

DONUT FRYER

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



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-C 05	WW-C 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 (mm)</i>	580 x 580	580 x 980
<i>Output per hour</i>	360 pieces	600 pieces
<i>Width in closed position (mm)</i>	1010	1425
<i>Width in working position (mm)</i>	1635	2420
<i>Height (mm)</i>	1120	1120
<i>Depth (mm)</i>	820	820
<i>Electrical input for heating (kw)</i>	6.0kW	9.0kW
<i>Total electrical input</i>	6.8kW	10.5kW
<i>Supply Voltage (kw)</i>		

CHICKEN FRYER

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
<i>Dimension when opened : Width (cm)</i>	660	450
<i>: Depth (cm)</i>	1030	900
<i>: Height (cm)</i>	1100	1050
<i>Voltage (V)</i>	400V/3ph/50~60Hz	
<i>Weight (KG)</i>	200	100
<i>Current (A)</i>	28	27.6
<i>Power (kW)</i>	18	18.2