

DONUTS FRYER DFB 30

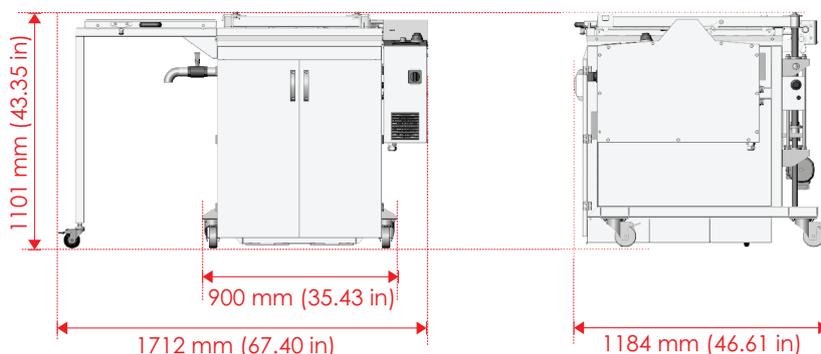
CODE 65952

Description

Operational safety, economy and high quality are synonyms of the MCI Fryers.

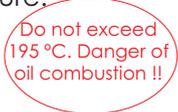
Batch frying of DONUTS with temperature and frying time controlled by the electronic plate. The donuts are easily and gently turned from side to side during frying and the basket assembly is safely hinged in and out of the frying trough.

DFB 30 doughnut fryer, uses VEGETABLE OIL or FAT with a production capacity of 600 units per hour



Net weight:
275 kg
(606 lb)

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| Transportation and logistics info: | To inform | | | | | | |
| Voltage 220 V Three phase: | Power | Total current | Phase wire gauge | Neutral wire gauge | Ground wire gauge | Plug | Circuit breaker |
| | 7,3 kW | 25 A | 6 mm ² | 6 mm ² | 6 mm ² | blue steck 3P+T 32A | Tripolar 40A |
| | * The MCI Fryer must be installed with proper grounding as information above by a qualified professional and must be prepared before the MCI technical visit. Lack of grounding may cause electrical damage and result in loss of the MCI warranty. | | | | | | |
| Power: | 6.000 W for the frying process Triple heating element of 2.000 W each, working in immersion | | | | | | |
| Motor potency: | tumbling conveyor - 46W motor hamper movement - 1/3 HP 4 poles | | | | | | |
| Weight of the products: | Donuts from 60 up to 80 gr (2,11 up to 2,82 oz) | | | | | | |
| Volumetric capacity: | 27 liters | | | | | | |
| Useful area for frying: | width 530 mm x length 750 mm x depth 140 mm (20,82 in x 29,52 in x 5,51 in) | | | | | | |

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| Productivity capacity: | 600 kg(1322,77 lbs) per hour, considering 2 minutes the whole frying process. There may be variations in production capacity, up or down, depending on the texture conditions, temperature, dough humidity and product format. |
| Products growth: | It has a trolley with stacking for 8 trays, with an estimated capacity of 240 donuts. With swivel casters, it can be moved in and out of the chamber, located under the fryer. It has a 1,000 W electric resistance, that heats the water to produce water vapor. To feed the fryer with products, the tray is connected to the fryer and unloaded with a simple manual turning of the device. |
| Temperature:  | The frying temperature depends on the product, but in general is 180°C (356°F), wich is maintained by the electronic plate, even when it does not having savory frying. |
| Permanence time of the product inside the fryer: | Possibility of programming up to 4 frying times (from 0 to 5 minutes each). Each time corresponds to a product tumbling during frying, giving standardized products. |
| Optional purchase: | Fat filtering system can be connected directly to the DFB30 fryer easily and safely. Daily cleaning extends the shelf life of the fat. It is economical and improves the quality of the final product. |
| Electric Panel: | Independent control of frying time or permanence of the product inside the fryer, with individual programming time, so that both sides are browned in the same way. |