

FULL AUTOMATIC DOUGHNUT PRODUCTION LINE

PRODUCT CODE

BM-DON-IA-1305
BM-DON-IA-1306



BakeMatic Doughnut fryers are very efficient equipment, which make easier doughnuts production. Modular construction allows to disconnect individual sets very easy. It makes easier keeping clean the machines. All elements are made from stainless steel. Special mechanism with latch allows to throw over the doughnuts for frying their two sides, and after pressing lever of this mechanism allows to turn the channels through an angle of 180°C. It makes easier throwing the doughnuts to the tank with sugar-icing for example.

Code	A (mm)	B (mm)	C (mm)	Turning over (No.)	Oil (Lt.)	Products/Tank (No.)	Hourly production
BM-DON-1305	3700	6320	2600	1	260	160	2400
BM-DON-1306	5100	7720	4000	2	370	240	3600

TECHNICAL SPECIFICATIONS

- Structure in stainless steel and anodized aluminum, with movable casters
- Variable speed for belt, adjustable by inverter system
- Device for sheet recollecting
- Terminal with mesh in stainless steel for product unloading, with adjustable inclination
- Prearrangement for loading products with different sizes, on boards dimensions 800x600 mm.

FRYER FOR DONUTS/ BERLINERS

TECHNICAL SPECIFICATIONS

- Structure in stainless steel
- Dimensions of the tank: length 2600 mm - width 805 mm.
- Tank capacity 260 litres (fully operational level of oil).
- Advancement of the products by flotation with rods, pitch 127 mm.
- Max sizes of the product \varnothing 90 mm.
- Variable speed of advancement, adjustable by inverter system.
- Turning over unit at 8 rows, pneumatic actuation.
- Channeling profiles in stainless steel, extractable and with adjustable height.
- Oil heating through electric resistances
- Total power 53 kW, absorption 102 A
- Device for the automatic control of the oil level with stocking tank capacity 100 litres
- Independent oil heater for oil stocking tank, power 2.5 kW
- Oil unloading with manual valve.
- Removable covering panels.
- Control unit with TOUCH SCREEN panel
- Possibility of storing up to 20 personalized programs.
- Electric board on stainless steel box AISI 304 IP55.
- Voltage 400V 50Hz 3-phase + Neutral + Earth cables.
- Hourly capacity of production: 2.300 pieces approximately, with baking cycle of 4 minutes

INJECTING GROUP FOR CREAM OF JAMS (for filling Berliners only)

TECHNICAL SPECIFICATIONS

- Structure in stainless steel and anodizes aluminium, with movable casters
- Filling unit wt 8 exits in stainless steel, easily dismountable for cleaning
- Hopper in stainless steel, capacity 75 liters approx.
- Adjustment of the quantity through suitable hand-wheel, from 10 to 45 grams for each exit
- Pneumatic movement for the injecting unit
- Spherical non-return valve on each exit
- Injecting needles \varnothing 6 mm
- Chain-driver metal belt, "INTRALOX" type, for product unloading, dismountable and washable separately
- Exit plane for products
- Electro-pneumatic actuation
- Integrated electric board on the box of the fryer