

THE CLASSICAL FRYER

DOUGHNUT FRYER SERIES WW

CONSISTENTLY HIGH
QUALITY DOUGHNUTS
DUE TO SOFT TURNING
DEVICE

Model WW-GW 10



PROOFING

Proofing the doughnuts on swing pans. Proofer models with integrated proofer cabinet, optimal air circulation, separate thermostat - controlled heating and water tank. Proofer cabinet is complete double coated for heat insulation.

FEEDING

For feeding the fryer with raised doughnuts just put the swing pans over the frying kettle and turn them easily with two fingers so that the doughnuts drop carefully into the fat. For feeding with other types of dough a cake doughnut depositor can be joined to the fryer.



BAKING

Baking the pastries in the frying kettle is possible with closed or opened cover flap. Removable electric heating unit with exact microprocessor temperature controller and safety thermostat controls the fat temperature during the whole baking process.



FAT CLEANING

Optional a fat filter system is mountable directly onto all mobile fryers. Daily fat cleaning extends the life cycle of the fat. It is cost-saving and improves the quality of the pastries.

TURNING

All doughnuts are easily and softly turned to the other side by shortly lifting and moving the turning device into the opposite end position. You can turn as often as you want.



UNLOADING

After the last baking time lift up the turning device with the freshly-baked doughnuts to the highest position, move the unloading device between doughnuts and frying kettle, turn the turning device into the unload position and the doughnuts drop softly on the drain screen of the unloading device. Move back the unloading device to the drain board.



FINISHING

During the next baking process the pastries can be taken from the drain board for finishing.





MODELS AVAILABLE

Table Models
WW-T

Mobile Floor Models
WW-S

Mobile Proofer Models
WW-G

Roll-In Proofer Models
WW-GW

AVAILABLE SIZES

Models are available with a frying area for 24, 36, 48 and 60 pieces as well as double units with just one drain board in the middle for minimum space requirements

STANDARD FEATURES

Complete stainless steel construction

Drain board - standard left side / optional right side

Lid or cover flap as fryer cover during baking or after work

Lifting and turning device as well as unloading device with drain screen.

Exact microprocessor controller and display of temperature

Safety thermostat

10 swing pans (just for Proofer Models)

Proofer trolley (just for Roll-In Proofer Models)

OPTIONAL FEATURES at additional cost

Fat cleaning system with fat tank and fat pump

Cake Doughnut Depositor with mounting support

Different screens for loading and unloading Cake Doughnuts or special pastries

MODEL SIZES

24 PIECES

36 PIECES

48 PIECES

60 PIECES

Table Models

WW-T 02

WW-T 05

WW-T 10

WW-T 20

Mobile Floor Models

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WW-S 05

WW-S 10

WW-S 20

Mobile Proofer Models

WW-G 02

WW-G 05

WW-G 10

WW-G20

Roll-In Proofer Models

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WW-GW 05

WW-GW 10

WW-GW 20

Proofing Container

C-02

C-05

C-10

C-20

TECHNICAL DATA:

WW-G 02

WW-G 05

WW-G 10

WW-G 20

Swing pan Dimensions

40 x 60 cm

58 x 58 cm

58 x 78 cm

58 x 98 cm

Output per hour about*

240 pieces

360 pieces

480 pieces

600 pieces

Width in closed position

1010 mm

1010 mm

1220 mm

1425 mm

Width in working position

1635 mm

1635 mm

2035 mm

2420 mm

Height

1135 mm

1120 mm

1120 mm

1120 mm

Depth

600 mm

820 mm

820 mm

820 mm

Electrical input for heating

4,5 kW

6,0 kW

7,5 kW

9,0 kW

Total electrical input

5,3 kW

6,8 kW

8,3 kW

10,5 kW

Voltage 230/400 Volt

* in case of 6 min. baking time

Specifications subject to change without notice