



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	57,08"	86,6"	114,17"
Width	23,23"	23,23"	23,23"
Height	34,25"	34,25"	34,25"
Weight -empty	approx. 119,05 lb	approx. 220,46 lb	approx. 297,62 lb
Voltage	208-240V/60Hz/Ground	208-240V/60Hz/Ground	208-240V/60Hz/Ground
Consumption	9,5 - 12,5 kW	18,5 - 24,5 kW	27,5 - 36,5 kW
Filling quantity	max. 12,94 gal	max. 26,15 gal	max. 40,68 gal
Usable width	11,22"	11,22"	11,22"
Frying distance in the oil	33,46"	63"	94,5"
Frying time	18 sec. ... 6 min	55 sec. ... 12 min	55 sec. ... 11 min
Product thickness	max. 2,16"	max. 2,16"	max. 2,16"



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