

**DLA 150 + 300 SC**

**DLA 600 SC +**

**Industry Touch**



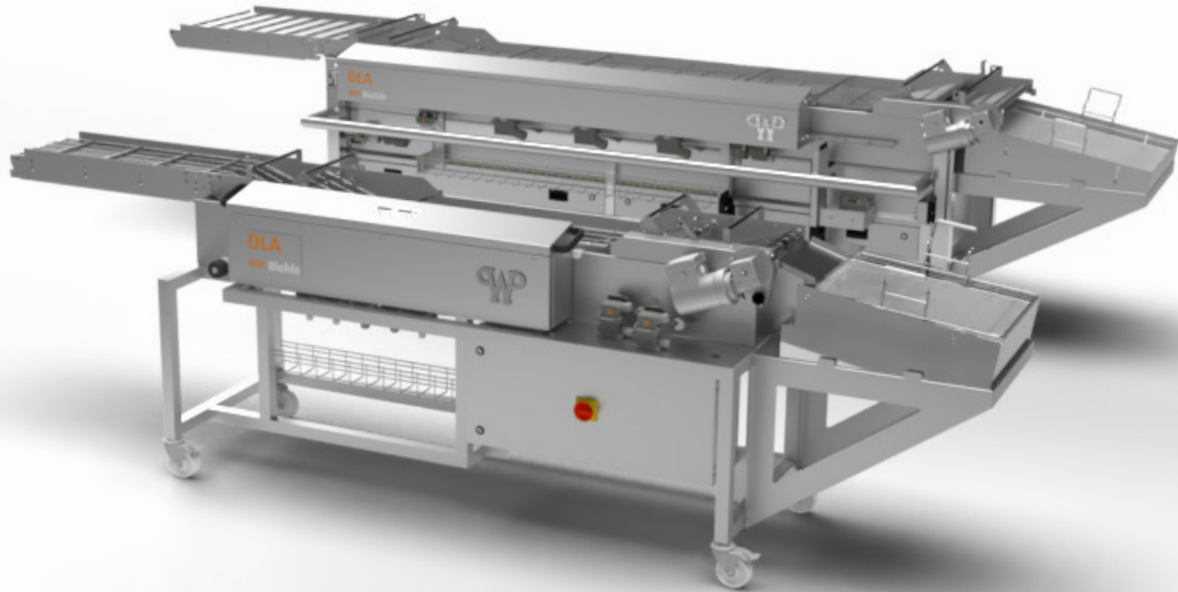
Continuous submerge fryer  
with infeed conveyor

**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 programs
- 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)
- Customized feeding and discharging solutions
- Customized 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.**



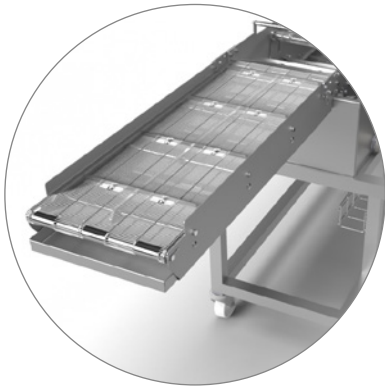
**Instead of fat or oil, the system can also be operated with water or broth.**



- ➔ Usable width: 5.51"
- ➔ Heating power can be increased

## TECHNICAL DATA

		DLA 150 SC-1	DLA 150 SC-2	DLA 150 SC-3
Length		88.58"	125.98"	155.51"
Width		20.87"		
Height (top edge of fat tray)		31.85"		
Empty weight		approx. 121 lbs	approx. 220.05 lbs	approx. 308.75 lbs
max. connected load		5.5 - 7.1 kW	10.5 - 13.7 kW	15.5 - 20.3 kW
Voltage	1-ph 3-ph	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground		
Filling quantity		max. 10.75 gal	max. 21.40 gal	max. 25.05 gal
Usable width		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.
max. product thickness		max. 2.16"		



- ➔ Usable width: 11.18"
- ➔ Heating power can be increased
- ➔ optional e.g. breaching unit

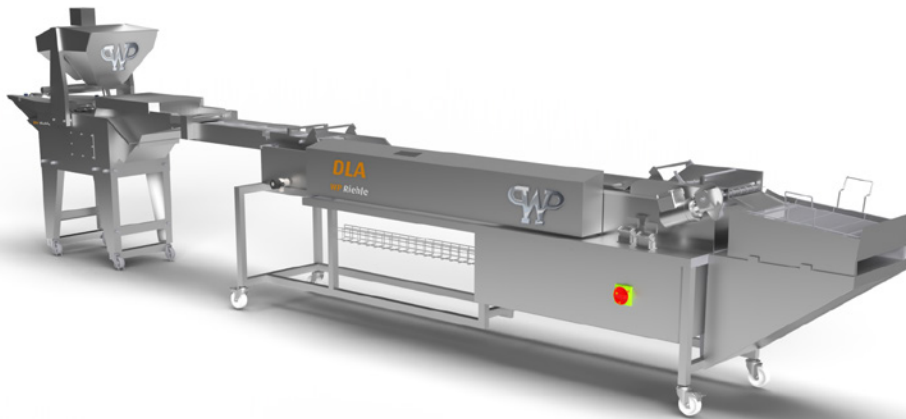
## TECHNICAL DATA

		DLA 300 SC-1	DLA 300 SC-2	DLA 300 SC-3
Length		89.13"	125.98"	155.12"
Width		26.38"		
Height (top edge of fat tray)		34.53"		
Empty weight		approx. 141.09 lbs	approx. 242.50 lbs	approx. 319.67 lbs
max. connected load		9.5 - 12.5 kW	18.5 - 24.5 kW	27.5 - 36.5 kW
Voltage	1-ph 3-ph	1x 208-240V/60Hz Ground 3x 208-240V/60Hz Ground		
Filling quantity		max. 13.21 gal	max. 25.10 gal	max. 39.63 gal
Usable width		11.18"		
Frying distance in the oil		25.6"	53.94"	85.83"
Frying time		24 sec. ... 6 min.	1:12 min. ... 9 min.	1:30 min ... 12 min.
max. product thickness		max. 2.16"		



## OPTIONAL EXTENSIONS

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

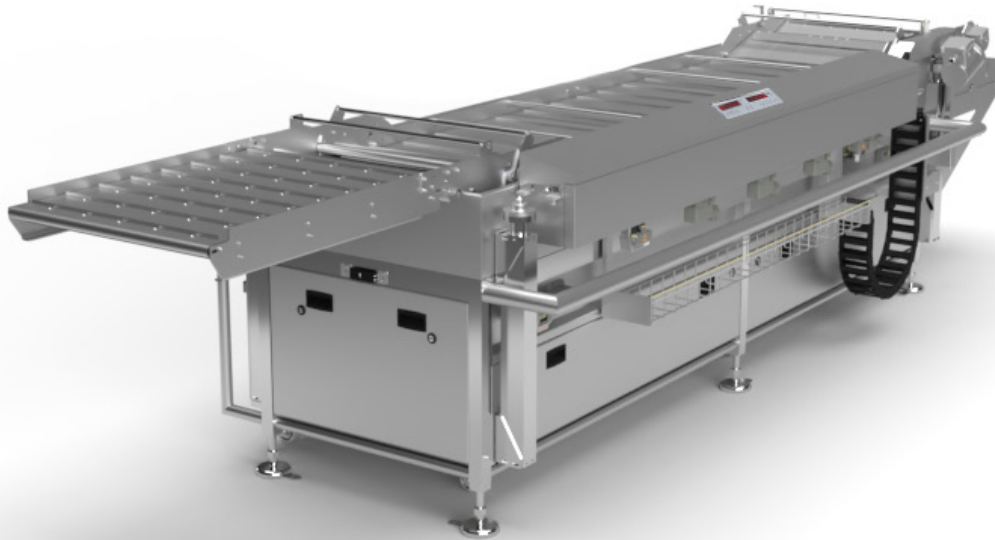


Picture: DLA 300 SC with upstream breading unit

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

		Size	Weight	Frying time	Output per hour
<b>Samosas</b>		L 70 mm	0.088 lbs	6 min.	55,12 lbs
		W 70 mm			
		H 20 mm			
<b>French Fries</b>		L 40 mm	0.022 lbs	3 min.	507,06 lbs
		W 10 mm			
		H 10 mm			
<b>Cutlet</b>		L 100 mm	0.330 lbs	4 min.	147,71 lbs
		W 100 mm			
		H 20 mm			
<b>Bread Sticks</b>		L 25 mm	0.055 lbs	1.5 min.	110,23 lbs
		W 9 mm			
		H 9 mm			
<b>Nuggets</b>		L 45 mm	0.044 lbs	3 min.	154,32 lbs
		W 35 mm			
		H 20 mm			
<b>Fish Filet</b>		L 100 mm	0.330 lbs	3 min.	196,83 lbs
		W 50 mm			
		H 20 mm			

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



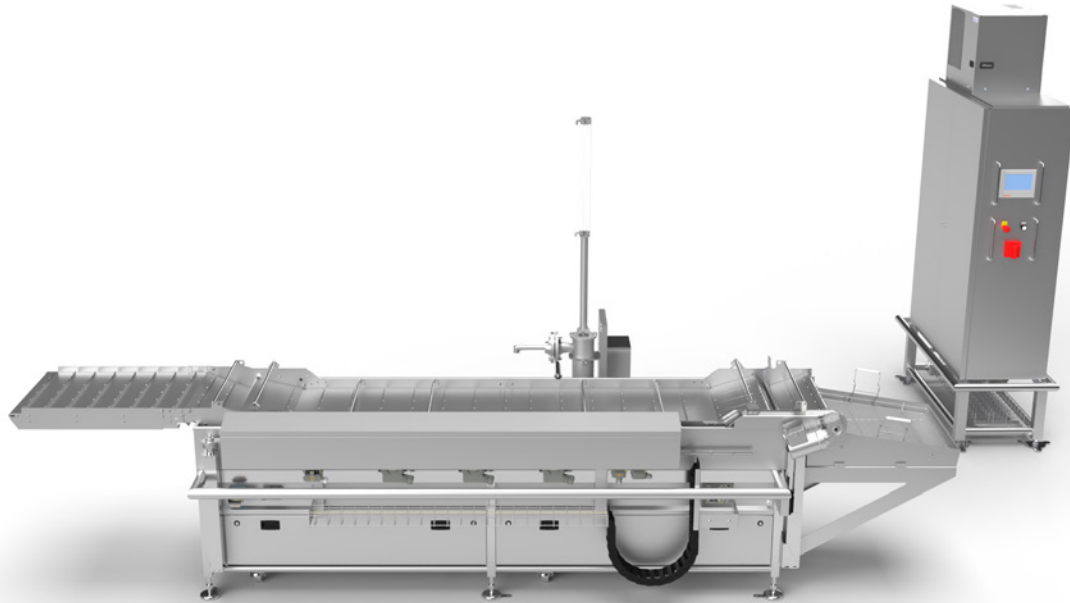
- ➔ Usable width: 23.0"
- ➔ Heating power can be increased
- ➔ optional e.g. breaching unit

## 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	126"	157.5"
Width	31.9"	
Height (top edge of fat tray)	34,25"	
Empty weight	approx. 866,4 lbs	approx. 1,366.9 lbs
max. connected load	37-50 kW	54-72 kW
Voltage	208-240 V/60Hz	
Filling quantity	max. 48.87 gal	max. 60.04 gal
Usable width	23.0"	
Frying distance in the oil	63.0"	92.5"
Frying time	55 sec. ... 11 min	1 min. ... 13 min
max. product thickness	max. 2.16"	



- ➔ Usable width: 23.0"
- ➔ 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

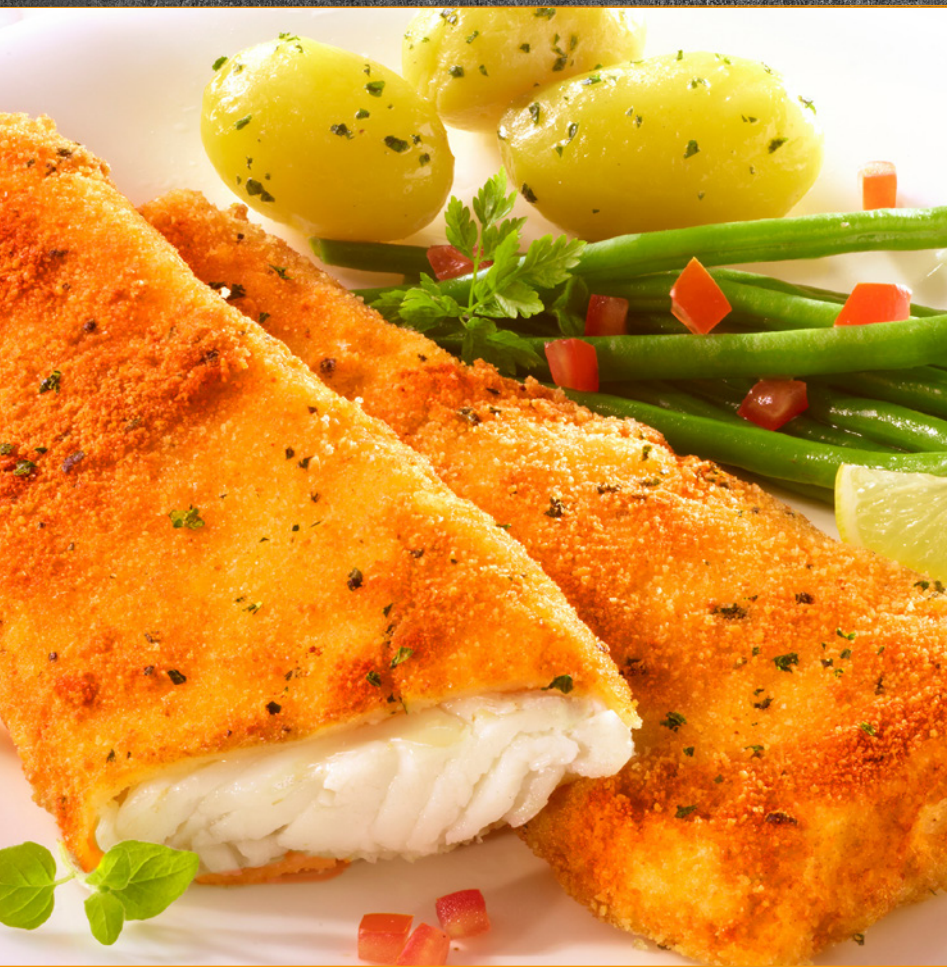
- Automatic level control with fat melting tank ensures a constant amount of fat in the submerge fryer
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray.  
This is required from DLA 600 SC-3 IT upwards.

## TECHNICAL DATA\*

\*without control cabinet

	<b>DLA 600 SC-3 IT</b>
Length	157.5"
Width	31.9"
Height (top edge of fat tray)	34,25"
Empty weight	approx. 1,366.9 lbs
max. connected load	54-72 kW
Voltage	208-240 V/60Hz
Filling quantity	max. 60.04 gal
Usable width	23.0"
Frying distance in the oil	92.5"
Frying time	1 min. ... 13 min
max. product thickness	max. 2.16"





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