

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	1,485 mm	2,080 mm	2,910 mm
Width	670 mm	670 mm	670 mm
Height	809 mm	809 mm	809 mm
Weight - empty	approx. 45 kg	approx. 90 kg	approx. 130 kg
Voltage	230 V/400 V/50 Hz	230 V/400 V/50 Hz	230 V/400 V/50 Hz
Consumption/ Connection	5.5 kW CEE 400V 16 A	10.5 kW CEE 400V 32 A	15.5 kW CEE 400V 32 A
Filling quantity	max. 33 ltr.	max. 60 ltr.	max. 86 ltr.
Usable width	140 mm	140 mm	140 mm
Frying distance in the oil	850 mm	1,580 mm	2,400 mm
Frying time	24 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



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