



Continuous deep fryer/
donut machine

DLA 150

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
- Extensive accessories for various product shapes and sizes



TECHNICAL DETAILS	DLA 150-1	DLA 150-2	DLA 150-3
Length	58.46"	81.89"	114.57"
Width	26.38"	26.38"	26.38"
Height	31.85"	31.85"	31.85"
Weight - empty	approx. 99 lb	approx. 190 lb	approx. 286 lb
Voltage	208-240 V/60 Hz	208-240 V/60 Hz	208-240 V/60 Hz
Consumption	5.5-7.1 kW	10.5-13.7 kW	15.5-20.3 kW
Filling quantity	max. 8.71 gal	max. 15.85 gal	max. 22.72 gal
Usable width	5.51"	5.51"	5.51"
Frying distance in the oil	33.5"	62.20"	94.5"
Frying time	24 sec. ... 6 min	55 sec. ... 12 min	55 sec. ... 11 min
Product thickness	max. 2.16"	max. 2.16"	max. 2.16"



WP LEBENSMITTELTECHNIK RIEHLE GMBH

Heinrich-Rieger-Str. 5 // D-73430 Aalen, Germany // Tel. +49 7361 5580-0 // Fax +49 7361 5580-2281
 info@riehle.de // www.wp-riehle.de