



# DLA 660 Donutmaster

Perfect donuts

*think process!*

**WP** BAKERYGROUP

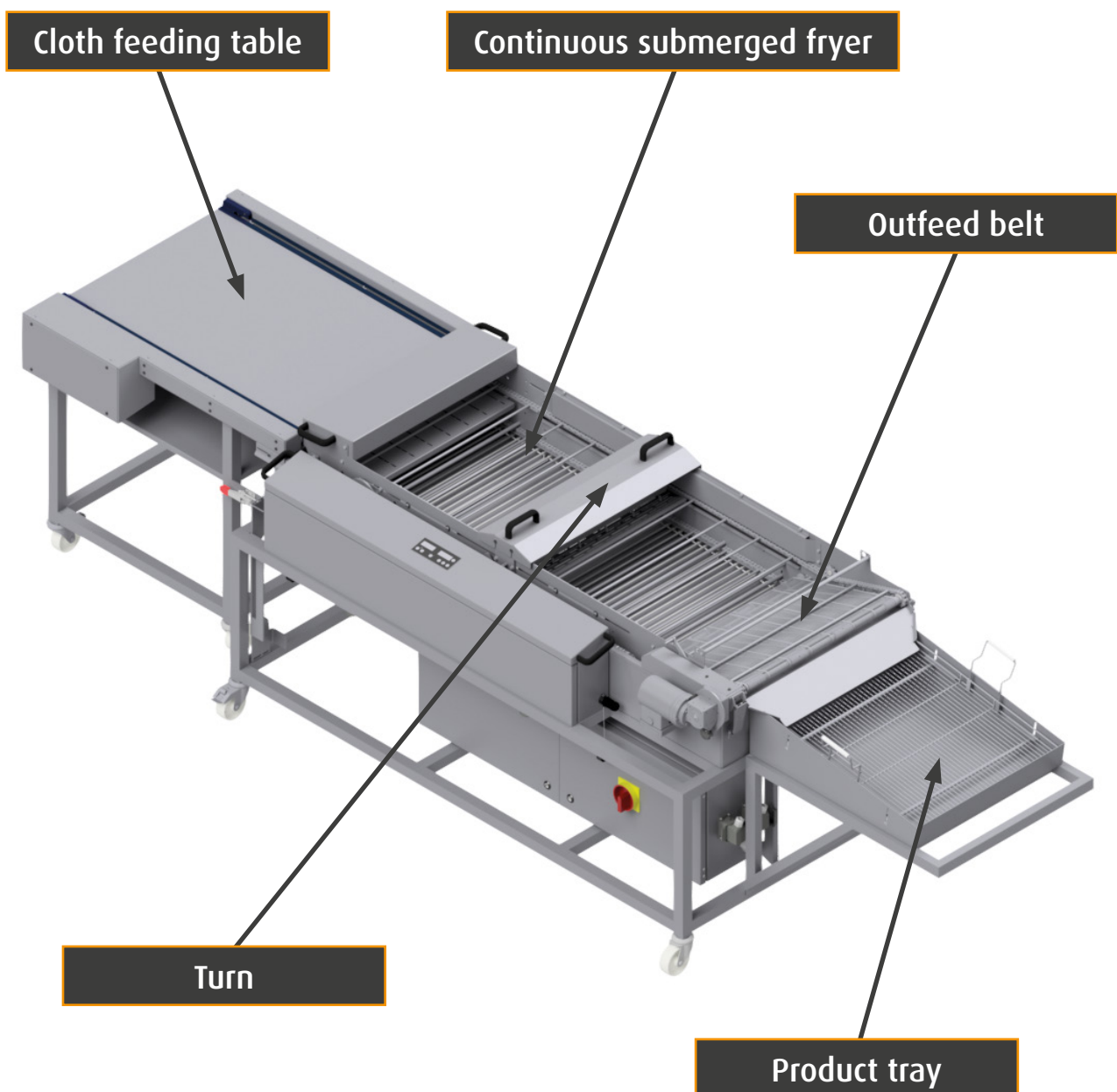




### AUTOMATED DEEP FRYING WITH THE DLA 660 DONUTMASTER

#### 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

- 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

- 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 (standard): 4.69"

## TURN

- Optionally available with two turns

## OUTFEED BELT

- For gentle outfeed of products
- For draining excess oil

## PRODUCT TRAY

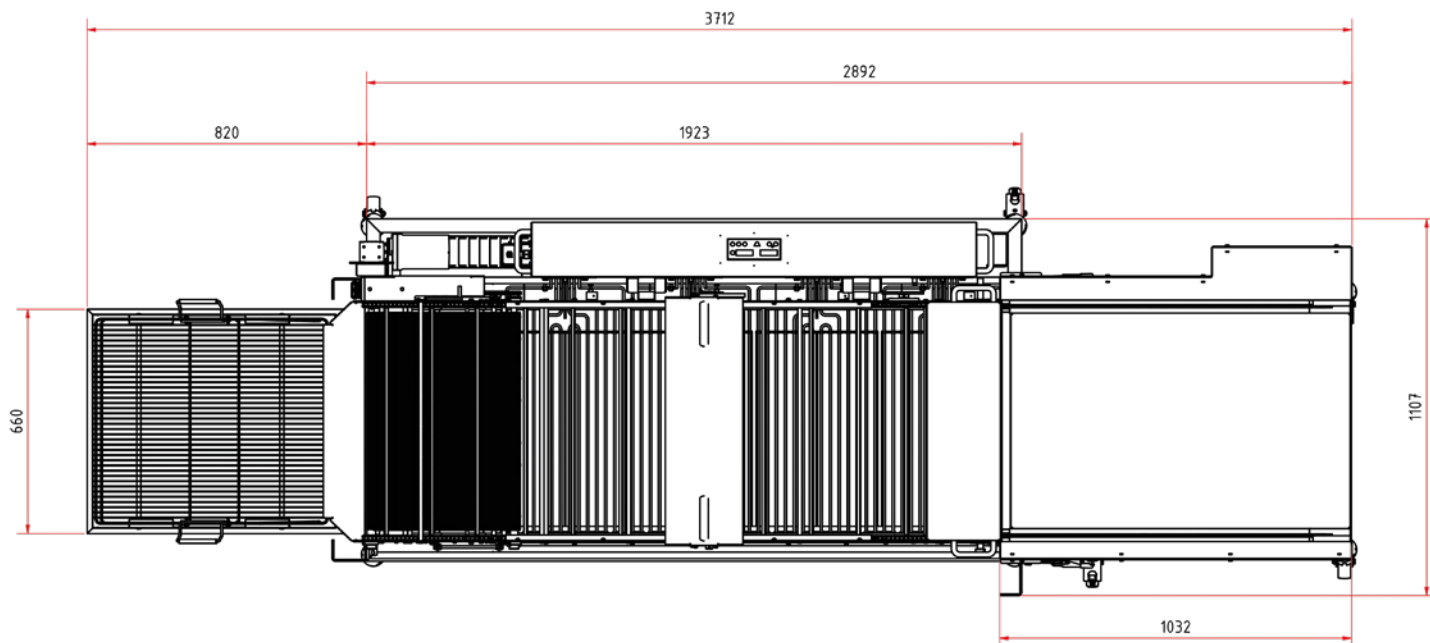
- Removable collecting grate
- For cooling the products
- Collecting tray can also be used as a sugar tray

## 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**



## TECHNICAL DETAILS

|                                    | DLA 660-2 Donutmaster | DLA 660-3 Donutmaster |
|------------------------------------|-----------------------|-----------------------|
| Height (upper edge of grease tray) | 34.3"                 | 34.3"                 |
| Voltage                            | 208-240 V/60 Hz       | 208-240 V/60 Hz       |
| Heating power                      | 28 kW                 | 42 kW                 |
| Total power                        | 29 kW                 | 43 kW                 |
| Filling quantity                   | 47.29 gal             | 70.39 gal             |
| Usable width                       | 25.98"                | 25.98"                |
| Usable length                      | 60.47"                | 93.15"                |
| Space between bars (standard)      | 4.69"                 | 4.69"                 |

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