



Continuous Submerge Fryer DLA 660 Donutmaster

AUTOMATED deep frying



The DLA 660 Donutmaster is the economical version of the continuous fryers and can be described as the preliminary stage to the industrial continuous fryers.

TO THE PRODUCT



MORE PRODUCTS



ADVANTAGES of the DLA 660 Donutmaster

The DLA 660 is characterised by state-of-the-art technology that offers simple operation, versatile frying options and consistent results – an advanced solution for the efficient and high-quality production of donuts and Berliners.



FEATURES of the DLA 660 Donutmaster

- **TURNING:** with turning insert with one turn (alternatively also with two turns)
- **GLASS DISPLAY CONTROL:** Enables easy operation and monitoring of the baking process
- **WITH 7 STORABLE BAKING PROGRAMMES:** for adapt the baking process to different recipes and requirements
- **DIGITAL HEATING CONTROL:** Ensures a constant temperature during baking for optimum results
- **PULSED HEATING:** To prevent fat burning on the heating coils

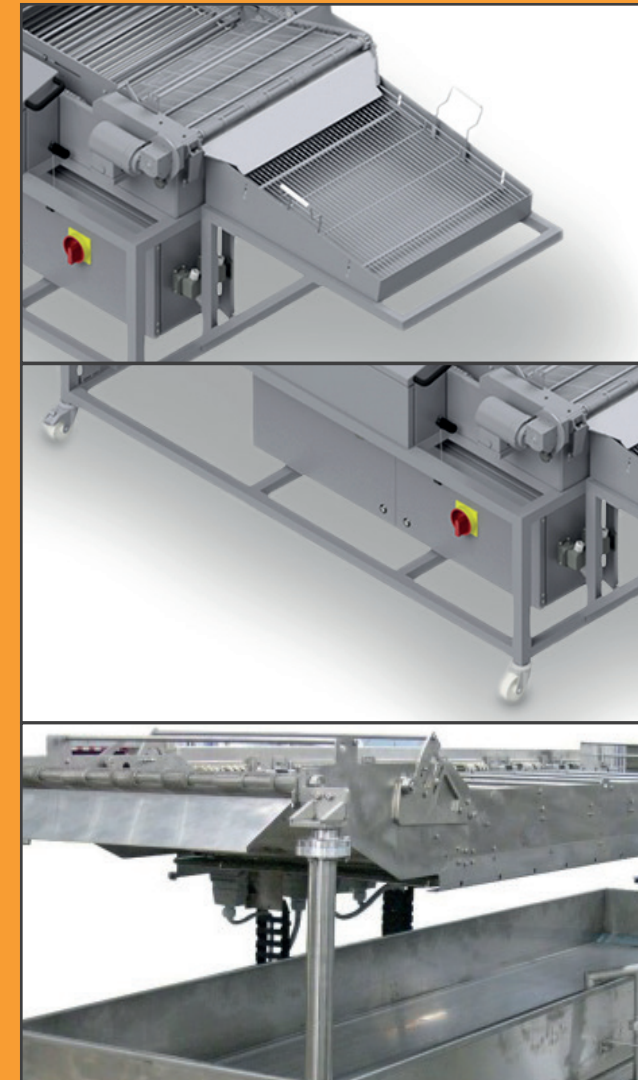


DEEP FRYING
(PASTRY)

FEATURES of the DLA 660 Donutmaster

- **THROUGHPUT SPEED:** infinitely variable
- **PRODUCT TRAY**
- **UNDERFRAME:** mobile
- **TRANSPORT UNIT AND HEATING:**
with tool-free removal

With the DLA 660, we are setting new standards in the industry and offering our customers a reliable and innovative solution for their baking requirements.



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**



TECHNICAL DETAILS

of the DLA 660 Donutmaster

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

These parameters are decisive for the performance and suitability of the machines in different operating environments.

INCLUDED
in delivery



DIGITAL HEATING CONTROL

- with 7 storable baking programmes
- 4 separate heating zones, individually adjustable
- Each heating zone with its own safety thermostat



TURNING

- Available with one or two turns as required
- Bar spacing available as required

OPTIONAL Accessories



DRAIN FILTER

- for comprehensive fat care and longer fat service life

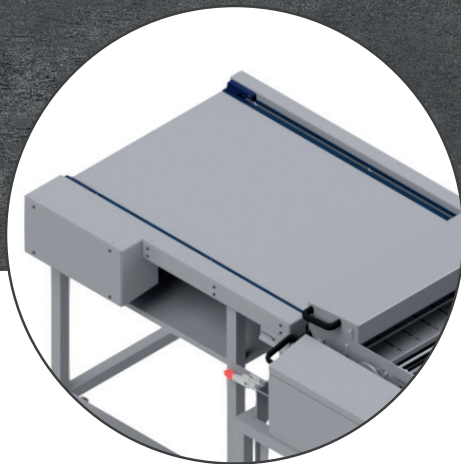


HYDRAULIC LIFTING SYSTEM FOR TRANSPORT UNIT

- for easy cleaning
- electrical or mechanical

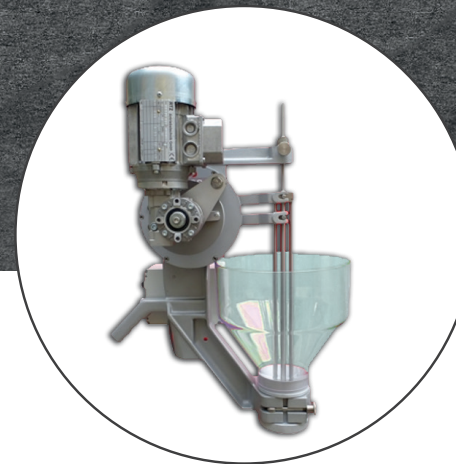


OPTIONAL Accessories



CLOTH FEEDING TABLE

- for manual loading with polyester cloths
- Automatic transfer of the dough pieces to the deep fryer
- Collecting container for cloths and bars underneath the table

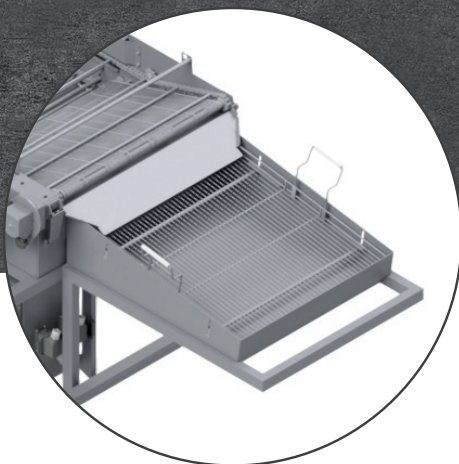


AUTOMATIC DOSING DEVICE (INSTEAD OF CLOTH FEEDING TABLE)

- for the automatic dosing of cake donuts, crullers, curd cheese dumplings



OPTIONAL Accessories



PRODUCT TRAY

- with collecting grid
- can also be used as a sugar tray



OPTIONAL Rental package

ALL-INCLUSIVE HIRE ALL-ROUND CAREFREE PACKAGE

- **NO INITIAL INVESTMENT:** Start without high initial costs (no down payment).
- **FIXED MONTHLY RENT:** Clear and predictable expenditure.
- **BUDGET-FRIENDLY:** Protects your liquidity and financial resources.
- **FLEXIBILITY:** Use the high-quality equipment without a long-term commitment.
- **MAXIMUM RELIABILITY:** We make sure your machine runs!
- **60-MONTH** all-round carefree package
- **ALWAYS USE THE LATEST** generation of equipment!

WHY

you should choose 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

DEEP FRYING
(PASTRY)

SPECIALISED AREAS of WP Lebensmitteltechnik RIEHLE GmbH

DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
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BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION

BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES

more than
50 years
of experience

DEEP FRYING
(PASTRY)

CONTACT and ordering

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Do you have any
questions?

Our sales team looks forward
to hear from you!

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