



# Optimising the Output of your Production Facility with the DLA Industry Touch

# DLA INDUSTRY TOUCH



**Continuous Frying in Perfection:** With our machines you reduce cooking time by up to 40% and obtain even frying results.

They come in different configurations and are ideal for a variety of products.

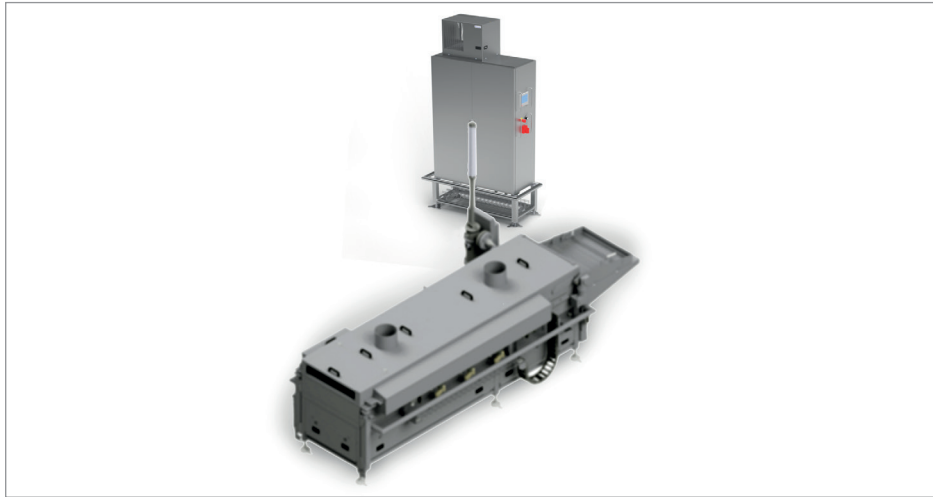
TO THE PRODUCT



MORE PRODUCTS



# DLA Industry Touch Versions



## DLA 600 Industry Touch

- For direct falling entry of products into the oil
- Ideal for frying of cottage cheese balls, falafels, and other products which are dispensed directly into frying oil
- Depending on customer requirements, DLA Industry Touch can be adapted to their specifications. It is compatible with various upstream machines such as lane multiplier, dosing units, breading and battering appliances



## DLA 600 SC Industry Touch

- For smooth entry of products by an entrance belt
- Ideal for frying of meat, French fries, vegetables and fish, for cooking dumplings etc. For all products which should enter the oil/liquid without falling
- Two methods of product supply to the fryer: automatic or manual



# Usability

- Touch panel control with different programmes for convenient operation
- Easy cleaning due to integrated hydraulic lifting unit for transport system and heating elements
- Separate electrical control cabinet



# Features

- Digital heating control leads to keeping constant temperature and, therefore, enables reduced fat absorption of fried products
- Stainless steel heating elements
- Compatibility with customised feeding solutions and outfeed systems for efficient and smooth production process
- Constant frying results



# Advantages of direct heating



- **Low energy consumption:** Direct heating means there are fewer transition losses, 100% of the generated energy transfers into heating of the oil or fat
- **Constant temperature:** Direct heating reacts more quickly to temperature measurements and, therefore, has significantly fewer temperature fluctuations. Advantages of the constant temperature:
  - **Longer fat service life**
  - **Significantly lower fat absorption of products**
  - **Consistent frying quality throughout the entire frying process**
- **No burning of fallen product parts on the base of the oil tub due to the cold zone below the heating elements**



# Cleaning

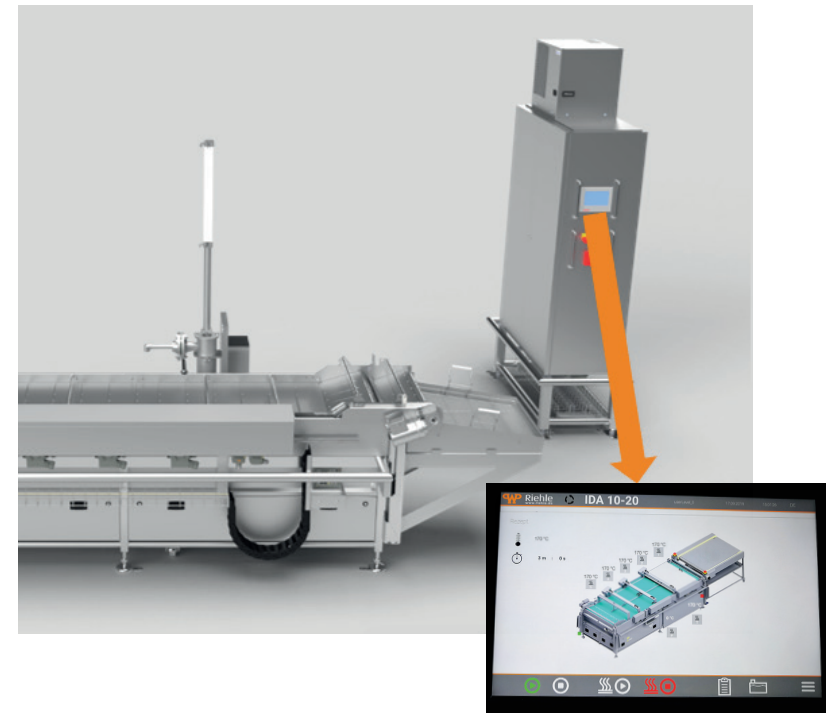
Hydraulic lifting of the complete transport unit and heating elements for easy cleaning.



# Control cabinet

## Separate control cabinet with touch panel control:

- Operation via intuitive Beckhoff touch control panel, providing complete system control and visualization
- Different user levels: Operator, Master, Service
- Remote maintenance via the internet connection



**Resistant to  
fat, water, dust  
and dirt**



# Possible fillings



Depending on your products, choose the right base as a filling for your continuous deep fryer, such as:

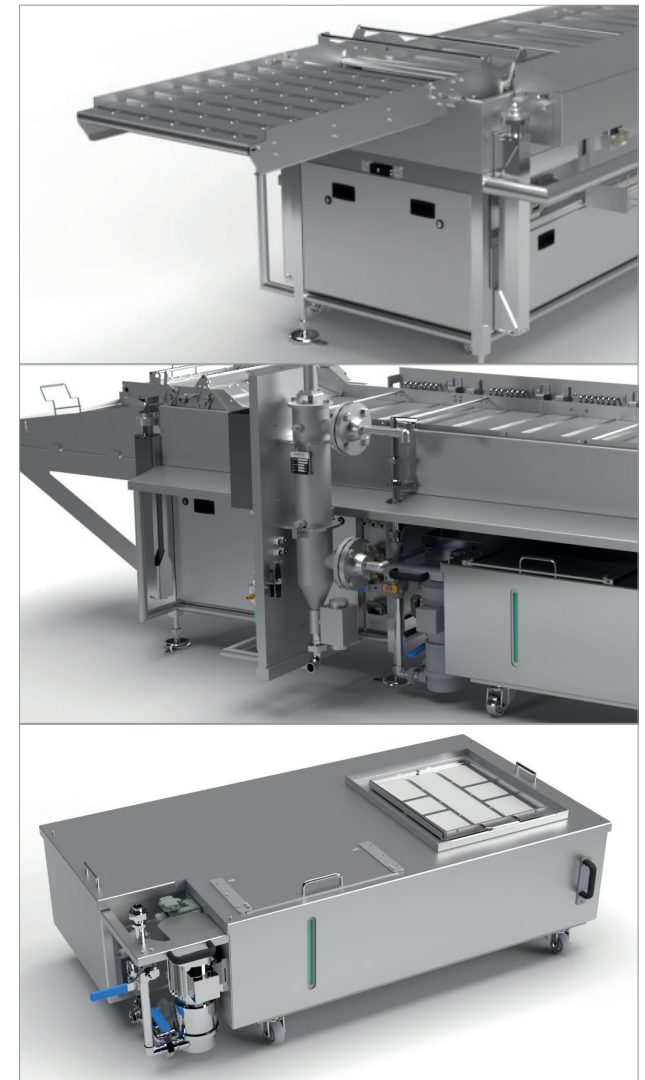
- **Fat / oil:** To deep-fry products, our continuous deep fryers (DLAs) can be filled with liquid fat or oil. Ideal for deep-frying desserts, such as cottage cheese balls, or for deep-frying savoury products, such as schnitzel or falafel.
- **Water / broth:** To cook products such as bagels or dumplings, you can also fill the units with water or a flavoured liquid.

Please discuss this with our sales team in advance so that we can provide you with the best possible advice.



# Options

- Available in different versions of frying length and width:
  - customized length: 2,500 mm or more
  - customized width: 600 mm (standard), 1,000 mm or more
- Transport units with tailored conveyor belts
- Increased heating power for frying under specific customer requirements
- Ancillary equipment like continuous fat filter, tank with drain filter and automatic oil level control, and refill tank



# Options for FILTER & TANK

## → Tank with drain filter and automatic oil level control

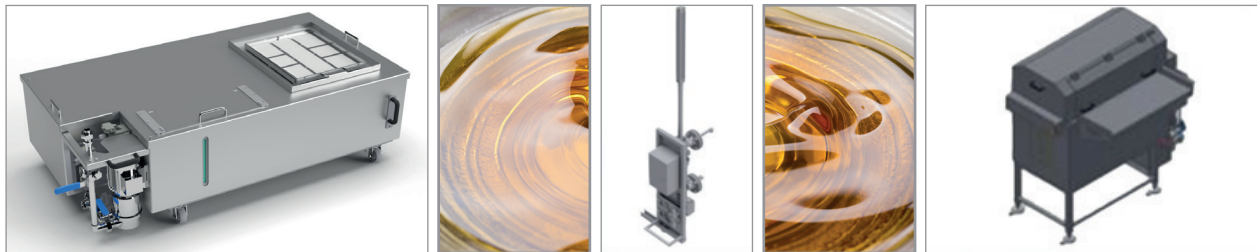
- Provided with a heating system for melting and preheating up to 100°C
- Washable permanent stainless steel filter
- Oil level control in the deep fryer by means of refill pump and overflow tube
- Splash-free input of fat blocks through input flap

## → Continuous fat filtration

- Enables continuous filtering of oil/fat throughout the entire production process
- With self-cleaning stainless steel permanent filter element
- Constantly ensures a low number of suspended particles in oil/fat
- Extends oil/fat service lifetime

## → Refill tank

- Stainless steel tank with a capacity of 200 liter
- Equipped with a pump for refilling the fryer
- Includes a filling level sensor for the fryer to enable automatic level regulation
- Provided with a heating system for melting and preheating up to 100°C
- Stainless steel piping to connect the refill tank with the fryer, without insulation
- Positioned directly next to the fryer





# Compatibility

**Compatibility with various infeed systems, for example:**

→ **Automatic battering and breading machine – perfect complement to DLA / DLA SC Industry Touch**



VIDEO OF THE PRODUCT

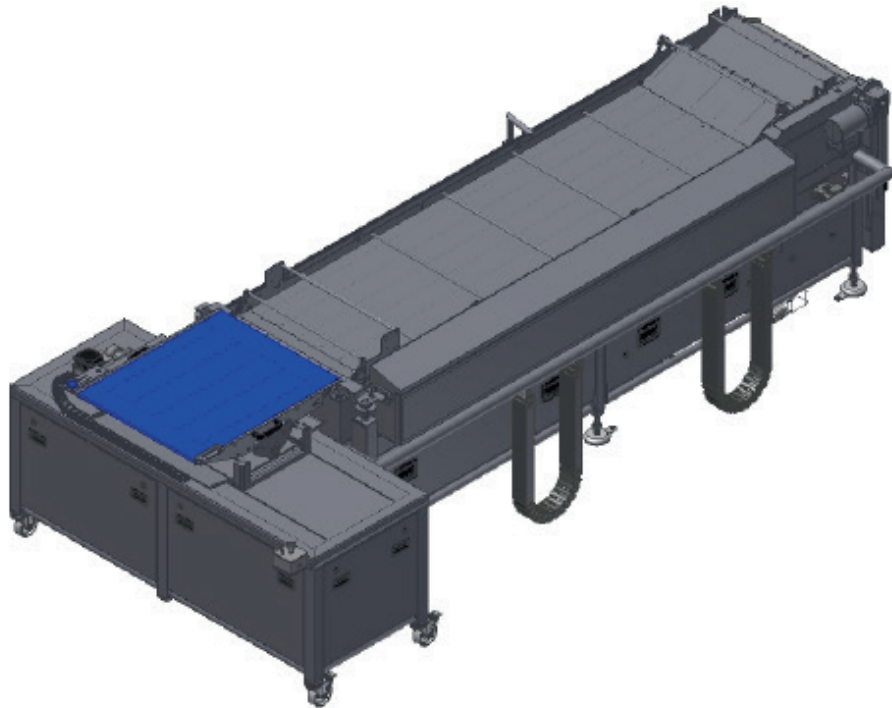


- Products are automatically coated with battering liquid and breaded, and are sequentially transferred to the deep fryer
- Combination of both machines enables efficient and smooth operation
- Easy handling and cleaning

# Compatibility

**Compatibility with various infeed systems, for example:**

→ **Integration of DLA / DLA SC Industry Touch with upstream machines requires a lane multiplier for product distribution to the full width of the fryer**



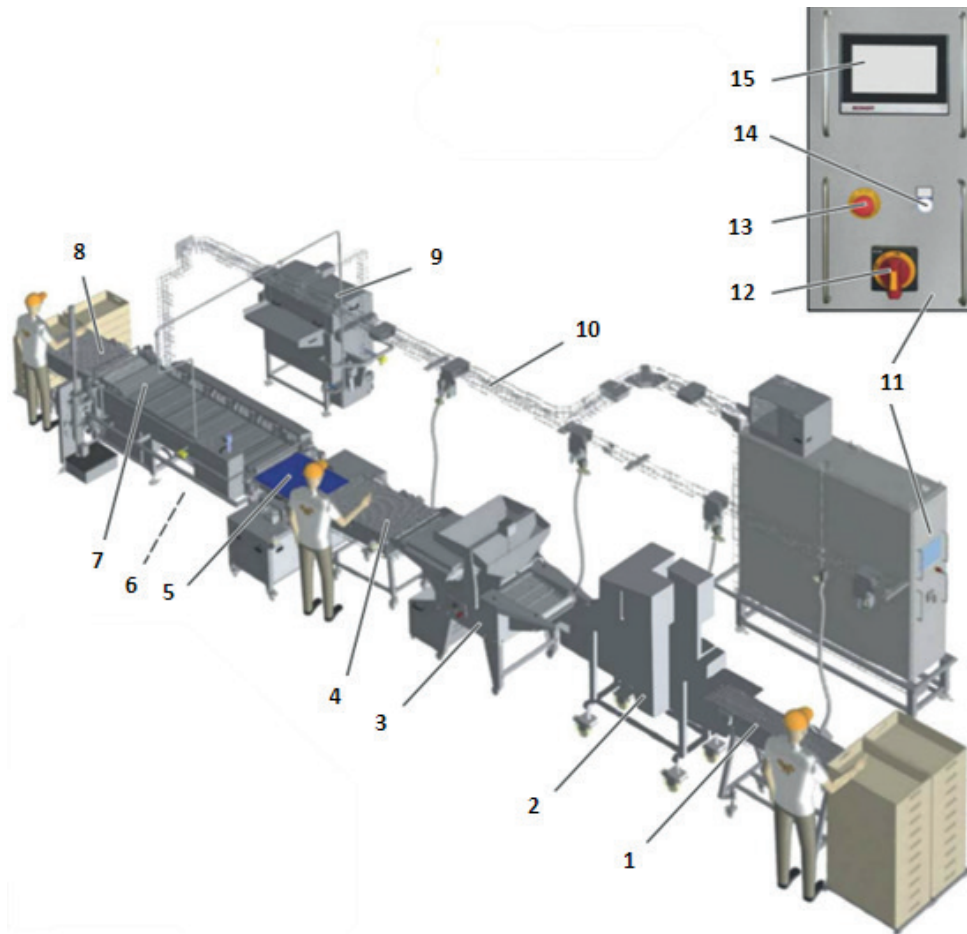
VIDEO OF THE PRODUCT



- Implementation of the lane multiplier enables to increase the amount of product rows inside of the tub, thus, leading to maximizing of the output of the production line

# Compatibility

## → Example of an automated production line



1. Feed-in belt
2. Flouring unit
3. Breading unit
4. Intermediate belt
5. Lane multiplier
6. Drain tank (without illustration)
7. Continuous deep fryer Industry Touch
8. Cooling belt
9. Refill tank
10. Cable rail
11. Control cabinet with touch control
12. Main switch
13. Emergency STOP button
14. Release button
15. Touch panel

VIDEO OF THE PRODUCT





# Why WP Riehle?

- We offer product quality "Made in Germany"
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

**WP** BAKERYGROUP



# WP Riehle specialised areas



more than  
**50 years**  
of experience



# Contact & orders



Do you have any questions?

Our sales team looks forward to hear from you!

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