



TABLE TOP VERSION



- TABLE TOP
- ON A RACK
- WITH A PROOFING CHAMBER



Doughnut fryers SP

SP-24, SP-48, SP-60, SP-80, SP-48G, SP-60G, SP-80G



HYGIENE

REMOVABLE HEATERS
EASY TO CLEAN
SHAPED BOTTOM
STAINLESS STEEL
OIL DRAIN

SAFETY

COLD HEATER ZONE DOUBLE THERMOSTAT INDICATOR LIGHT

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



COMPACT RACK FRYER SP-60

FRYERS ON A RACK

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



Maximum performance



insulated bowl



temperature adjustment



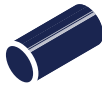
2x frying baskets



non-heating handles



removable heating component



AISI 304 stainless steel



drain valve



safety thermostat



hygienic smooth surfaces



easy and safe control

WHICH VERSION DO YOU NEED?

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

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 crumbles, flour, etc. The basket handles are made of non-heating fryer of a robust design will certainly prove useful in many confectioneries, bakeries or fish restaurants.





Model	Number of standard doughnuts [pcs]	Outer dimensions [cm] * with drainer unfolded	Inner dimensions of the bowl [cm]	Power [KW]	Power supply
SP-24*	24	69 x 46 x 27 *(116)	49 x 41 x 17,5	6	400 Volt / 50 HZ
SP-48	48	84 x 67 x 117 *(140)	64 x 62 x 15	6	400 Volt / 50 HZ
SP-60	60	104 x 67 x 117 *(180)	84 x 62 x 15	7,5	400 Volt / 50 HZ
SP-80	80	142 x 67 x 125 *(220)	104 x 62 x 15	9	400 Volt / 50 HZ

* SP-24 available in a table top version

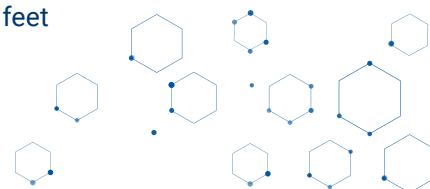


compact design

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



FRYERS WITH A PROOFING CHAMBER



insulated
bowl



temperature
adjustment

Maximum performance



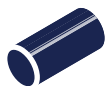
2x frying
baskets



non-heating
handles



removable heating
component



AISI 304
stainless steel



drain
valve



safety
thermostat



hygienic
flat surfaces



easy and safe
control



humidity
control



proofing chamber
temperature
control



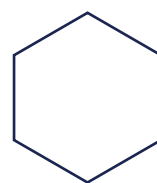
Loading unit/
loaders

WHICH VERSION DO YOU NEED?

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

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

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.



even
80
doughnuts
at the same
time

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





safety thermostat preventing overheating



Loading units / loaders x5



High efficient proofer



Equipment

- Proofing chamber on castors
- Oil bowl
- Removable heating component
- Oil drainer
- Oil drain tap
- Suspended cover
- Two baskets for pulling doughnuts out
- Five tipping units for doughnuts in the proofing chamber



Model	Number of standard doughnuts [pcs]	Number of 10x10 cm doughnuts [pcs]	External dimensions [cm] * with drainer unfolded	Inner dimensions of the bowl [cm]	Power [KW]	Power supply
SP-48G	48	36	84 x 67 x 125 *(140)	64 x 62 x 15	7	400 Volt / 50 HZ
SP-60G	60	48	104 x 67 x 125 *(180)	84 x 62 x 15	8,5	400 Volt / 50 HZ
SP-80G	80	60	142 x 67 x 133 *(220)	104 x 62 x 15	10	400 Volt / 50 HZ

ADDITIONAL EQUIPMENT

Mobile proofing chambers



full humidity control



air circulation system



proofing chamber temperature control



uniform climate within the chamber



chamber on castors

MOBILE, SHOP PROOFING CHAMBERS ARE A PERFECT SOLUTION FOR SHOPS, SMALL BAKERIES, CONFECTIONERIES, GASTRONOMIC FACILITIES.

We offer two models for the same number of 20x trays of 40 x 60 cm, varying in dimensions, so it is always possible to select a chamber for individual needs and a place in which it is to be positioned.

PROF-1

Dimensions: 560 x 875 x 2020 H [mm]

Power: 230V

Capacity: 20 trays (40x 60cm)

PROF-2

Dimensions: 760 x 675 x 2020 H [mm]

Power: 230V

Capacity: 20 trays (40x 60cm)



AUTOMATIC DOUGHNUT STUFFERS

An easily removable tank of 15l for long operation. 3 operating modes with manual (*lever*) or feet (*pedal*) dosing, or continuous feeding settings.



MANUAL DOUGHNUT STUFFERS

A simple and easy design for smooth disassembly and fast cleaning of parts. Distinguished by a high strength with a long service life.