

Donut Fryer Conveyor Type

Rs. 161900(GST Extra)

Donut Fryers. is standard donut fryer range gives donut makers the flexibility needed to make any variety of donut, whether it's a traditional glazed ring, or a custom made signature product. fitted with an over-temperature sensor should your oil level drop below the required minimum.

Designed specifically to fry donuts, these units have a large, shallow vat. Like funnel cake fryers, donut fryers have flat bottoms that work best with the wet batter and dough used to make donuts. As the dough cooks, it sinks to the bottom of the vat, and the vat's incorporated grate keeps the dough separated from heating elements. Before the donuts are served to customers, excess liquid is drained off of them with a drainboard, preventing them from getting soggy. Temperatures controlled by German make Capillary Thermostat with auto cut-off



Technical Specifications

Power in Watts	3000w
Temperature	Upto 300°C
Weight in Kgs	23
Material	Stainless Steel
Dimension in Inches (L X W X H)	40X16X19

01 May 2024 - Price Valid For 15 days

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