



Riehle

think process!



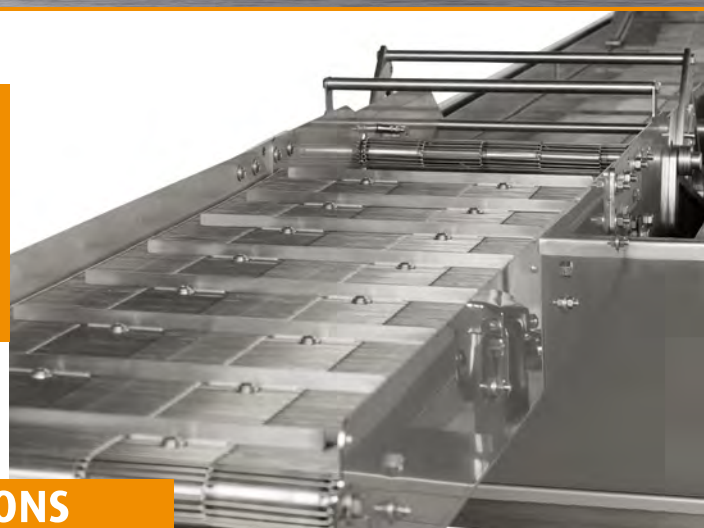
Continuous
deep fryer
DLA 150 SC

Continuous the best result

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Enables a continuous frying process and constant frying results.

The transfer conveyor with submerging belt transports the products automatically through the fryer and out at the other end. The submerged process shortens the frying time by up to 40%. The machine can be used with oil and also used with, for example, water, soup, broth, sauces and marinades



BENEFIT

- Glass display control with 7 programs
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- 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

- oil filter
- automatic dosing devices
- Various infeed and transport belts available
- Increased heating power for extreme applications
- Customized feeding and discharging solutions
- Customized special equipment
- In different frying lengths and widths available
- With and without infeed belt available
- many accessories available

Technical Details	DLA 150 SC-1	DLA 150 SC-2	DLA 150 SC-3
Length	2250 mm	3200 mm	3950 mm
Width	450 mm	450 mm	450 mm
Height	870 mm	870 mm	870 mm
Weight - empty	approx. 55 kg	approx. 100 kg	approx. 140 kg
Voltage	230V/400V-50Hz	230V/400V-50Hz	230V/400V-50Hz
max. connected load	5,5 kW	10,5 kW	15,5 kW
Filling quantity	max. 40 ltr.	max. 80 ltr.	max. 96 ltr.
Usable width	140 mm	140 mm	140 mm
Frying distance in the oil	650 mm	1700 mm	2460 mm
Frying time	18 sec. ... 6 min	1:12 min ... 12 min	1:30 min ... 9 min
Product thickness	max. 5,5 cm	max. 5,5 cm	max. 5,5 cm

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