



Continuous fryer **DLA 600/SC** Industry Touch

WP BAKERYGROUP

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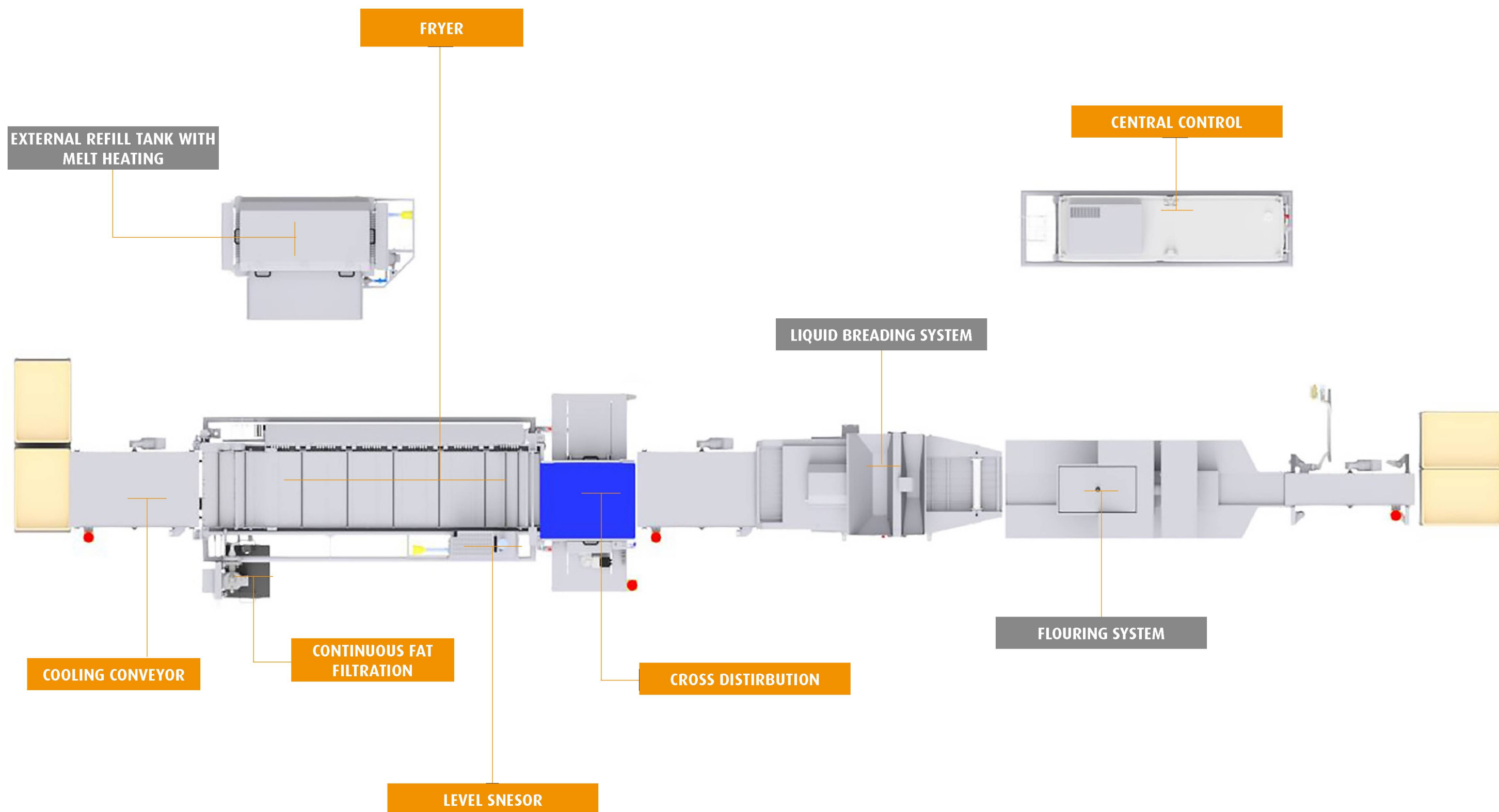
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CENTRAL CONTROL

- Operation via intuitive Beckhoff touch-panel control
- Control of all connected system parts
- Multiple user levels
- Integrated remote maintenance via the Internet
- Insensitive to fat, water, dust and dirt

INFEED CONVEYOR

- The infeed conveyor is optional and is ideally suitable for dry and dimensionally stable products, which are transported into the fat in this way
- The length of the infeed conveyor can be set individually

OPTOIONS FOR TANK/FILTER/LEVEL CONTROL

TANK BELOW FRYER

- For melting and preheating the fat
- With feeding flap for safe, splash-free replenishing of fat blocks
- Integrated drain filtration with stainless steel permanent filter for longer fat usage periods
- 200°C permanent temperature stable pump for automatic level adjustment of the fat level in the fryer
- Can be moved out for hygienic cleaning
- With removable lid for hygienic cleaning

CONTINUOUS FAT FILTRATION

- The oil/fat is continuously filtered during the production process
- The filter element is automatically cleaned and solids are discharged with time control
- The number of suspended particles in the fat is kept constantly low and the fat service life is extended

EXHAUST HOOD WITH FIRE EXTINGUISHING SYSTEM

- Dimensions: LxWxH: 4000 x 1900 x 450 mm
- Ceiling mounted, alternatively on stands

UPSTREAM MACHINES

FLOURING SYSTEM

- Products can be floured quickly and reliably here before breading

BREADING SYSTEM

- A breading machine can be provided upstream of the deep fryer
- Products can be wet or dry breaded here

SHAPING MACHINE

- Various shaping machines can be connected upstream of the fryer, e.g. for falafels, hamburger patties

CROSS DISTIRBUTION

- If a breading system or forming machine are located upstream of the fryer, the width of the fryer can be utilised optimally with a cross distribution
- Optional: automatic replenishing of the masses

FRYER

- Hold-down insert for submerged frying, reduced frying time and uniform results
 - Various belt pitches and driver options available
- Hydraulic lifting unit for transport use and heating, hence tray accessible from all sides for cleaning
- 1-3 heating zones, controlled independently of one another for constant temperature and lower fat absorption

COOLING CONVEYOR

- For cooling the fried products
- Can be used for further transport of the products
- After the cooling conveyor, further processing steps can be linked with corresponding machines
- Length can be set individually
- Separately mobile

EXTERNAL REFILL TANK WITH MELT HEATING

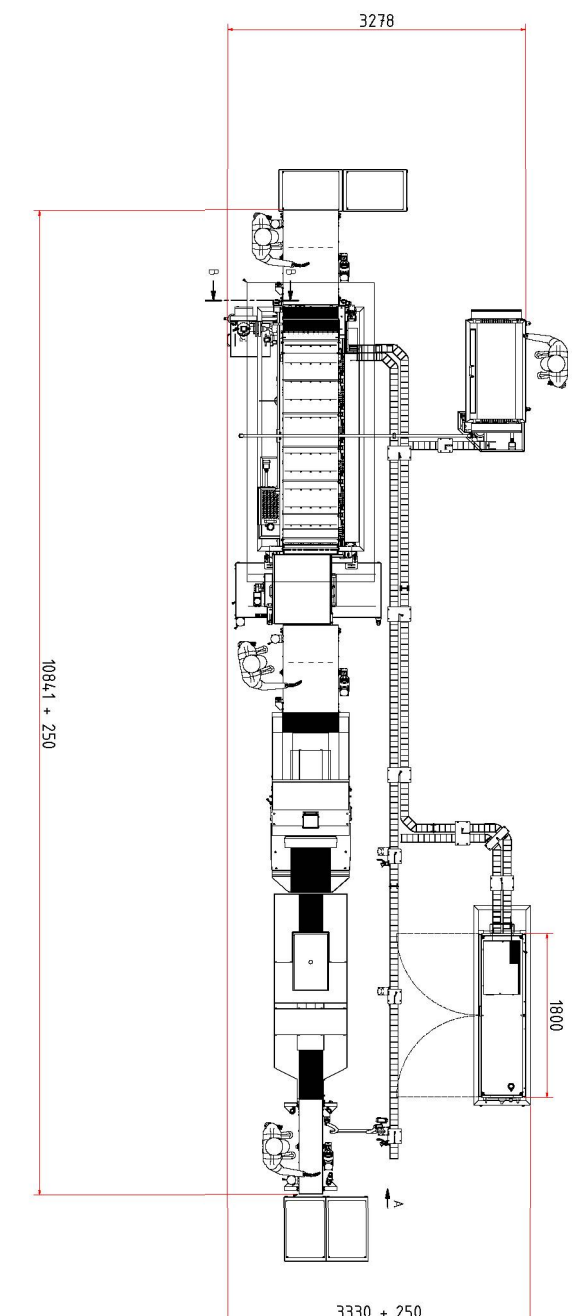
- For melting and preheating the fat
- Fat blocks are placed directly on the melting heater
- Large temperature fluctuations in the refill tank are thus avoided
- 200°C permanent temperature stable pump for automatic refilling in the fryer
- With level indicator on the tank

LEVEL SNESOR

- The level sensor automatically triggers the refilling of the fat from the refill tank and thus keeps the fat level in the fryer constant

TECHNISCHE DETAILS

Length with breading system	1109 cm
Height of support for bread-ing system	96 cm
Total width	358 cm
Voltage	400/230 VAC
Power breading system	800 W
Power pre-duster	3 kW
Heating power	54/90 kW
Total power	
Connection 400 V	
Oil quantity	ca. 250 Liter
Usable width	58,5 cm
Distance in oil	245 cm
Max. product diameter	max. 6,0 cm
Frying time	55 sek - 6 min





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