

**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 programs
- 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)
- Customized feeding and discharging solutions
- Customized 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: 5.51"
- ➔ Heating power can be increased

## TECHNICAL DATA

	DLA 150-1	DLA 150-2	DLA 150-3
Length	58.46"	81.89"	114.57"
Width	26.38"		
Height (top edge of fat tray)	31.85"		
Empty weight	approx. 99 lbs	approx. 190 lbs	approx. 286 lbs
Consumption	5.5 - 7.1 kW	10.5 - 13.7 kW	15.5 - 20.3 kW
Voltage	208-240V/60Hz/Ground		
Filling quantity	max. 8.71 gal	max. 15.85 gal	max. 22.72 gal
Usable width	5.51"		
Frying distance in the oil	33.5"	62.20"	94.5"
Frying time	24 sec. ... 6 min.	55 sec. ... 12 min.	55 sec. ... 11 min.
max. product thickness	max.2.16"		



- ➔ Usable width: 11.22"
- ➔ Heating power can be increased

## TECHNICAL DATA

	DLA 300-1	DLA 300-2	DLA 300-3
Length	57.08"	86.6"	114.17"
Width	23.23"		
Height (top edge of fat tray)	34.25"		
Empty weight	approx. 119.05 lbs	approx. 220.46 lbs	approx. 297.62 lbs
max. connected load	9.5 - 12.5 kW	18.5 - 24.5 kW	27.5 - 36.5 kW
Voltage	208-240V/60Hz/Ground		
Filling quantity	max. 12.94 gal	max. 26.15 gal	max. 40.68 gal
Usable width	11.22"		
Frying distance in the oil	33.46"	63"	94.5"
Frying time	18 sec. ... 6 min.	55 sec. ... 12 min.	55 sec. ... 11 min.
max. product thickness	max. 2.16"		





- ➔ Usable width: 23.03"
- ➔ 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	80.71"	120.08"
Width	43.31"	
Height (top edge of fat tray)	34.25"	
max. connected load	37 kW	56 kW
Voltage	208-240V/60Hz/Ground	
Filling quantity	max. 48.87 gal	max. 68.68 gal
Usable width	23.03"	
Frying distance in the oil	63"	94.49"
Frying time	55 sec. ... 12 min	55 sec. ... 11 min
max. product thickness	max. 2.16"	



- ➔ Usable width: 26"
- ➔ 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: 4.69"
- 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	146.14"	151.39"
Width	43.58"	
Height (top edge of fat tray)	34.25"	
max. connected load	31 kW	43 kW
Voltage	208-240V/60Hz/Ground	
Filling quantity	max. 56.8 gal	max. 84.54 gal
Usable width	26"	
Frying distance in the oil	60.47"	93.15"
max. product thickness	max. 3.94"	

**Ideal for making donuts and Berliner donuts.**





- ➔ Usable width: 23.03"
- ➔ 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	80.71"	120.08"
Width	43.31"	
Height (top edge of fat tray)	34.25"	
max. connected load	37 kW	56 kW
Voltage	208-240V/60Hz/Ground	
Filling quantity	max. 48.87 gal	max. 68.68 gal
Usable width	23.03"	
Frying distance in the oil	63"	94.49"
Frying time	55 sec. ... 12 min	55 sec. ... 11 min
max. product thickness	max. 2.16"	

\*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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