

The Donut Fryer is a single table top unit; or equipped with optional base unit, mobile stand, proofer or roll-in proofer.



FRYERS

The Fryer Range is the joint-effort between Kolb and the international leading foods services equipment manufacturers, which is aimed to offering utmost convenience and work efficiency to customers.

Model

Table Models	WW-T 05	WW-T 20
Mobile Floor Models	WW-S 05	WW-S 20
Mobile Proofer Models	WW-G 05	WW-G 20
Roll-in Proofer Models	WW-GW 05	WW-GW 20
Proofing Container	C-05	C-20

Technical Data

Swing pan Dimensions	580 x 580mm	580 x 980mm
Output per hour	360 pieces	600 pieces
Width in closed position	1010 mm	1425 mm
Width in working position	1635 mm	2420 mm
Height	1120 mm	1120 mm
Depth	820 mm	820 mm
Electrical input for heating	6.0kW	9.0kW
Total electrical Input	6.8kW	10.5kW
Supply Voltage	230/400	

CHICKEN FRYERS

The Deep Fryer is jointly developed with the leading American equipment manufacturer - Giles, features with easy operation and quick oil temperature recovery. It is designed to bring the utmost convenience and cost saving. Deep-volume Fryer and Double-Basket Fryer are available for your choice.



GC-1081



GC-2087



Dimension when opened : Width (cm)

660

450

: Depth (cm)

1030

900

: Height (cm)

1100

1050

Voltage (V)

400V/3ph/50~60Hz

Weight (KG)

200

100

Current (A)

28

27.6

Power (kW)

18

18.2