

your partner to success!



Doughnut Fryer 冬甩炸爐

Available as either a table or mobile version, with an optional slide-in or roll-in proving cabinet.

Features:

- high efficiency
- wide range of applications
- low energy consumption
- easy handling
- easy maintenance

Doughnuts are dropped into the fat directly from aluminium proving trays. Raising and lowering into the fat is done safely and easily with a handle.

The oil trough is made from stainless steel and is completely waterproof.

The prover has a separate heating system that is thermostatically controlled.



冬甩炸爐有多種款式以供選擇，簡單如座檯式或底座連加滾輪，亦可連醱酵櫃。

- 高效率
- 用途廣
- 耗電量低
- 操作容易
- 保養及清潔容易

冬甩直接由鋁醱酵盤落入油池，手柄控制升降架上落，安全可靠。
油缸不銹鋼製造，完全防水。
醱酵箱有獨立加熱系統，由自動恆溫器控制溫度。

Model 型號	Code 編碼	Code 編碼	Code 編碼
WW-S Series (Stand Models)	096-001001	096-001002	096-001003
Doughnut Capacity 炸圈餅數量	36	48	60
Trough Size 油缸尺寸	580x580mm	580x780mm	580x980mm
Fat Content Trough Capacity 油份容量	30KG	40KG	50KG
Size (in working position) (W)x(D) 操作時尺寸	1,620x820mm	2,100x820mm	2,420x820mm
Height 高度	1,250mm	1,250mm	1,250mm
Fryer Power 功率	6kW	7.5kW	9kW
Voltage 電壓	380V	380V	380V

