



Model WW-GW X20 AT  
with optional fat cleaning system  
and optional dough depositor

# THE AUTOMATIC FRYER WITH TOUCH DOUGHNUT FRYER SERIES WW-AT

CONSISTENTLY TOP QUALITY  
DOUGHNUTS DUE TO  
AUTOMATIC BAKING PROCESS



## 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.



## UNLOADING

After the last baking cycle the freshly-baked doughnuts are lifted automatically out of the fat. 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

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

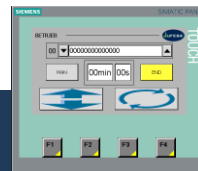
## FEEDING

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.



## AUTOMATIC BAKING

After pressing the start key the baking process with closed or opened cover flap including turning the doughnuts is done automatically. The touch panel with several available baking programs displays the remaining baking time of each baking cycle. Removable electric heating unit with exact microprocessor temperature controller and safety thermostat controls the fat temperature during the whole baking process.



## MANUAL BAKING

Manual baking by pressing the respective key for the functions lifting, lowering and turning is also possible at any time. The baking time is displayed on the control panel.

## AUTOMATIC TURNING

All doughnuts are softly turned to the other side by shortly lifting and tilting the turning device into the opposite end position.



## FAT CLEANING

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





## MODELS AVAILABLE

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 36, 48, 60 and 60 XXL 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  
 Cover flap with electrical drive as fryer cover during baking or after work  
 Lifting and turning device with electrical drive as well as unloading device with drain screen.  
 Siemens S7 Touch Panel computer control with memory for different baking programs.  
 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 of Cake Doughnuts or other special pastries  
 Swing pans with or without special felt available



Model WW-S 20 AT

### MODEL SIZES:

	36 PIECES	48 PIECES	60 PIECES	60 XXL PIECES
Mobile Floor Models	WW-S 05 AT	WW-S 10 AT	WW-S 20 AT	WW-S X20 AT
Mobile Proofer Models	WW-G 05 AT	WW-G 10 AT	WW-G 20 AT	WW-G X20 AT
Roll-In Proofer Models	WW-GW 05 AT	WW-GW 10 AT	WW-GW 20 AT	WW-GW X20 AT
Proofing Container	C-05	C-10	C-20	C-X20

### TECHNICAL DATA:

	WW - 05 AT	WW - 10 AT	WW - 20 AT	WW - X20 AT
Swing Pan Dimensions	58 x 58 cm	58 x 78 cm	58 x 98 cm	68 x 115 cm
Output per hour about*	360 pieces	480 pieces	600 pieces	600 XXL pieces
Width in closed position	980 mm	1190 mm	1400 mm	1500 mm
Width in working position	1570 mm	1970 mm	2350 mm	2700 mm
Height	1410 mm	1410 mm	1410 mm	1410 mm
Depth	830 mm	830 mm	830 mm	930 mm
Electrical input for heating	6,0 kW	7,5 kW	9,0 kW	12,0 kW
Total electrical input	6,9 kW	8,4 kW	10,7 kW	13,7 kW
Voltage 230/400 Volt				

\* in case of 6 min. baking time

Specifications subject to change without notice