

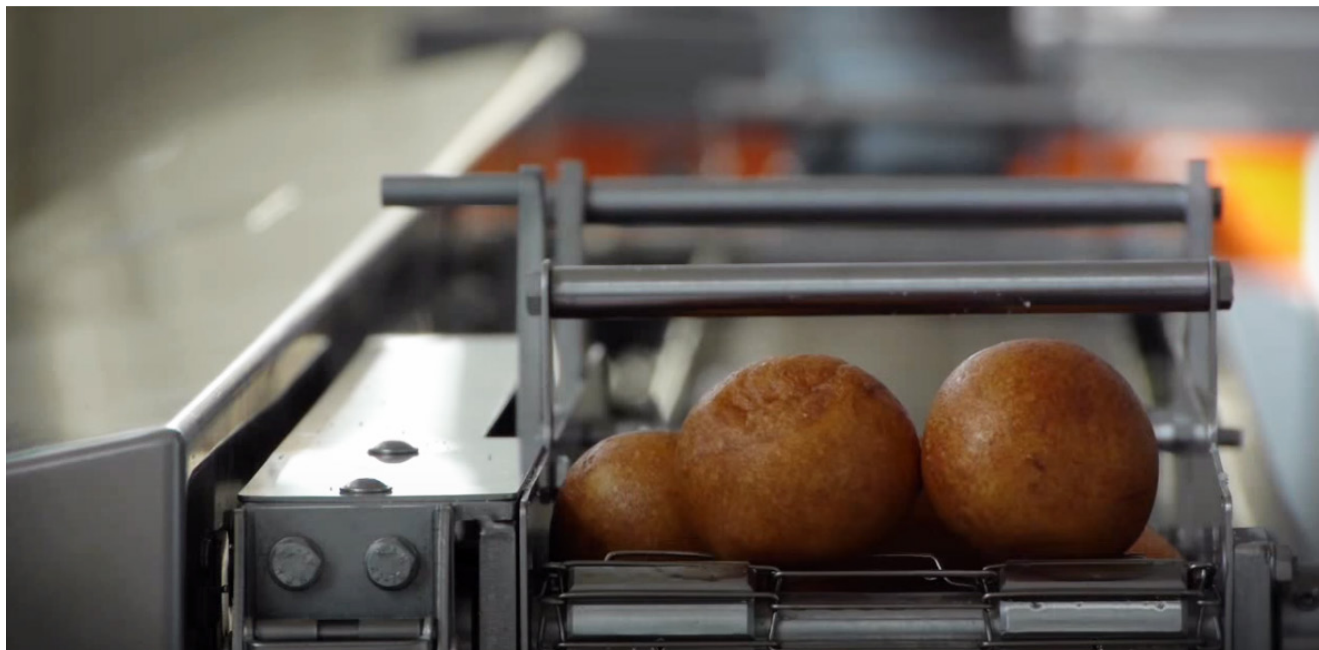
DLA 150, 300, 600
DLA 660 Donutmaster
Industry Touch

Continuous submerge fryer
with direct input

DLA

Perfect deep-fried confectionery like cottage
cheese balls, french crullers and cake donuts

think process!



- ➔ Consistently top quality: uniformly deep-fried products
- ➔ More digestible products thanks to reduced fat absorption
- ➔ Increased efficiency thanks to 40% shorter frying time
- ➔ Energy reduction thanks to shorter frying time, direct heating and efficient design

BENEFITS

- Different widths: 150, 300, 600, 660
- Glass display control with 7 programmes
- Digital heating control leads to a constant temperature and thus reduces fat absorption
- Reduction of the working and frying time of up to 40% by submerged frying
- Constant frying results
- Easy cleaning by removing the transport unit and heating unit without tools
- With dosing device ideal for products such as quark balls, french crullers, cake donuts and much more

OPTIONS

- Continuous oil filter
- Automatic dosing devices
- Various transport belts available
- Increased heat output for extreme applications
- Also available as a fast runner (for pre-frying)
- Customised feeding and discharging solutions
- Customised special equipment
- In different frying lengths and widths available
- From 600 hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray
- Extensive accessories for various product shapes and sizes

The automatic continuous open kettle fryers for submerged and floating deep-frying of all kinds of products



Instead of fat or oil, the system can also be operated with water or broth.



- ➔ Usable width: 140 mm
- ➔ Heating power can be increased

TECHNICAL DATA

	DLA 150-1	DLA 150-2	DLA 150-3
Length	1,485 mm	2,080 mm	2,910 mm
Width	670 mm		
Height (top edge of fat tray)	809 mm		
Empty weight	approx. 45 kg	approx. 90 kg	approx. 130 kg
max. connected load	5.5 kW	10.5 kW	15.5 kW
Voltage	230 V/400 V/N/PE 50 Hz		
Connection	CEE 400V 16A	CEE 400V 16A	CEE 400V 32A
Filling quantity	max. 33 litres	max. 60 litres	max. 86 litres
Usable width	140 mm		
Frying distance in the oil	850 mm	1,580 mm	2,400 mm
Frying time	24 sec. ... 6 min.	55 sec. ... 12 min.	55 sec. ... 11 min.
max. product thickness	max. 5.5 cm		



- ➔ Usable width: 285 mm
- ➔ Heating power can be increased

TECHNICAL DATA

	DLA 300-1	DLA 300-2	DLA 300-3
Length	1,450 mm	2,200 mm	2,900 mm
Width	590 mm		
Height (top edge of fat tray)	870 mm		
Empty weight	approx. 54 kg	approx. 100 kg	approx. 135 kg
max. connected load	9.5 kW	18.5 kW	27.5 kW
Voltage	230 V/400 V/N/PE 50 Hz		
Connection	CEE 400V 16A	CEE 400V 32A	CEE 400V 63A
Filling quantity	max. 49 litres	max. 99 litres	max. 150 litres
Usable width	285 mm		
Frying distance in the oil	850 mm	1,600 mm	2,400 mm
Frying time	18 sec. ... 6 min.	55 sec. ... 12 min.	55 sec. ... 11 min.
max. product thickness	max. 5.5 cm		



- ➔ Usable width: 585 mm
- ➔ Heating power can be increased

ADDITIONAL OPTIONS 600

- Integrated drain filter tank under the fat tray, with automatic level control and washable stainless steel permanent filter and flap for splash-free feeding of fat blocks
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray. This is required from DLA 600 SC-3 upwards.

TECHNICAL DATA

	DLA 600-2	DLA 600-3
Length	2,050 mm	3,050 mm
Width	1,100 mm	
Height (top edge of fat tray)	870 mm	
max. connected load	37 kW	56 kW
Voltage	230 V/400 V/N/PE 50 Hz	
Connection	CEE 400V 63A	CEE 400V 125A
Filling quantity	max. 185 litres	max. 260 litres
Usable width	585 mm	
Frying distance in the oil	1,600 mm	2,400 mm
Frying time	55 sec. ... 12 min	55 sec. ... 11 min
max. product thickness	max. 5.5 cm	



- ➔ Usable width: 660 mm
- ➔ Separate heating zones, independently adjustable, with their own safety thermostat
- ➔ with turning insert for one turn
- ➔ mobile base frame

ADDITIONAL OPTIONS 660

- Optionally available with two turns
- Standard bar spacing: 119 mm
- Drain filter for comprehensive fat care and longer fat service life
- Hydraulic lifting system for transport unit for easy cleaning. Electrical or mechanical.
- Cloth feeding table for manual loading with polyester cloths, automatic transfer of the dough pieces to the deep fryer and 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
- Product tray with collecting grid. Can also be used as a sugar tray.

TECHNICAL DATA

	DLA 660-2	DLA 660-3
Length	3,712 mm	3,844 mm
Width	1,107 mm	
Height (top edge of fat tray)	870 mm	
max. connected load	31 kW	43 kW
Voltage	230 V/400 V/N/PE 50 Hz	
Connection	CEE 400V 63A	CEE 400V 125A
Filling quantity	max. 215 litres	max. 320 litres
Usable width	660 mm	
Frying distance in the oil	1,536 mm	2,366 mm
max. product thickness	max. 10 cm	

Ideal for making donuts and Berliner donuts.





- ➔ Usable width: 585 mm
- ➔ Separate control cabinet with touch panel control, remote maintenance possible
- ➔ Heating power can be increased

ADDITIONAL BENEFITS

- Separate control cabinet with touch panel control
 - Touch panel is insensitive to water, dirt and oil/fat
 - All components of the production line are controlled and operated via the touch panel
 - Control system is internet and remote maintenance capable

ADDITIONAL OPTIONS 600 IT

- Automatic level control with fat melting tank ensures a constant amount of fat in the submerge fryer
- Hydraulic lifting unit for transport insert and heating, for easy cleaning of the fat tray.
This is required from DLA 600-3 IT upwards.

TECHNICAL DATA*

	DLA 600-2	DLA 600-3
Length	2,050 mm	3,050 mm
Width	1,100 mm	
Height (top edge of fat tray)	870 mm	
max. connected load	37 kW	56 kW
Voltage	230 V/400 V/N/PE 50 Hz	
Connection	CEE 400V 63A	CEE 400V 125A
Filling quantity	max. 185 litres	max. 260 litres
Usable width	585 mm	
Frying distance in the oil	1,600 mm	2,400 mm
Frying time	55 sec. ... 12 min	55 sec. ... 11 min
max. product thickness	max. 5.5 cm	

*without control cabinet



DEEP FRYING
(PASTRY)

DEEP FRYING
(SAVOURY)
& COOKING

IN-STORE /
SNACK
BAKING

LYE
APPLICATION

TRAY
CLEANING

ROBOTICS /
AUTOMATION



BAKERY
FREEZING
SYSTEMS

CUSTOMISED
SOLUTIONS

ACCESSORIES



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