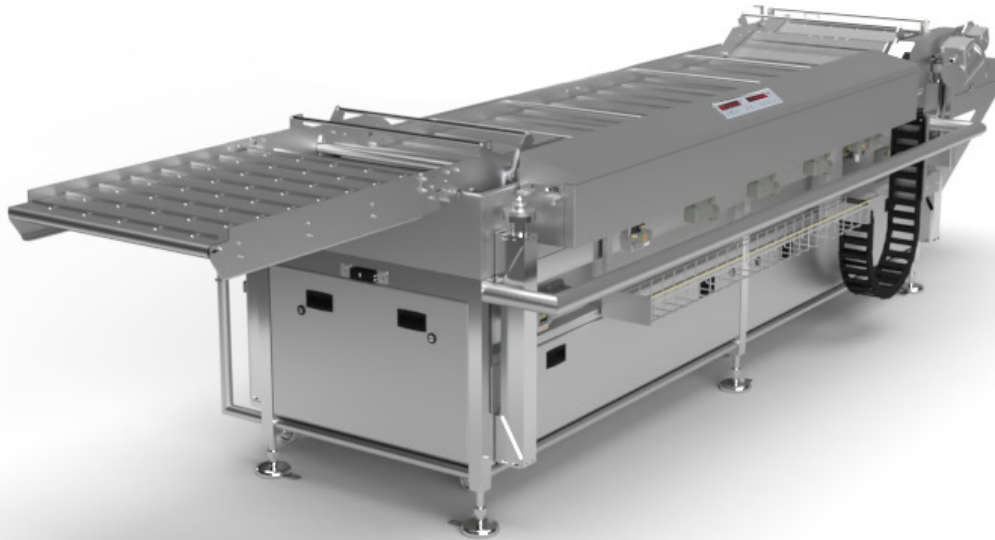


Picture: DLA 300 SC with upstream breading unit

CALCULATED HOURLY OUTPUT* FOR OUR BESTSELLER DLA 300SC-2

		Size	Weight	Frying time	Output per hour
Samosas		L 70 mm	0.040 kg	6 min.	25 kg
		W 70 mm			
		H 20 mm			
French Fries		L 40 mm	0.010 kg	3 min.	230 kg
		W 10 mm			
		H 10 mm			
Cutlet		L 100 mm	0.150 kg	4 min.	67 kg
		W 100 mm			
		H 20 mm			
Bread Sticks		L 25 mm	0.025 kg	1.5 min.	50 kg
		W 9 mm			
		H 9 mm			
Nuggets		L 45 mm	0.020 kg	3 min.	70 kg
		W 35 mm			
		H 20 mm			
Fish Filet		L 100 mm	0.150 kg	3 min.	180 kg
		W 50 mm			
		H 20 mm			

* Approximate data. Can vary according to the local recipe, operator speed, etc.



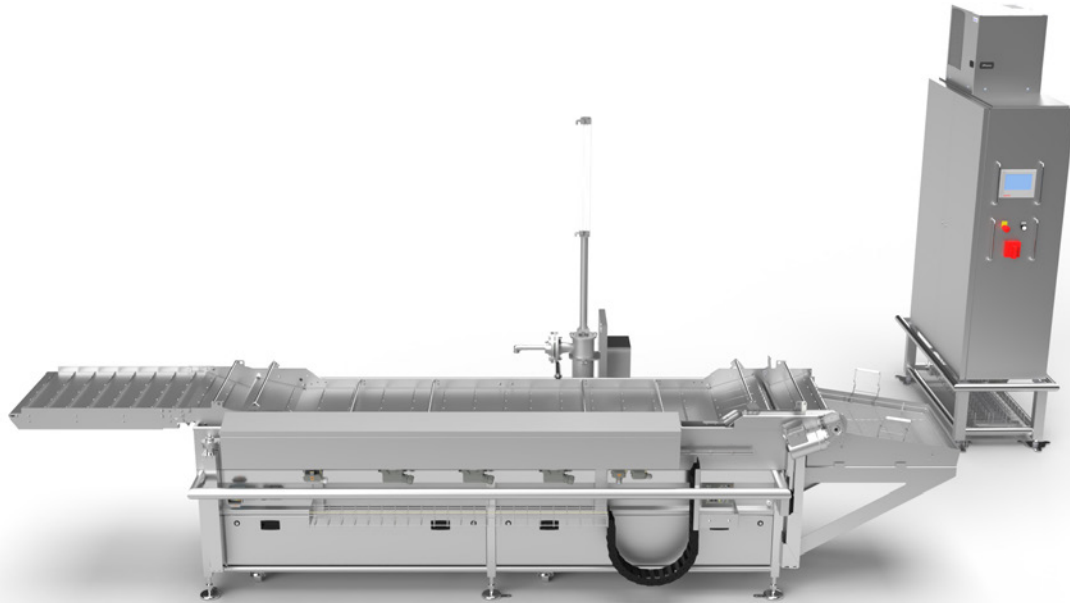
- ➔ Usable width: 585 mm
- ➔ Heating power can be increased
- ➔ optional e.g. breaching unit

ADDITIONAL OPTIONS 600

- 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.

TECHNICAL DATA

	DLA 600 SC-2	DLA 600 SC-3
Length	3,200 mm	4,000 mm
Width	1,100 mm	
Height (top edge of fat tray)	870 mm	
Empty weight	approx. 393 kg	approx. 620 kg
max. connected load	37 kW	54 kW
Voltage	230/400 V-50Hz	
Connection	CEE 400V 63A	CEE 400V 125A
Filling quantity	max. 185 litres	max. 250 litres
Usable width	585 mm	
Frying distance in the oil	1,600 mm	2,350 mm
Frying time	55 sec. ... 11 min	1 min. ... 13 min
max. product thickness	max. 55 mm	



- ➔ Usable width: 585 mm
- ➔ Separate control cabinet with touch panel control, remote maintenance possible
- ➔ Heating power can be increased
- ➔ optional e.g. breading unit

ADDITIONAL BENEFITS

- Separate control cabinet with touch panel control
 - Touch panel is insensitive to water, dirt and oil/fat
 - All components of the production line are controlled and operated via the touch panel
 - Control system is internet and remote maintenance capable

ADDITIONAL OPTIONS 600 IT

- Automatic level control with fat melting tank ensures a constant amount of fat in the submerge fryer
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray.
This is required from DLA 600 SC-3 IT upwards.

TECHNICAL DATA*

*without control cabinet

	DLA 600 SC-3 IT
Length	4,000 mm
Width	1,100 mm
Height (top edge of fat tray)	870 mm
Empty weight	approx. 620 kg
max. connected load	54 kW
Voltage	230/400 V-50Hz
Connection	CEE 400V 125A
Filling quantity	max. 250 litres
Usable width	585 mm
Frying distance in the oil	2,350 mm
Frying time	1 min. ... 13 min
max. product thickness	max. 55 mm



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