

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



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.

FRYERS

Model

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

Technical Data

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



	Deep Fryer GC-1081	Double Basket Fryer 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