



Continuous deep fryer/
donut machine

DLA 300

Continuous the best result

Enables a continuous frying process and constant frying results. The transfer conveyor with submerging belt transports the products through the fryer and out automatically at the other end. The submerged process shortens the frying time by up to 40% Enter, submerge, take out - all this DLA does automatically



BENEFIT

- Glass display control with 7 programs
- 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
- Available in different frying lengths and frying widths
- With dosing device ideal for products such as quark-balls, cake donuts and much more



OPTIONS

- oil filter
- automatic dosing devices
- Various infeed and transport belts available
- Increased heat output for extreme applications
- Customized feeding and discharging solutions
- Customized special equipment
- In different frying lengths and widths available
- With and without infeed tape available
- Rich accessories for various product shapes and sizes



| Technical Details | DLA 300-1 | DLA 300-2 | DLA 300-3 |
|----------------------------|-------------------------|--------------------------|--------------------------|
| Length | 1450 mm | 2200 mm | 2900 mm |
| Width | 590 mm | 590 mm | 590 mm |
| Height | 870 mm | 870 mm | 870 mm |
| Weight - empty | approx. 54 kg | approx. 100 kg | approx. 135 kg |
| Voltage | 230V/400V-50Hz | 230V/400V-50Hz | 230V/400V-50Hz |
| Consumption/ Connection | 9,5 kW CEE 400V 16 A | 18,5 kW CEE 400V 32 A | 27,5 kW CEE 400V 63 A |
| Filling quantity | max. 49 ltr. | max. 99 ltr. | max. 150 ltr. |
| Usable width | 285 mm | 285 mm | 285 mm |
| Frying distance in the oil | 850 mm | 1600 mm | 2400 mm |
| Frying time | 18 sec. ... 6 min | 55 sec. ... 12 min | 55 sec. ... 11 min |
| Product thickness | max. 5,5 cm | max. 5,5 cm | max. 5,5 cm |

WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 | PH: 203-929-6530 | FX: 203-929-7089
info@wpbakerygroupusa.com | www.wpbakerygroupusa.com

