



Optimizing the Output of your Production Facility

Continuous Frying in Perfection



**DLA Industry Touch Continuous
Deep Fryer**

If you want to know
more about us,
visit our
website!



**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.**

More about the DLA IT:



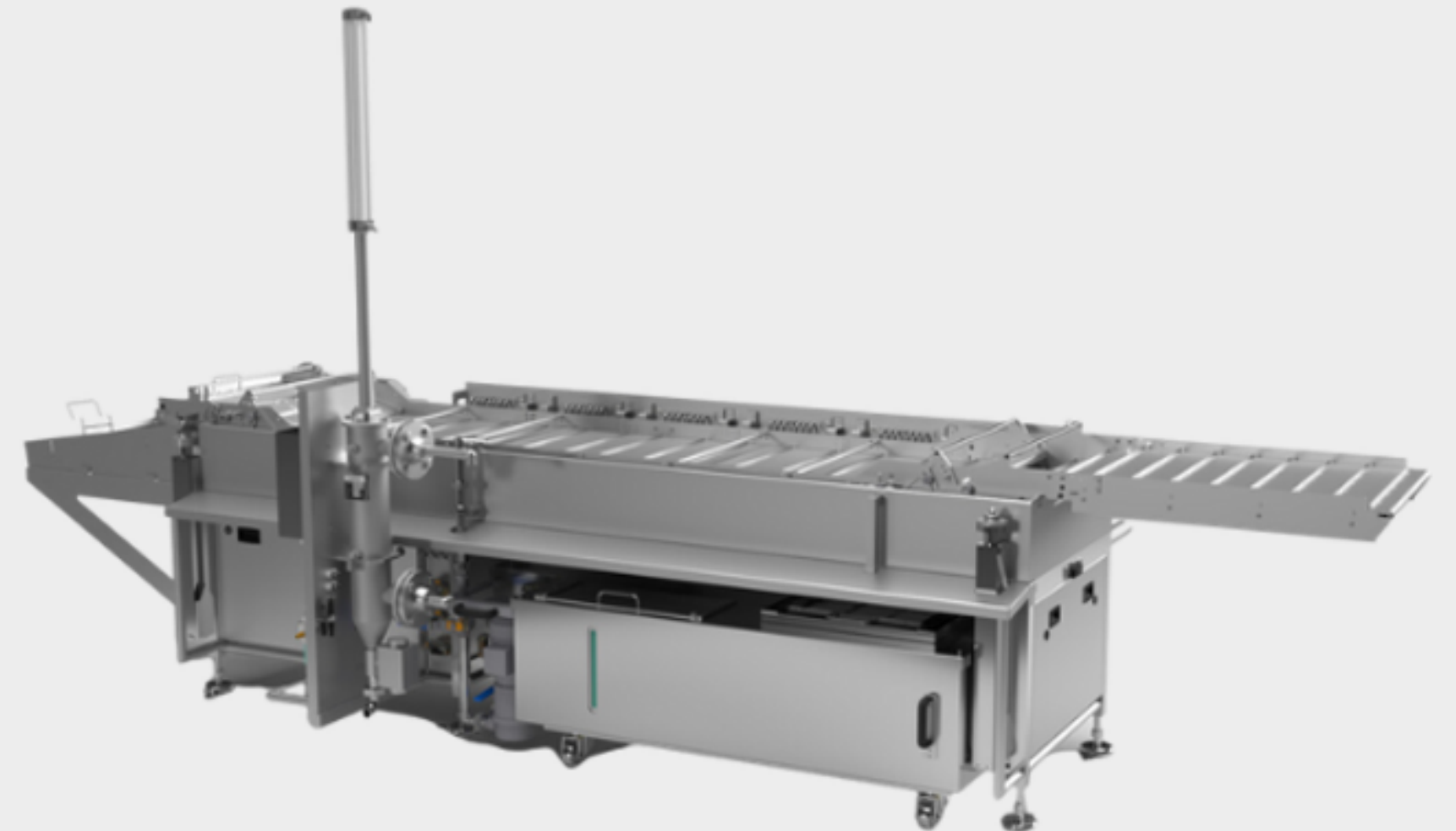
DLA IT*

- 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 IT can be adapted to their specifications. It is compatible with various upstream machines such as lane multiplier, dosing units, and breading and battering appliances



DLA SC IT*

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



Usability

- Available in different versions of frying length and width:
 - customized length: 2500 mm or more
 - customized width: 600 mm, 1000 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

Features

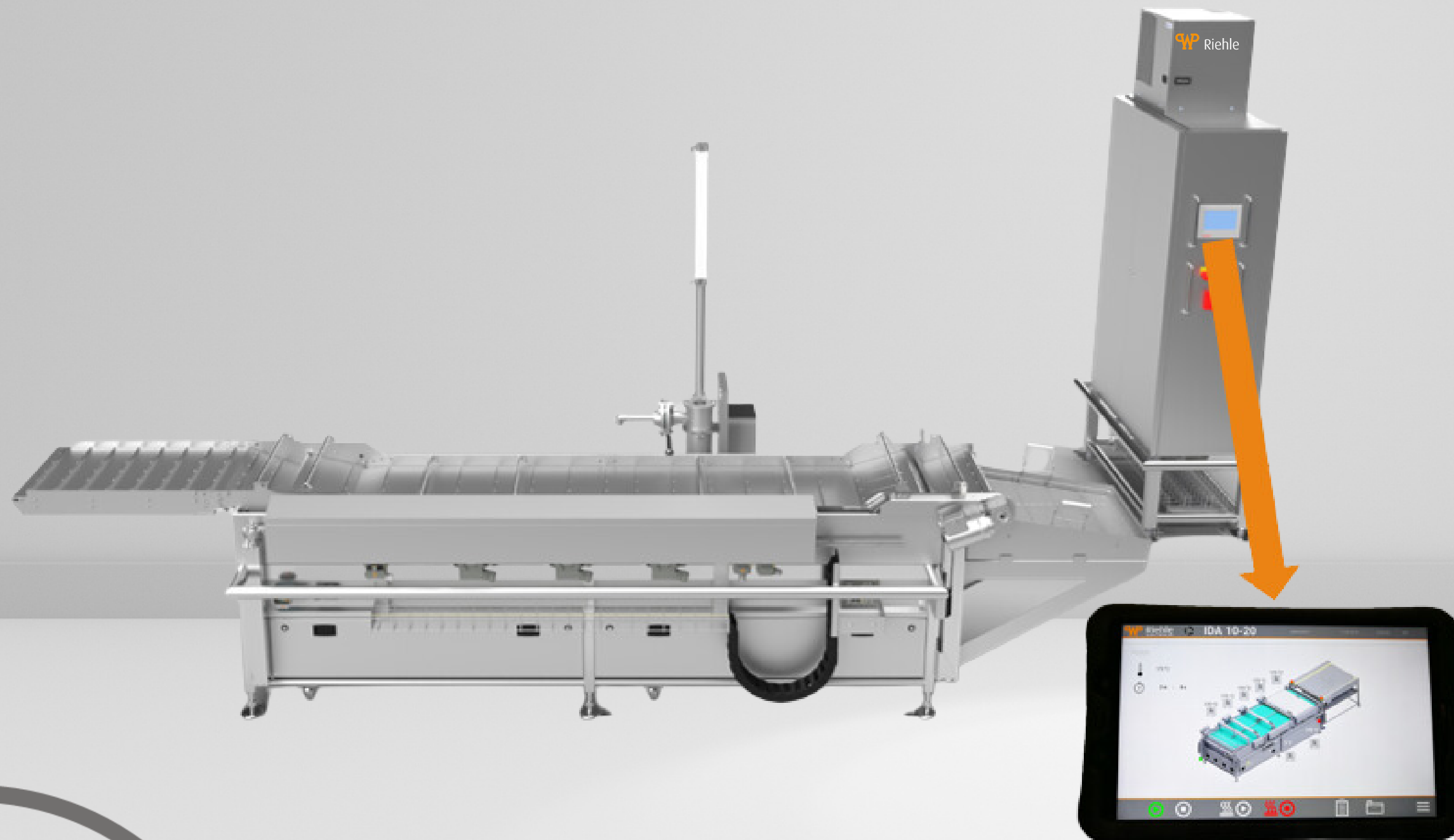
- U Touch panel control with different programs for convenient operation
- U Easy cleaning due to integrated hydraulic lifting unit for transport system and heating elements
- U Separate electrical control cabinet

Options

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



DLA / DLA SC IT



Resistent to
fat, water,
dust and dirt

F **Separate control cabinet with touch panel**

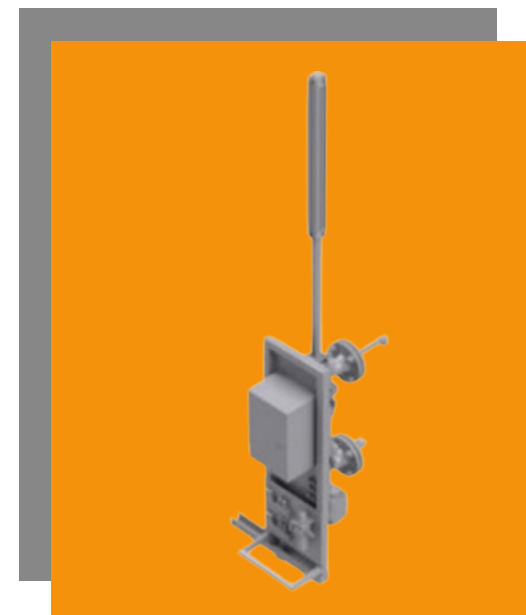
U **control:**

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

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



DLA / DLA SC IT



➔ Tank with drain filter and automatic oil level control

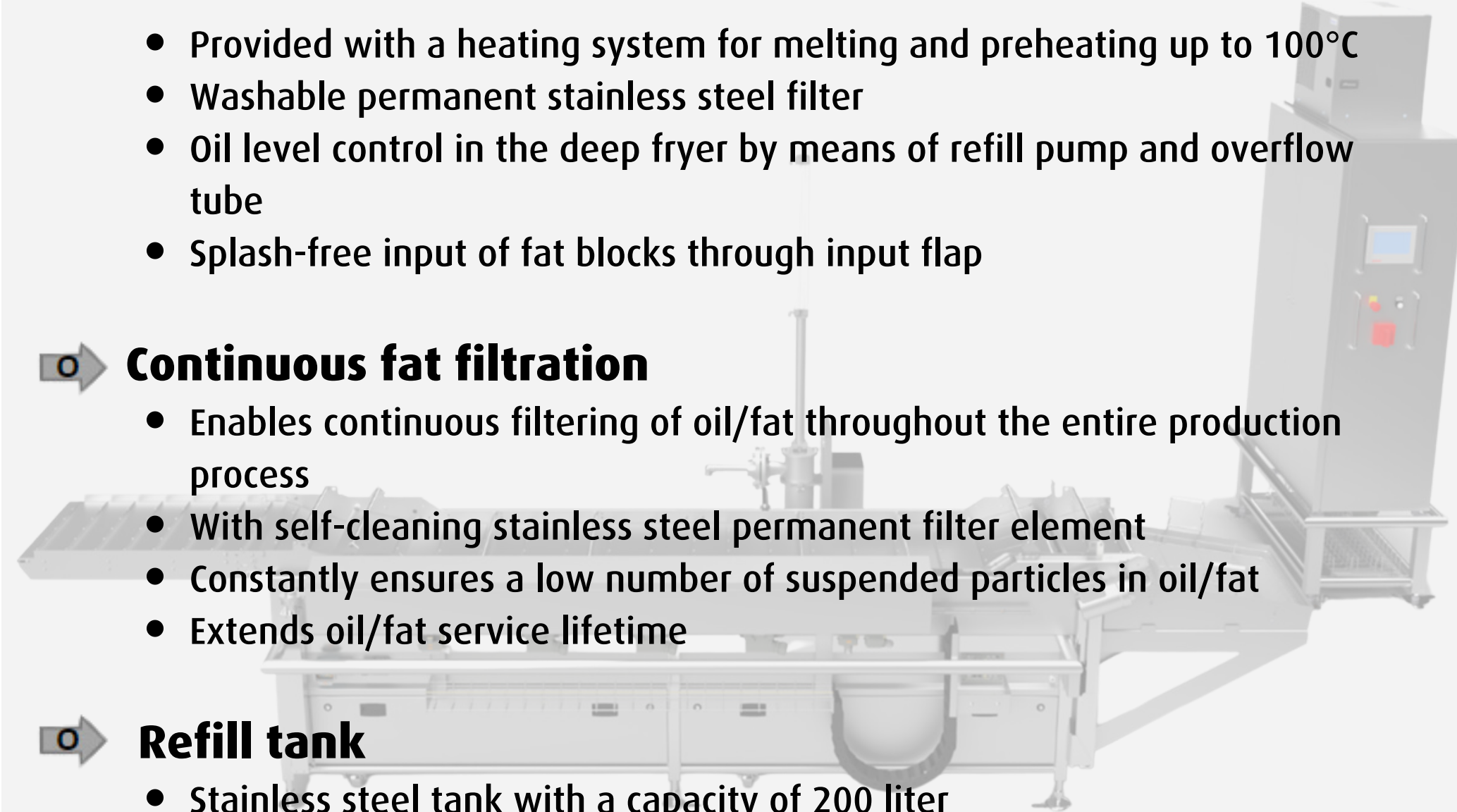
- Provided with a heating system for melting and preheating up to 100°C
- Washable permanent stainless steel filter
- Oil level control in the deep fryer by means of refill pump and overflow tube
- Splash-free input of fat blocks through input flap

➔ 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

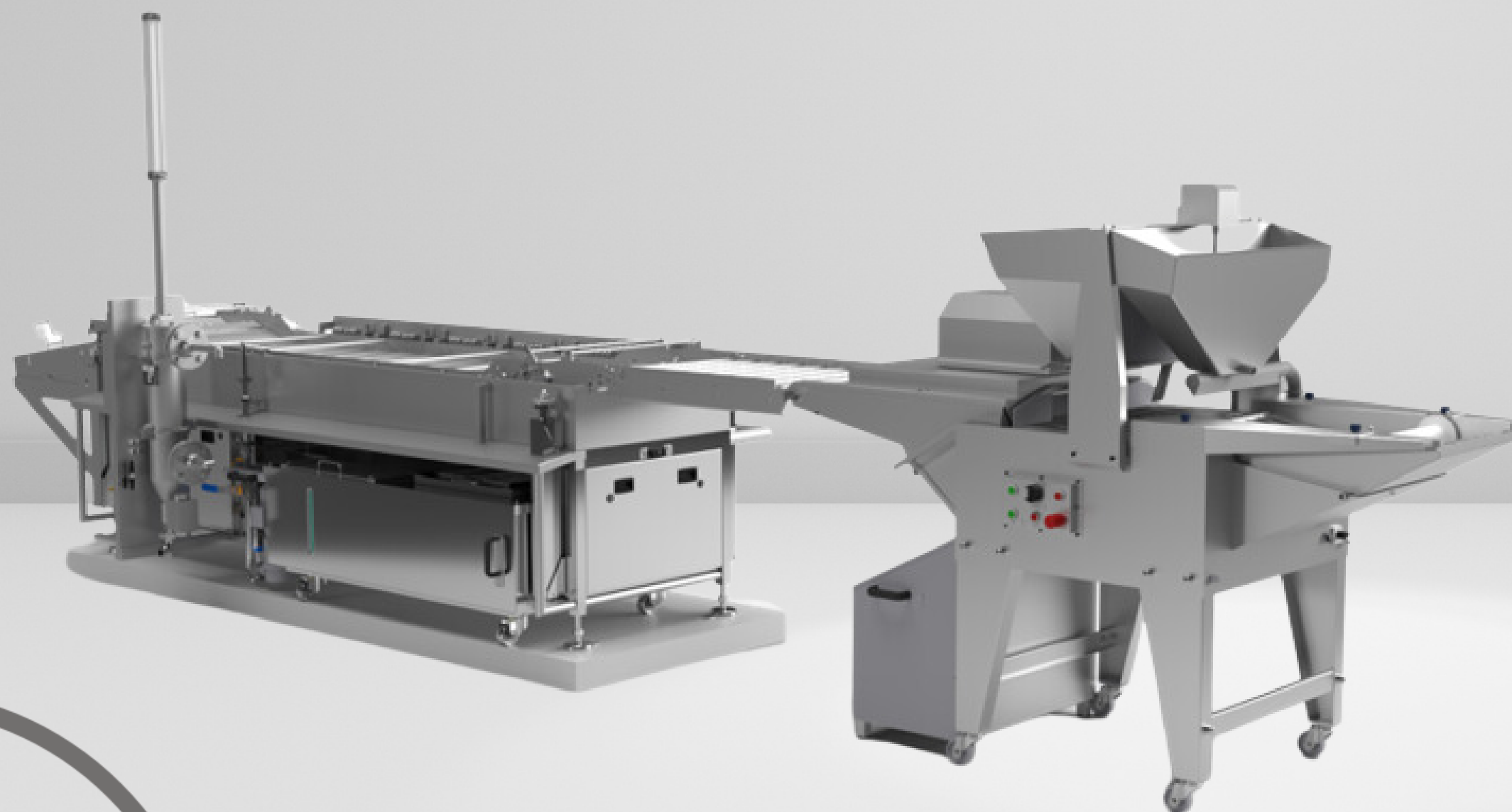
➔ Refill tank

- 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 with various infeed systems



F **Automatic battering and breading** **o** **machine – perfect complement to DLA /** **DLA SC IT**

- 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



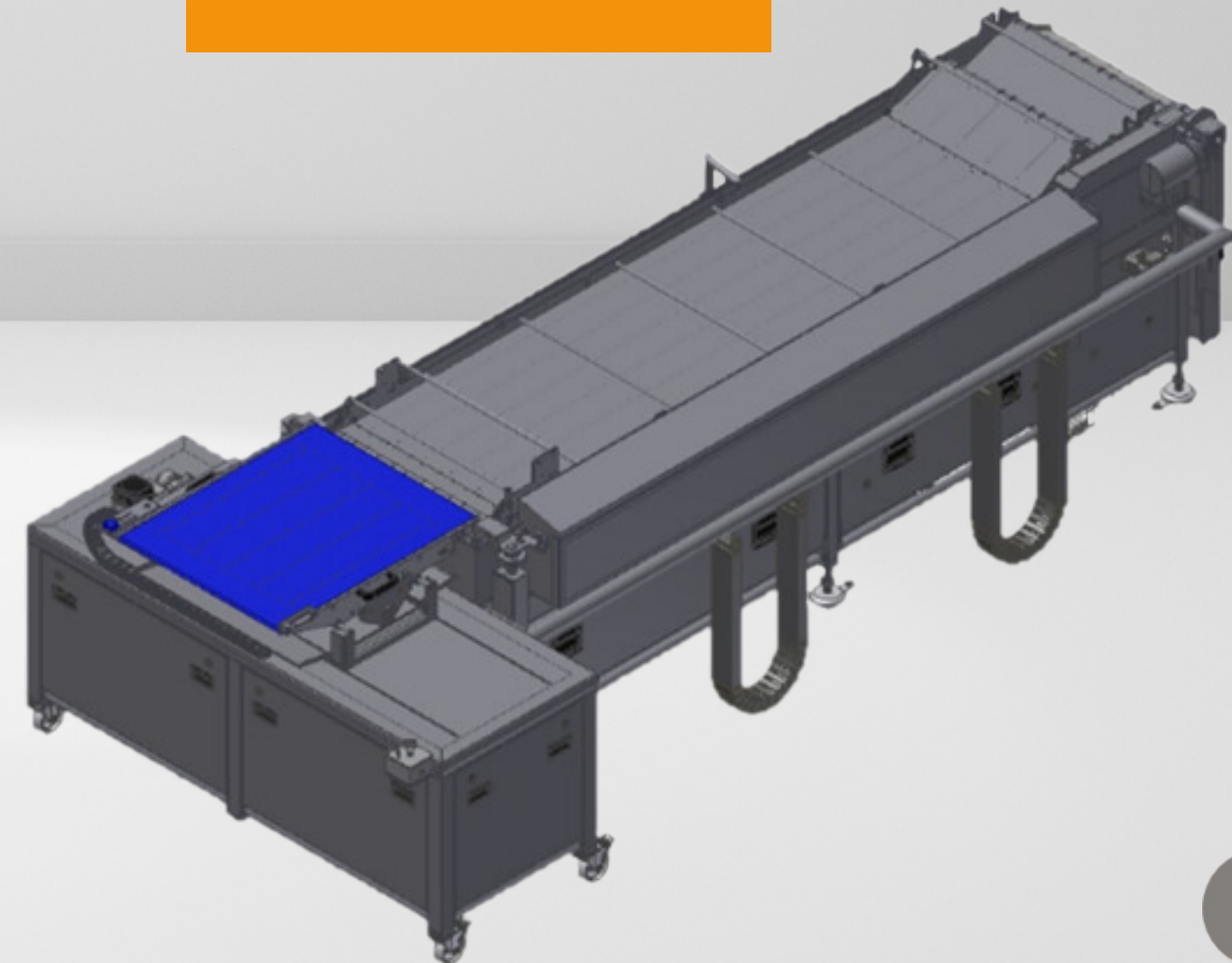


Compatibility with various infeed systems

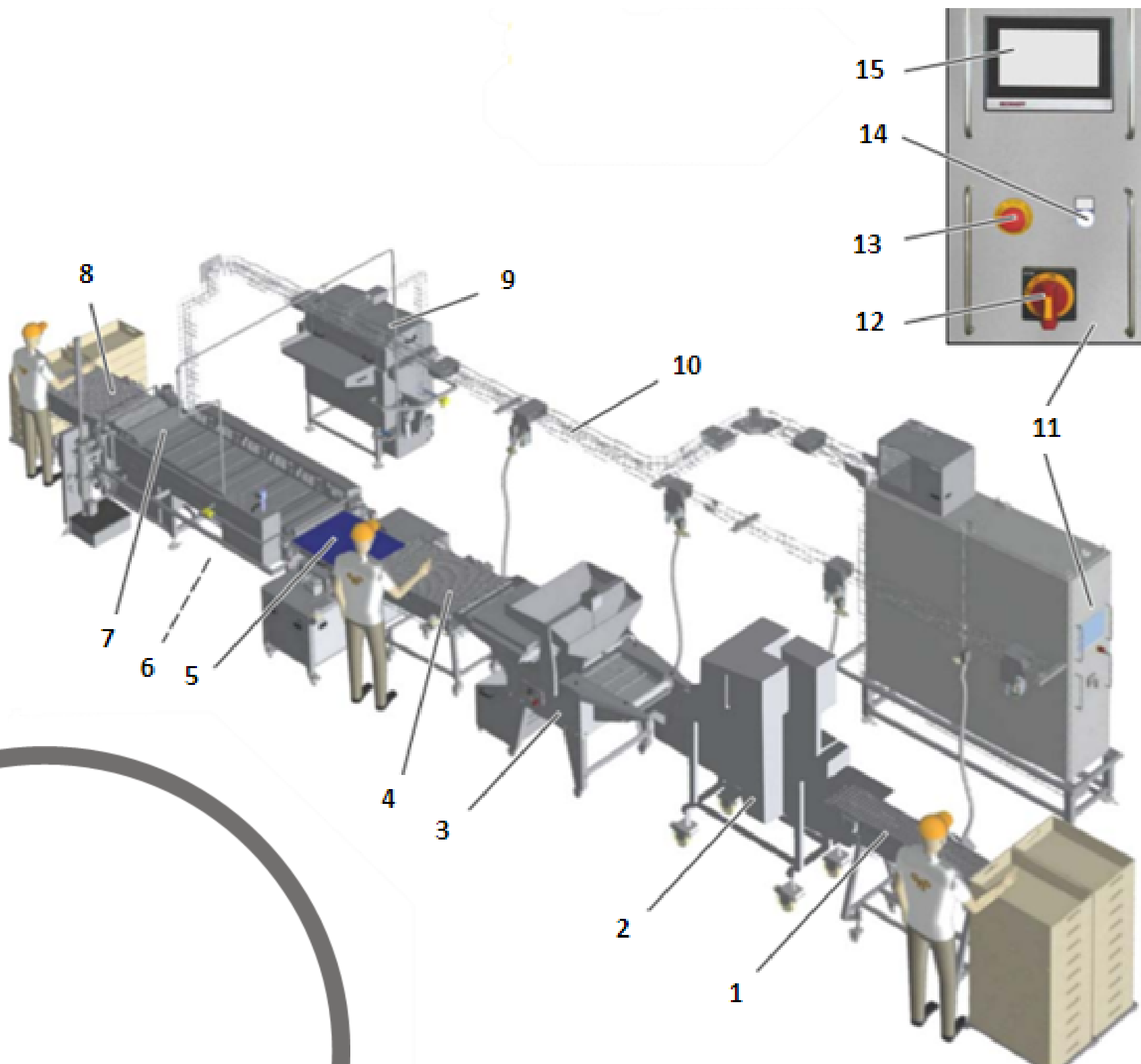
- Integration of DLA / DLA SC IT with upstream machines requires a lane multiplier for product distribution to the full width of the fryer
- Implementation of the lane multiplier enables to increase the amount of product rows inside of the tub, thus, leading to maximizing of the output of the production line



For more information
watch the following video



Example of an automated production line



1. Feed-in belt
2. Flouting unit
3. Breading unit
4. Intermediate belt
5. Lane multiplier
6. Drain tank (without illustration)
7. Continuous deep fryer IT
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

You need more information?

If you have any questions about our products, please feel free to consult with our sales team.

Our experienced sales managers will assist you in tailoring our products to meet your specific needs.

Visit our
website
for more
information



Get to now all our products



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

**Do you have any
questions?**

**Our sales team will be
happy to advise you,
by phone at
+49 7361 55800 or
by e-mail at
info@riehle.de**

