



Donutmaster  
**DLA 660**

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Perfect donuts



Riehle

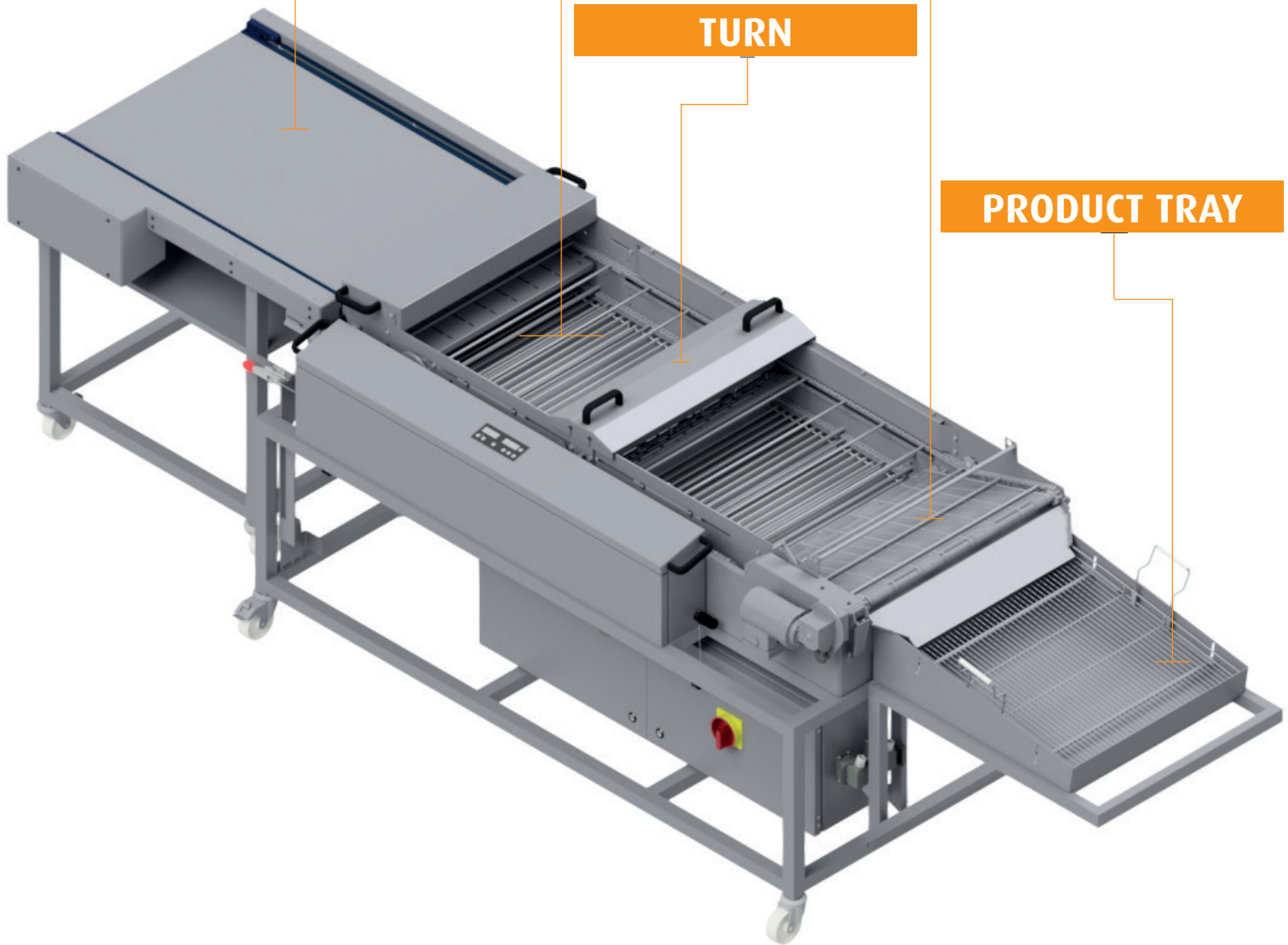
**CONTINUOUS OPEN  
KETTLE FRYER**

**CLOTH FEEDING TABLE**

**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 OPEN KETTLE 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

## 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"

## TURN

- Optionally available with two turns

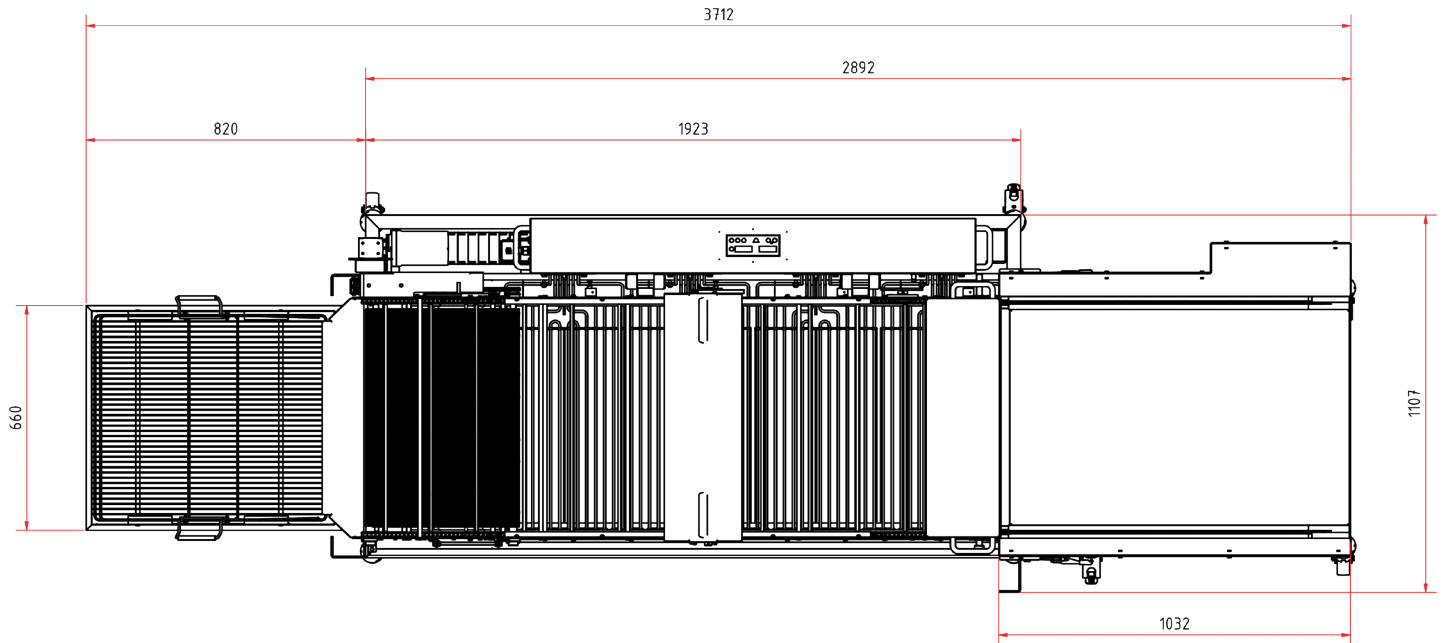
## OUTFEED BELT

- 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





TECHNICAL DETAILS	DLA Donut 660-2	DLA Donut 660-3
Height (upper edge of grease tray)	870 mm	870 mm
Voltage	400 V/50 Hz	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	660 mm
Usable length	1,536 mm	2,366 mm
Space between bars (standard)	119 mm	119 mm

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