



Continuous deep fryer DLA 300

The continuous fryer for frying of:

- ▶ Quark balls, Quark rings and Quark squiggles
- ▶ Cake donuts and choux splash cakes
- ▶ and much more



Operation of the DLA 300

It enables a continuous frying process and an always constant frying-result.

The automatic dosing unit doses Quark balls, cake donuts, etc. automatically directly into the fat.

The conveyor with submerging belt guides e.g. curd balls then submerged through the fryer and transports them out automatically at the end. Due to submerging process, the frying time is shortened up to 40 %.

The conveyor with turning system is available with one or two turns. The cake donuts float on the surface and are automatically turned accordingly once or twice before to be directed to the output.



Benefits of DLA 300:

- ▶ **stepless adjustment of frying time**
- ▶ **digital heating control** for constant temperature
- ▶ **reduces labour cost**
- ▶ **constant frying result** and output
- ▶ **easy tool-free cleaning** by removal of the transport unit and heating
- ▶ **several frying lengths available**

Available accessories:

- ▶ conveyor with submerging belt to submerge fry e.g. Quark balls
- ▶ conveyor with 1 or 2 turns to float fry e.g. cake donuts
- ▶ automatic stamp dosing with exchangeable stamps
- ▶ extensive range of stamps for a variety of shapes and sizes
- ▶ further extensive range of accessories



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