



Type VSD-8

THE NEWNESS

CONTINUOUS DOUGHNUT FRYER

SERIES USD AND VSD

TOP-QUALITY OF ALL KIND OF YEAST AND NON YEAST DOUGHNUTS DUE TO COMPLETE AUTOMATIC BAKING PROCESS, INTEGRATED FAT LEVELING AND PERMANENT FAT CLEANING AT A CAPACITY OF 240 TO 12.600 PIECES PER HOUR



PROOFING

The yeast doughnuts will be proofed on fermentation frames with special proofing and feeding cloth. Roll-in proofer with climate automat and optimal air circulation for one, two or more 18 baking tray trolleys are available. Roll-in proofers are complete double coated for heat insulation.



FEEDING

For feeding the fryer the operator puts a baking tray covered with a special cloth and the raised yeast doughnuts on the feeding table of the yeast doughnut feeder (BBA) and removes the tray under the cloth. Then the feeding belt takes over one doughnut row after the other to move them into the fat. For feeding with other types of dough a cake doughnut feeder can be joined to the fryer.



AUTOMATIC BAKING

The complete automatic baking process includes baking time and temperature control, control of fat level as well as feeding, turning, transportation and unloading of the doughnuts.

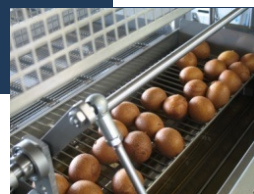
TURNING

During the baking process the doughnuts will be turned softly up to three times according to the chosen baking program.



UNLOADING

After the last baking cycle the freshly-baked doughnuts are moved softly over a drain grid and slide out of the fryer.

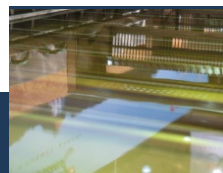


DOUGHNUT SIZE ADJUSTMENT

By choosing the appropriate baking program the row spacing can be changed for different sizes of doughnuts. The fryer grows with the size of the doughnut. This option is available for fryer type VSD.

FAT CLEANING

A fat filter and cleaning system is also part of the fryer. Permanent fat cleaning extends the life cycle of the fat extraordinarily. It is cost saving and improves the quality of the pastries.





CHANGEOVER FROM ONE PRODUCT TO ANOTHER WITHIN A FEW MINUTES

FRYER VERSIONS

In terms of length, width, row spacing and number of rows the fryer can be adjusted to the needs of a bakery. Thus, the available space in the bakery can be used at best and the capacity can be optimally matched.



STANDARD FEATURES

Each system is equipped with a Siemens S7 touch panel control, with three relocatable turning devices, with an integrated fat-leveling system, with a permanent fat cleaning unit, with a fat storage tank, with an electronic temperature controller and with a liftable frying kettle insert frame for easy cleaning and maintenance.



OPTIONAL FEATURES AT ADDITIONAL COST

Yeast Doughnut Feeder, Cake Doughnut Feeder, automatic marmelade filling machine, glazing machine, diving grid, cooling down conveyor, turnable sugar bowl, extractor hood with fire-extinguishing system, roll-in proofer with climate automat, tray trolley, baking trays, fermentation frames as well as complete double coated fat storage tank for heat insulation.



TECHNICAL SPECS: USD-6 USD-8 USD-10 USD-8L USD-10L VSD-6 VSD-8 VSD-10

Yeast Doughnuts per hour*	900	1200	1900	2800	3500	900	1200	1900
Cake Doughnuts per hour*	960	1280	2000	2880	3600	960	1280	2000
Cake Balls per hour*	3000	4200	6480	9800	12600	3000	4200	6120
max. pastry size (mm)	110	110	110	110	110	190/110	190/110	190/110
Pieces per row	6	8	10	8	10	6	8	10
Number of rows	15/16	15/16	19/20	35/36	35/36	8/17	8/17	9/19
Fat capacity (Ltr.)	185	230	338	502	602	195	240	360
max. length (mm)	5300	5500	7200	12000	12000	5700	5900	7200
Total input (kW)	37	41	54	82	90	37	41	54
Voltage 230/400 Volt								

* in case of 6 minutes baking time

Specifications subject to change without notice