Riehle

DLA 660
Donutmaster

Perfect donuts

think process!

WP **BAKERY**GROUP
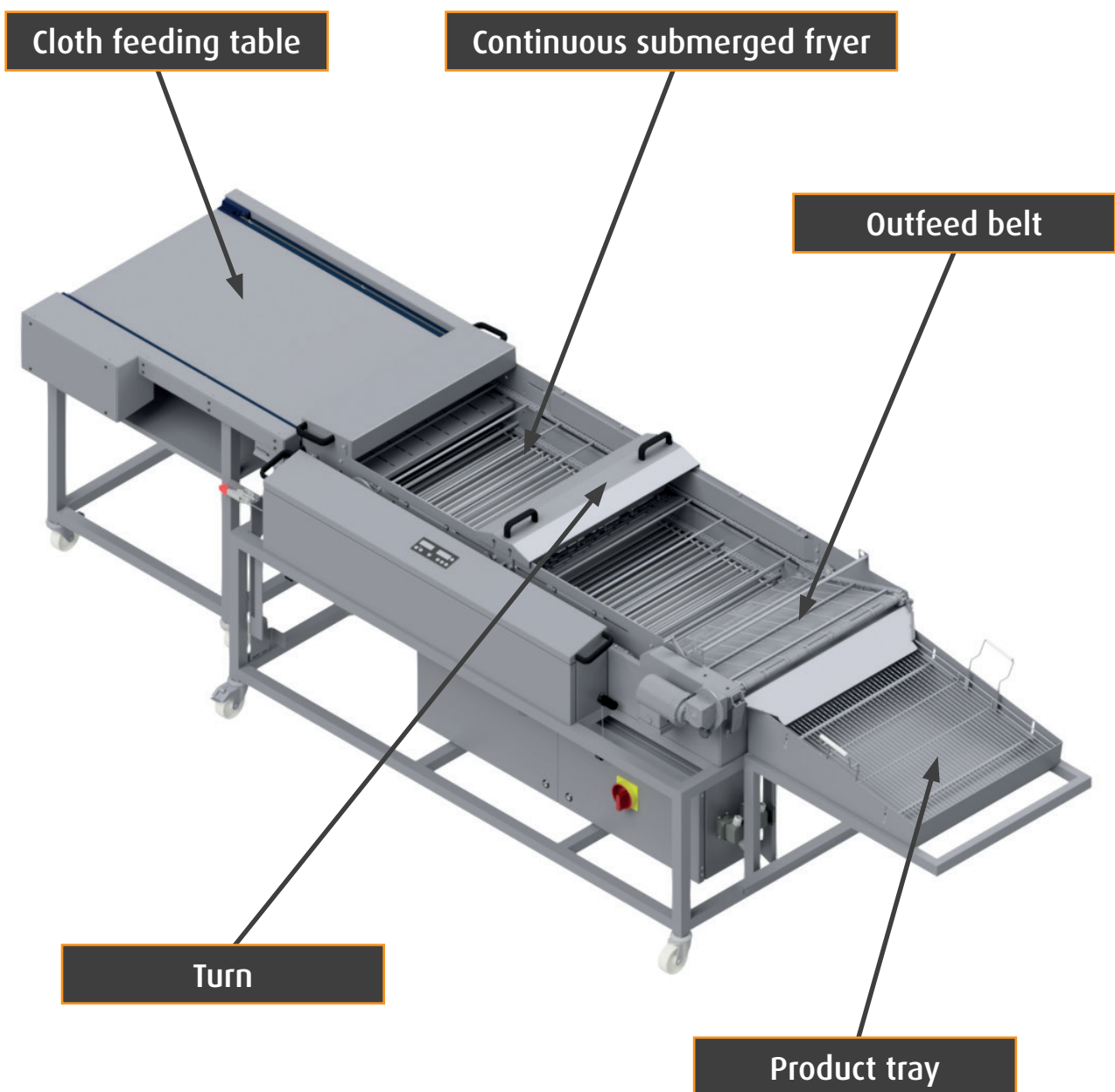
AUTOMATED DEEP FRYING WITH THE DLA 660 DONUTMASTER

IDEAL FOR PRODUCTION OF DONUTS AND "BERLINER DONUTS"

The DLA 660 is the largest model in the range of continuous submerged fryers and can be classified as a pre-stage to the industrial continuous submerged fryers.

Cloth feeding table

Continuous submerged fryer

Outfeed belt

Turn

Product tray

CLOTH FEEDING TABLE

- Input width 660
- Manual input via polyester cloths with hollow seam and transport bars
- Integrated collecting drawer for cloths/bars
- Can be moved on two lockable castors
- Operated via the fryer's glass display controller
- Cloth feeding table can be removed and replaced with a dispensing unit (e.g. cake donuts, crullers, curd cheese dumplings)

CONTINUOUS SUBMERGED FRYER

- Four separate heating zones that can be controlled independently
- Each heating zone has its own safety thermostat
- The cycled heating control prevents fat from burning on the heating coils
- Distance between bars available on customer request

TURN

- Optionally available with two turns

OUTFEED BELT

- For gentle outfeed of products
- For draining excess oil
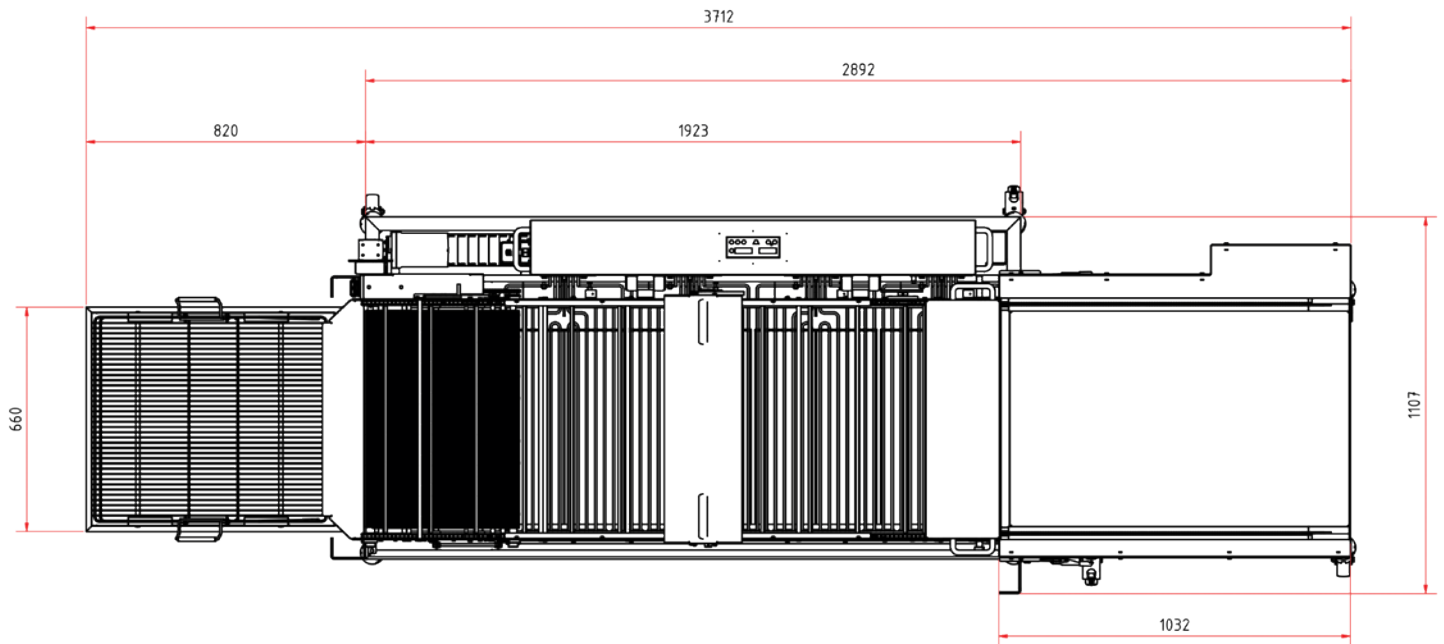
PRODUCT TRAY

- Removable collecting grate
- For cooling the products
- Collecting tray can also be used as a sugar tray

BENEFITS

- Seven storable programs for consistent quality
- Uniform frying results
- Reduced grease absorption thanks to digital heating control
- Automatic feeding makes work easier
- Tool-free removal of the transport units and heater makes cleaning easy
- Quality "Made in Germany"

For large craft production

Riehle

TECHNICAL DETAILS

	DLA 660-2 Donutmaster	DLA 660-3 Donutmaster
Height (upper edge of grease tray)	870 mm	870 mm
Voltage	400 V/50 Hz	400 V/50 Hz
Heating power Total power	28 kW 29 kW	42 kW 43 kW
Filling quantity	215 litres	320 litres
Usable width	660 mm	660 mm
Usable length	1,536 mm	2,366 mm
Space between bars (standard)	119 mm	119 mm