



DLA 660 Donutmaster

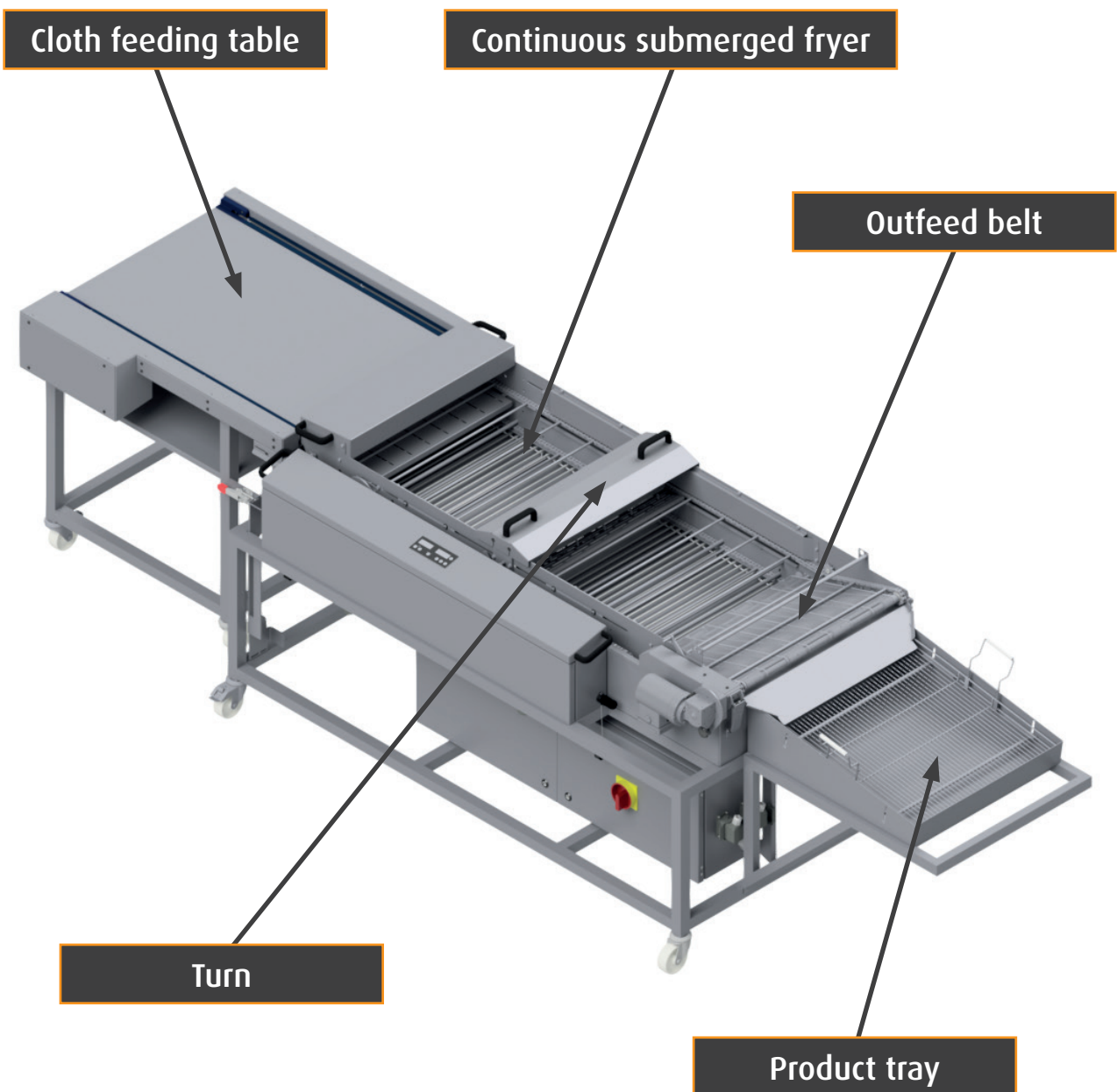
Perfect donuts

think process!

**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

- 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

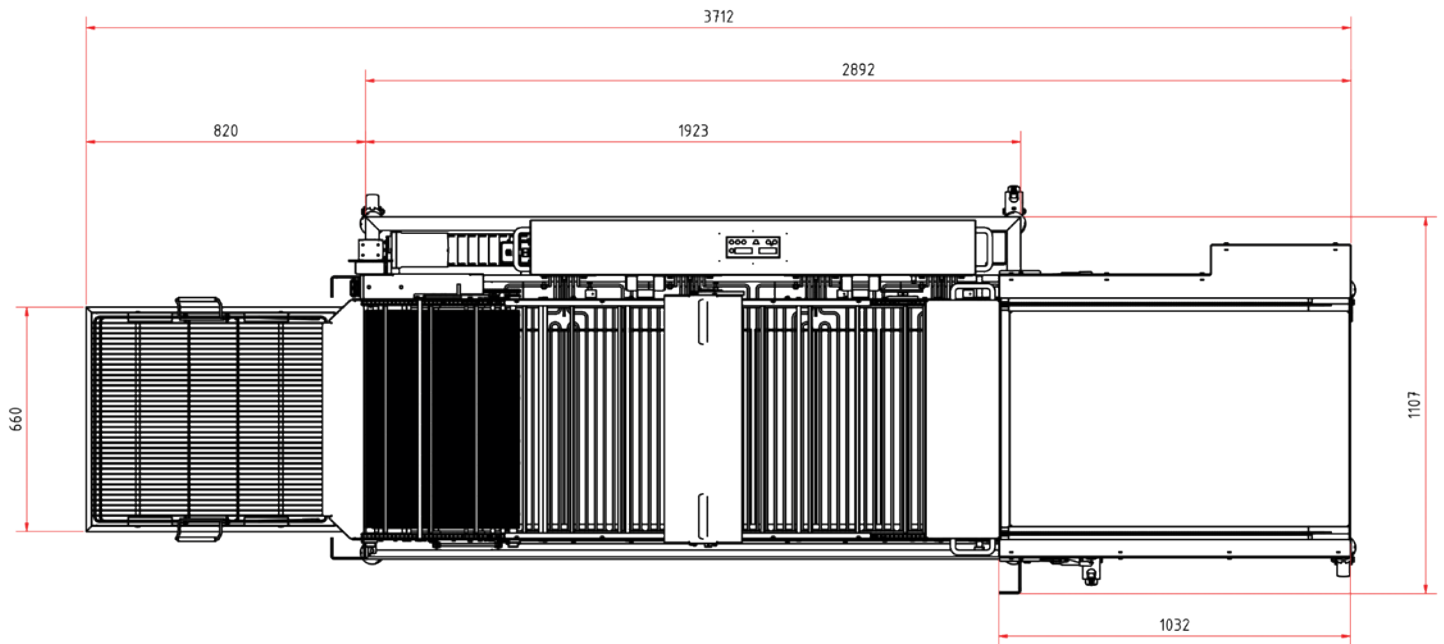
- Removable collecting grate
- For cooling the products
- Collecting tray can also be used as a sugar tray

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



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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