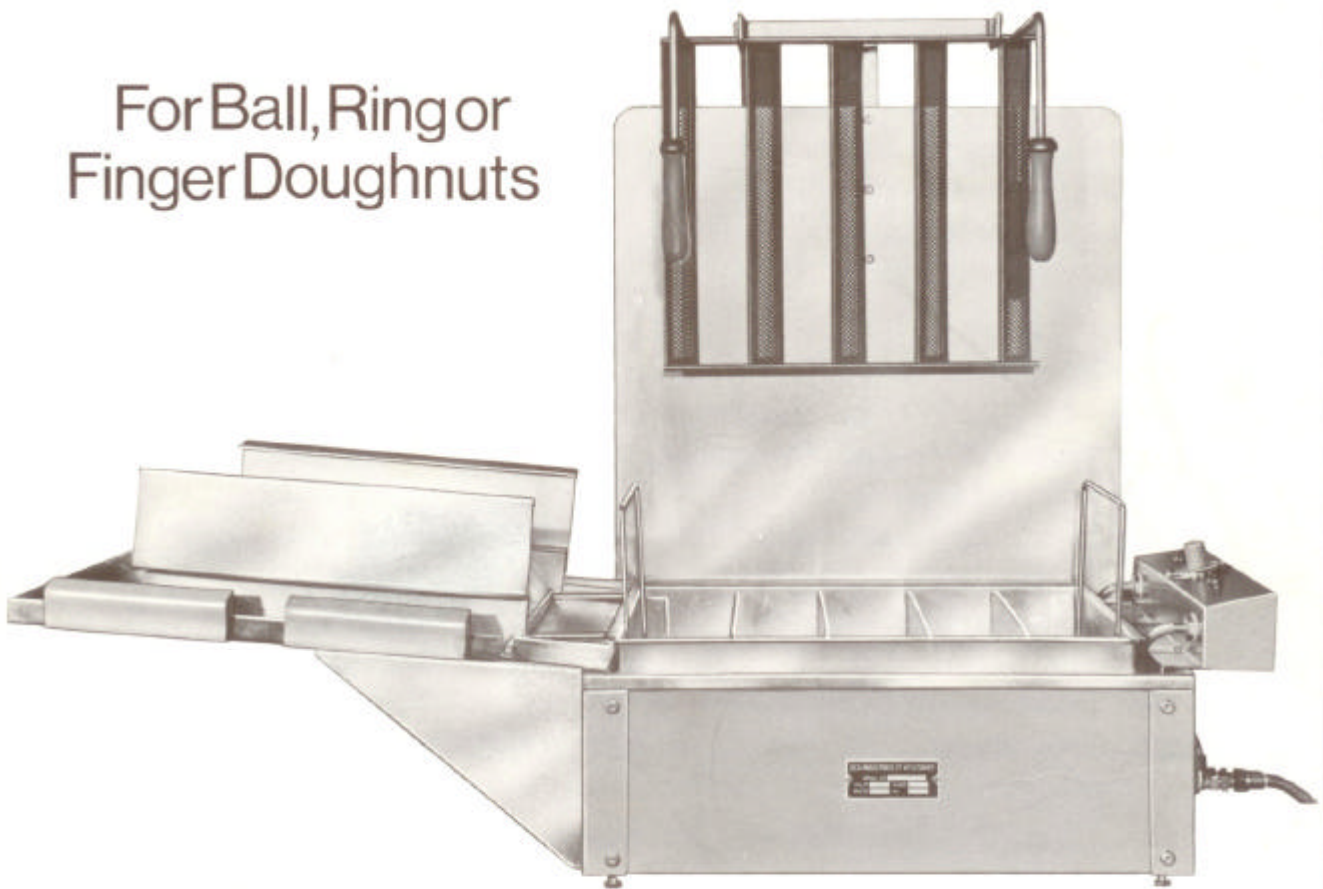


DOUGHNUT FRYERS



500 Doughnut Fryer

For Ball, Ring or
Finger Doughnuts



- * For surface or submerged frying
- * Compact - ideal for bench top operation
- * Electrically heated
- * Will fry 480-600 yeast raised doughnuts per hour
- * Special manual turning device

500 Doughnut Fryer

Description

Designed for frying Ball, Ring and Finger doughnuts. Fresh doughnuts are profitable, irresistible and so easy to make with the DCA 500 Fryer and DCA Doughnut Mix. The unit is robust, compact and easy to operate. Features include thermostat control, drain tap, adjustable feet and special doughnut turning device.

Specification

Production Capacity

480 x 35.54g (1¼ oz.) ball doughnuts at 120 seconds frying time. 600 ring doughnuts at 90 seconds frying time.

Dimensions of Fryer

Length, including drainboard 122cm (48"). Width 48cm (19"). Height to top of splashback 92cm (36").

Recommended Bench Size

Bench top 61cm x 61cm (24" x 24"). Bench height 61cm (24") max.

Frying Screens 45.7 x 38.1cm (18" x 15") – 15 screens with each fryer.

Electrical Supply

240 volt, single phase, 50 Hz. 4.8kw.

Kettle Capacity

25.4kg (56 lbs.) frying fat.

Finish Case and heater box – mild steel with Blue Hammered Stove Enamel Kettle, Baffle Assembly, Drainboard, Splashback and Screen Loader – mild steel, tinned finish.