

## Continuous deep fryer DLA 150

Automatic continuous deep fryer  
for floating and submerged frying of:

- ▶ Quark balls, curd cheese balls
- ▶ Cake donuts
- ▶ Pastry



## Operation of the DLA 150

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 transport conveyor with submerging belt guides e.g. quark balls then submerged through the fryer and transports them out automatically at the end. The submerging process contributes to shorten the frying time up to 40 %.

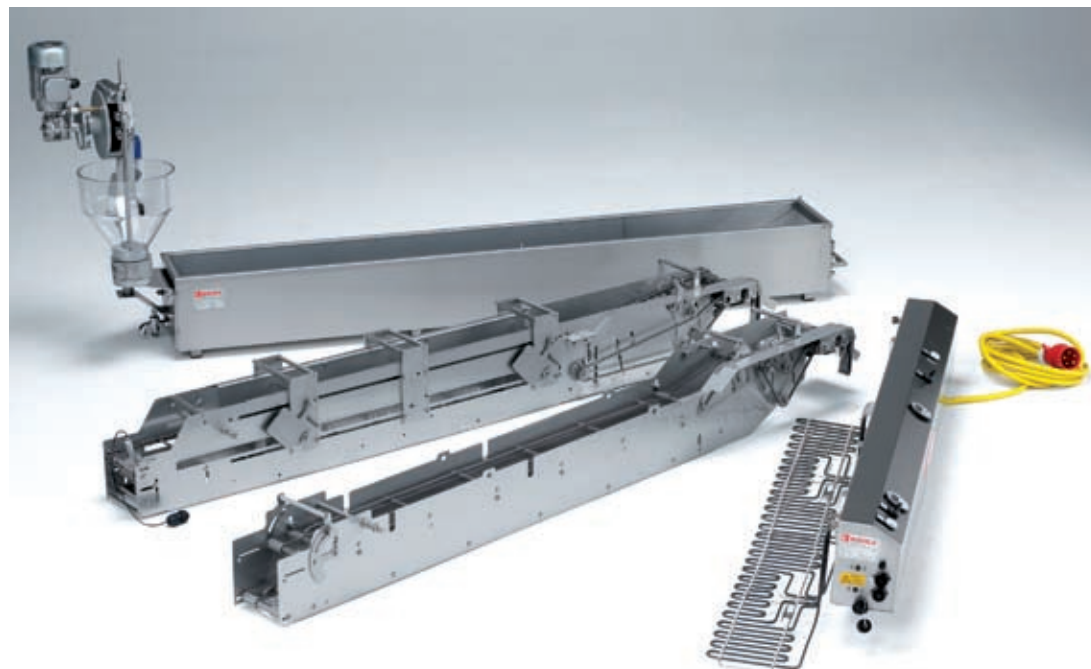
The transport conveyor with one or two turns e.g. cake-donuts will be float passed through the fryer, automatically turning once or twice and transports them out automatically at the end.

### Benefits of DLA 150:

- ▶ 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:

- ▶ transport conveyor with submerging belt to submerge fry e.g. Quark balls
- ▶ transport 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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