



TABLE TOP VERSION SP-24



- ◆ TABLE TOP
- ◆ ON A RACK
- ◆ WITH A PROOFING CHAMBER
- ◆ WITH A DOUGHNUT TURNING SYSTEM

DOUGHNUT FRYERS SP



FRYERS WITH A DOUGHNUT TURNING SYSTEM

AVAILABLE MODELS : SP-48G PLUS, SP-60 G PLUS, SP-80 G PLUS



MAXIMUM PERFORMANCE

WHICH VERSION DO YOU NEED? FRYING 48, 60 AND EVEN 80 DOUGHNUTS AT THE SAME TIME



insulated bowl



temperature adjustment



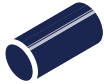
2x frying baskets



non-heating handles



removable heating component



AISI 304 stainless steel



drain valve



safety thermostat



humidity control



proofing chamber temperature control



Loading unit/loaders



hygienic flat surfaces



easy and safe control

A fryer with a doughnut turning system and proofing chamber, including all equipment necessary for starting production (*fryer, proofing chamber for doughnuts on castors, five loading trays in the proofing chamber, two baskets for pulling doughnuts out*). All components of the device are made of top quality acid-proof steel OH18N9. Convenient turning system.

With simple forms, it is very easy to keep the device clean. Excellent insulation guarantees minimum heating of the external layer. Owing to many years of experience in designing and manufacturing machines, we have not encountered any single failure of the heating system for 10 years of the manufacturing period.

Convenient turning system

Compare bowl dimensions, do not be influenced by the approximate charge size.

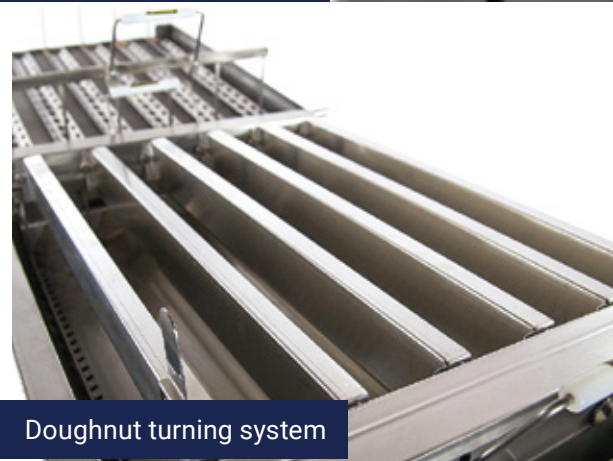


Equipment

- Proofing chamber on castors
- Oil bowl
- Heating control panel with the possibility of removing it completely from the bowl for cleaning
- Oil drain valve
- Suspended cover
- Two baskets for pulling doughnuts out
- 5 loading trays for proofing doughnuts and throwing them into oil once
- The doughnut turner is located in the oil pan for turning all doughnuts once



Turning lever



Doughnut turning system

Model	Number of standard doughnuts [pcs]	Internal dimensions of the bowl [mm]			External dimensions of fryer with closed cover [mm]		External dimensions of fryer with opened cover [mm]		Power [kW]
SP-48/G PLUS	48	640	615	145	840 x 660 x 1140		1400 x 660 x 1230*		7
SP-60/G PLUS	60	840	615	145	1040 x 660 x 1140		1800 x 660 x 1230*		8,5
SP-80/G PLUS	80	1040	615	145	1240 x 660 x 1140		2200 x 660 x 1230*		10

Power supply: 400 Volts / 3 Ph / 50 HZ

FRYERS ON A RACK

AVAILABLE MODELS: SP-24, SP-48, SP-60, SP-80



READY TO WORK

Equipment

- Oil bowl
- Removable heaters with a control panel
- Shaped drainer
- Stainless rack
- Oil drain, ball valve
- Two baskets for pulling doughnuts out



**LONG
life
HEATER**

COMPACT RACK FRYER SP-60

MAXIMUM PERFORMANCE



insulated bowl



temperature adjustment

WHICH VERSION DO YOU NEED?

FRYING 24, 48, 60 AND EVEN 80 DOUGHNUTS AT THE SAME TIME



2x frying baskets



non-heating handles

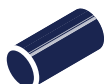
SP type electric fryers are intended to fry doughnuts, cenci, fish and other products requiring quick preparation in oil. All components of the device are made of top quality acid-proof steel OH18N9.

Simple forms and a shaped bowl facing towards the tap – the oil drain make it very easy to keep the machine clean. The heaters with the control panel are easily removable, so it is possible to quickly clean the panel or the bowl bottom. To ensure maximum safety of the heater at the control panel in a zone not immersed in oil, they do not heat up and have a dead zone. Excellent insulation

prevents heating of the fryer and bowl covers. The doughnut fryer features a safety thermostat which prevents overheating and burning of oil in case of damage to the controls. The indicator light on the control panel signals with its colour the heating process or properly heated oil. The heaters are elevated above the bowl bottom which prevents burning of crumbs, flour, etc. The basket handles are made of non-heating material. A very practical doughnut fryer of a robust design will certainly prove useful in many confectioneries, bakeries or fish restaurants.



removable heating component



AISI 304 stainless steel



drain valve



safety thermostat



hygienic smooth surfaces



easy and safe control



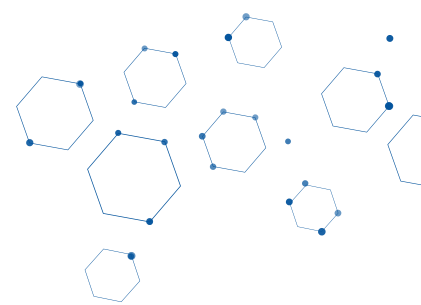


Model	Number of standard doughnuts [pcs]	Internal dimensions of the bowl [mm]			External dimensions of fryer with closed cover [mm]		External dimensions of fryer with opened cover [mm]		Power [kW]
SP-24 table top	24	490	410	170	680 x 460 x 280		1160 x 460 x 380*		6
SP-24 on a rack	24	490	410	170	680 x 460 x 970		1160 x 460 x 1070*		6
SP-48 on a rack	48	640	615	145	840 x 660 x 970		1400 x 660 x 1070*		6
SP-60 on a rack	60	840	615	145	1040 x 660 x 970		1800 x 660 x 1070*		7,5
SP-80 on a rack	80	1040	615	145	1240 x 660 x 970		2200 x 660 x 1070*		9

* SP-24 available in a table top version

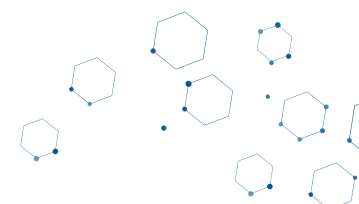


COMPACT TABLE TOP FRYER SP-24



Equipment

- Oil bowl
- Removable heaters with a control panel
- Shaped drainer
- Oil drain, ball valve
- Two baskets for pulling doughnuts out
- Adjustable feet



The fryer has two thermostats – main and protection ones.

The heaters are elevated above the bowl bottom and protected against burning.

FRYERS WITH A PROOFING CHAMBER

AVAILABLE MODELS: SP-48G, SP-60G, SP-80G



MAXIMUM PERFORMANCE

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insulated bowl



temperature adjustment



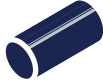
2x frying baskets



non-heating handles



removable heating component



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humidity control



proofing chamber temperature control



Loading unit/loaders



drain valve



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even
80
doughnuts
at the same
time

Compare bowl dimensions,
do not be influenced by
the approximate charge size.





Equipment

- Proofing chamber on castors
- Oil bowl
- Removable heating component
- Oil drainer
- Suspended cover
- Two baskets for pulling doughnuts out
- 5 loading trays for doughnuts in the proofing chamber



Loading units / loaders x5



High efficient proofer



Safety thermostat preventing overheating

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Power supply: 400 Volts / 3 Ph / 50 HZ

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