



Continuous fryer  
**DLA 600 / DLA 600 SC**  
**Industry Touch**

The automatic continuous open kettle fryer for  
submerged deep frying

*think process!*



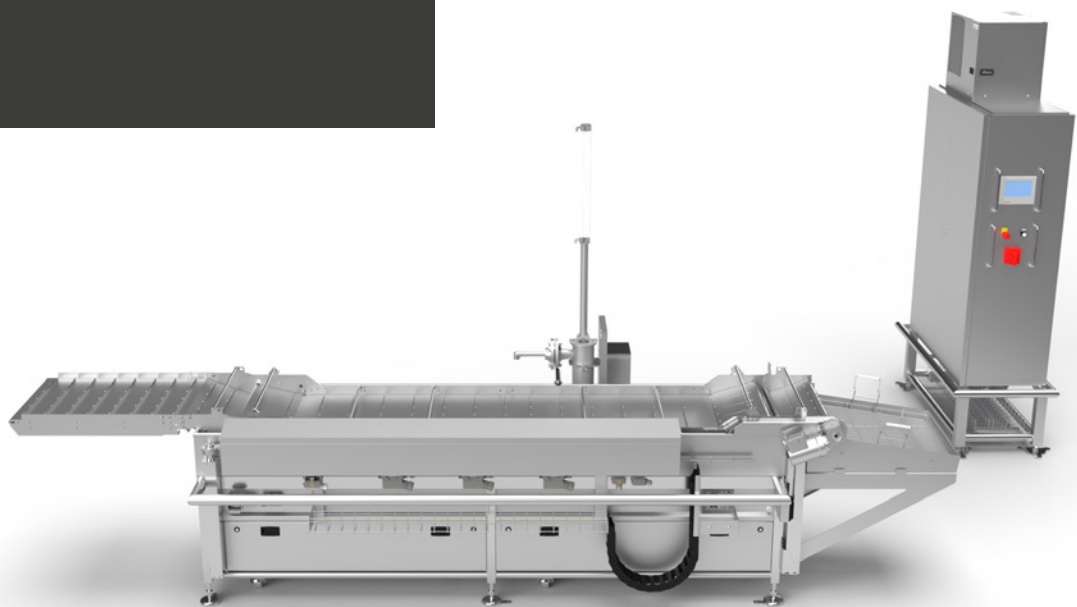
## BENEFITS

- Submerged frying gives you a constant frying result
- Reduction of working and frying time of up to 40% by submerged, continuous frying
- The throughput speed can be infinitely adjusted and the frying time adapted to the products
- Ideal for schnitzel, french fries, hamburger, chicken nuggets, fish and much more
- Easy cleaning by removing the transport unit and heating unit without tools
- External control cabinet with integrated touch panel control

## THE INDUSTRY TOUCH

With its features and production volume the DLA Industry Touch perfectly suits the demands of a semi-industrial to industrial production. It is individually configurable and can be expanded with various components according to your requirements and products. This machine is perfect for the production of various pre-fried and ready-fried products.

Various input options can be selected: with/without infeed belt, cross distribution conveyor or connection to another machine like a breeding system.



The submerged deep-frying process and digital heating control reduce the frying time up to 40% and also the fat absorption of the products. Product quality and quantity are increased.

**Many possibilities for various products – also for integration in complete production lines.**



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

## OPTIONS

- Continuous oil filter
- Various transport belts available
- infeed conveyor (80 cm or 40cm)
- 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
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray
- Extensive accessories available
- Automatic level control with fat melting tank ensures a constant amount of fat in the submerge fryer

## TECHNICAL DETAILS\*

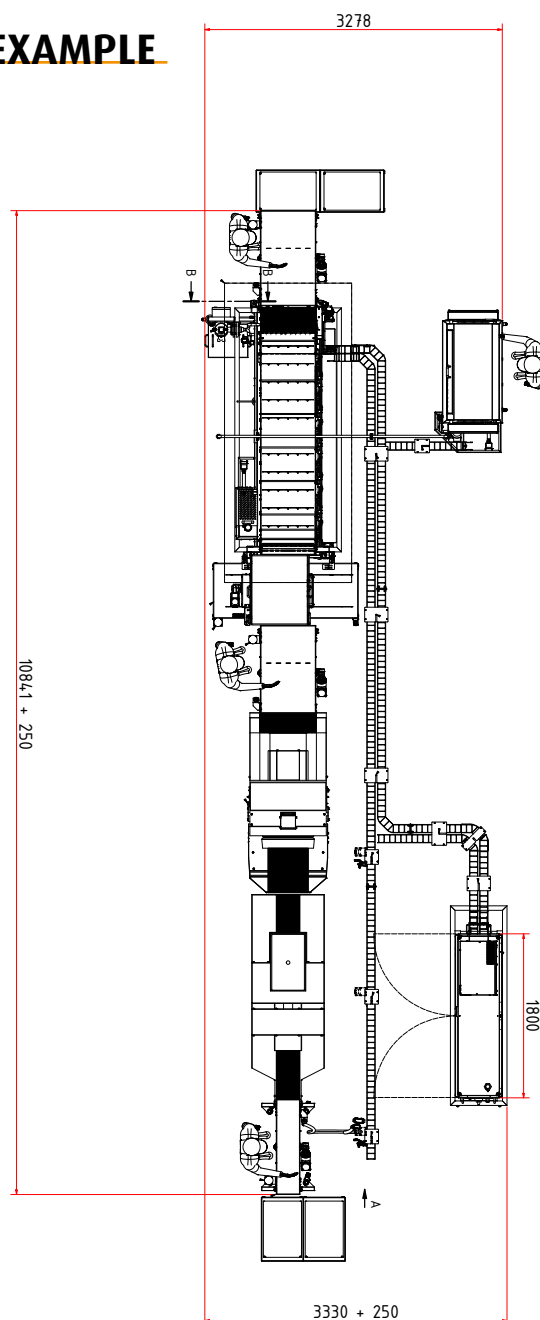
	DLA 600 SC-3 IT
Length	4,000 mm
Width	1,100 mm
Height (top edge of fat tray)	870 mm
Empty weight	approx. 620 kg
max. connected load	54 kW
Voltage	230/400 V-50Hz
Connection	CEE 400V 125A
Filling quantity	max. 250 litres
Usable width	585 mm
Frying distance in the oil	2,350 mm
Frying time	1 min. ... 13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

\*without control cabinet

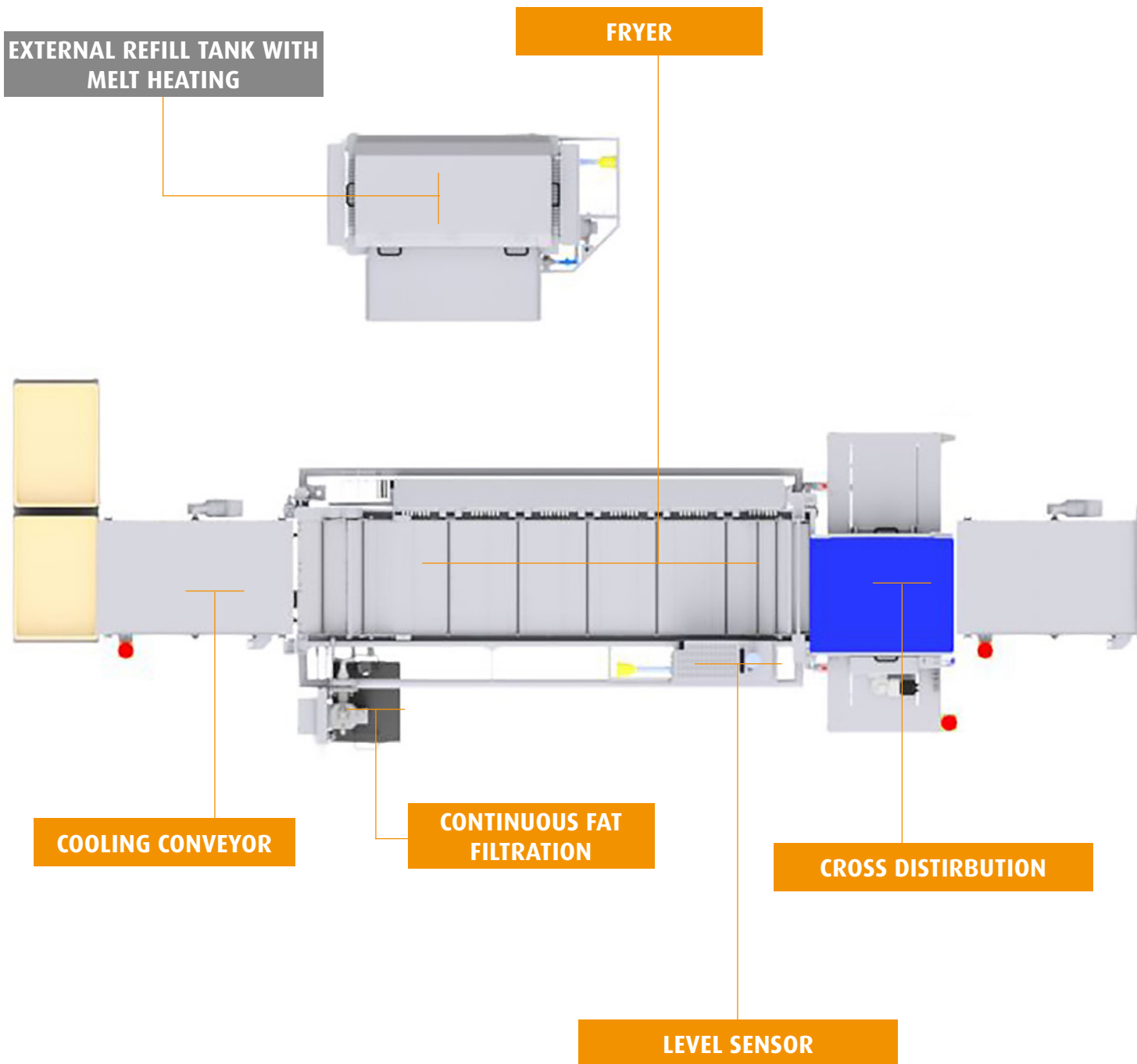
## SEPARATE CONTROL CABINET WITH TOUCH PANEL CONTROL

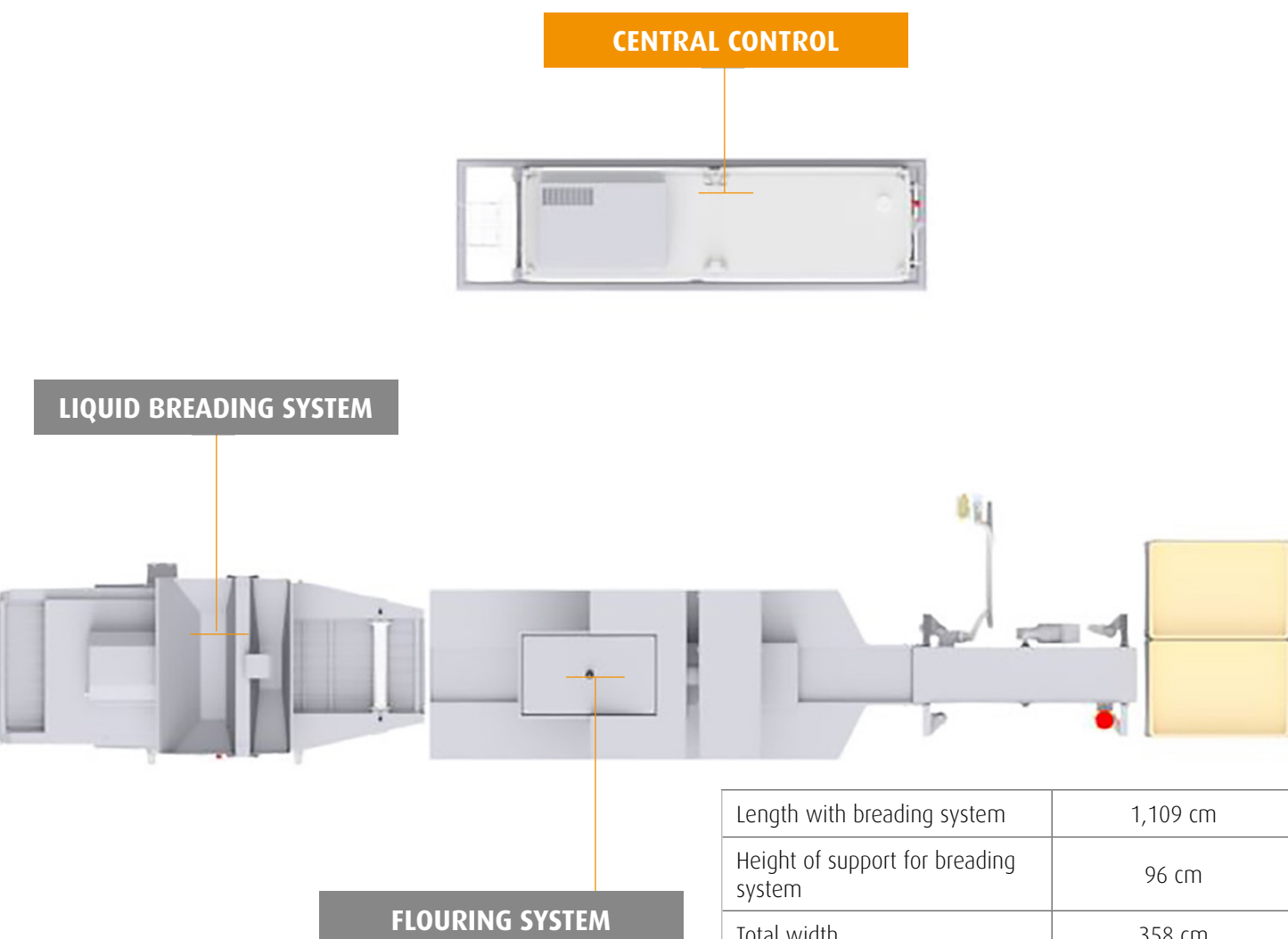
- Touch panel is insensitive to water, dirt and oil/fat
- All components of the production line are controlled and operated via the touch panel
- Control system is internet and remote maintenance capable

## EXAMPLE



**EXAMPLE OF A PRODUCTION LINE**





Length with breading system	1,109 cm
Height of support for breading system	96 cm
Total width	358 cm
Voltage	400/230 VAC
Power breading system	800 W
Power pre-duster	3 kW
Heating power	54/90 kW
Connection	400 V
Oil quantity	approx. 250 Liter
Usable width	58.5 cm
Distance in oil	245 cm
Max. product diameter	max. 6.0 cm
Frying time	55 sec - 6 min



## CENTRAL CONTROL

- Operation via intuitive Beckhoff touch-panel control
- Control of all connected system parts
- Multiple user levels
- Integrated remote maintenance via the Internet
- Insensitive to fat, water, dust and dirt



## UPSTREAM MACHINES

- **FLOURING SYSTEM:** Products can be floured quickly and reliably here before breading.
- **BREADING SYSTEM:** A breading machine can be provided upstream of the deep fryer. Products can be wet or dry breaded here.
- **SHAPING MACHINE:** Various shaping machines can be connected upstream of the fryer, e.g. for falafels and hamburger patties.

## CROSS DISTRIBUTION

- If a breading system or forming machine are located upstream of the fryer, the width of the fryer can be utilised optimally with a cross distribution
- Optional: automatic replenishing of the masses

## INFEED CONVEYOR

- The infeed conveyor is optional and is ideally suitable for dry and dimensionally stable products, which are transported into the fat in this way
- The length of the infeed conveyor can be set individually

## EXHAUST HOOD WITH FIRE EXTINGUISHING SYSTEM

- Dimensions: LxWxH: 4,000 x 1,900 x 450 mm
- Ceiling mounted, alternatively on stands

## FRYER

- Hold-down insert for submerged frying, reduced frying time and uniform results
  - Various belt pitches and driver options available
- Hydraulic lifting unit for transport use and heating, hence tray accessible from all sides for cleaning
- 1-3 heating zones, controlled independently of one another for constant temperature and lower fat absorption







## COOLING CONVEYOR

- For cooling the fried products
- Can be used for further transport of the products
- After the cooling conveyor, further processing steps can be linked with corresponding machines
- Length can be set individually
- Separately mobile

## OPTIONS FOR TANK/FILTER/LEVEL CONTROL

### TANK BELOW FRYER

- For melting and preheating the fat
- With feeding flap for safe, splash-free replenishing of fat blocks
- Integrated drain filtration with stainless steel permanent filter for longer fat usage periods
- 200°C permanent temperature stable pump for automatic level adjustment of the fat level in the fryer
- Can be moved out for hygienic cleaning
- With removable lid for hygienic cleaning

## EXTERNAL REFILL TANK WITH MELT HEATING

- For melting and preheating the fat
- Fat blocks are placed directly on the melting heater
- Large temperature fluctuations in the refill tank are thus avoided
- 200°C permanent temperature stable pump for automatic refilling in the fryer
- With level indicator on the tank
- With removable lid for hygienic cleaning

## LEVEL SENSOR

- The level sensor automatically triggers the refilling of the fat from the refill tank and thus keeps the fat level in the fryer constant



## CONTINUOUS FAT FILTRATION

- The oil/fat is continuously filtered during the production process
- The filter element is automatically cleaned and solids are discharged with time control
- The number of suspended particles in the fat is kept constantly low and the fat service life is extended



DEEP FRYING  
(PASTRY)

DEEP FRYING  
(SAVOURY)  
& COOKING

IN-STORE /  
SNACK  
BAKING

LYE  
APPLICATION

TRAY  
CLEANING

ROBOTICS /  
AUTOMATION

BAKERY  
FREEZING  
SYSTEMS

CUSTOMISED  
SOLUTIONS

ACCESSORIES

**WP Lebensmitteltechnik RIEHLE GmbH**  
Dr.-Rudolf-Schieber-Str. 15  
D-73463 Westhausen (Germany)  
phone +49 7363 95390-0  
info@riehle.de | www.wp-riehle.de

