

THE ALLROUNDER

DOUGHNUT FRYER SERIES TK

THE BASIC FRYER LINE
SIMPLE AND EFFICIENT
FOR MULTIPLE USE



Model TK-S 10



PROOFING

Proofing the doughnuts on wooden proofing trays coated with special cloth. Proofer models and proofing containers with optimal air circulation, separate thermostat – controlled heating and with water tank over the heating for moistening. Proofer are complete double coated for heat insulation.

FEEDING

Wooden proofing trays are used also for feeding the raised doughnuts onto the frying screen. 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.

TURNING

During the baking process the pastries are turned conventional. A turning device is missing wittingly.



UNLOADING

For unloading lift the frying screen with the pastries out of the frying kettle and put it on the drain board.

FINISHING

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



FAT CLEANING

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



MODELS AVAILABLE

Table Models
TK-T

Mobile Floor Models
TK-S

Mobile Proofer Models
TK-G

AVAILABLE SIZES

Models are available with a frying area for 18, 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 or backwards
 Lid or clap lid as fryer cover during baking or after work
 Exact microprocessor controller and display of temperature
 Safety thermostat
 Two baking screens
 10 wooden trays with special coating (just for Proofer Models)

OPTIONAL FEATURES at additional cost

Fat cleaning system with fat tank and fat pump
 Cake Doughnut Depositor with mounting support
 Screens for loading and unloading Cake Doughnuts or special pastries
 Wooden trays with special coating

MODEL SIZES

	18 PIECES	24 PIECES	36 PIECES	48 PIECES	60 PIECES
Table Models	TK - T00	TK - T01	TK - T 05	TK - T 10	TK - T 20
Mobile Floor Models	-	-	TK - S 05	TK - S 10	TK - S 20
Mobile Proofer Models	-	-	TK - G 05	TK - G 10	TK - G 20
Proofing Container	C - 00	C - 01	C - 05	C - 10	C - 20

TECHNICAL DATA:

	TK - T00	TK - T01	TK - S 05	TK - S 10	TK - S 20
Wooden Tray Dimensions	30 x 50 cm	40 x 50 cm	58 x 58 cm	58 x 78 cm	58 x 98 cm
Output per hour about*	180 pieces	240 pieces	360 pieces	480 pieces	600 pieces
Width in closed position	675 mm	675 mm	865 mm	1065 mm	1265 mm
Width in working position	1210 mm	1210 mm	1380 mm	1780 mm	2180 mm
Height	270 mm	270 mm	1095 mm	1095 mm	1095 mm
Depth	380 mm	480 mm	660 mm	660 mm	660 mm
Electrical input	3,0 kW	4,5 kW	6,0 kW	7,5 kW	9,0 kW
Voltage	230 V	400 V	400 V	400 V	400 V

* in case of 6 min. baking time

Specifications subject to change without notice