



Compact Fryer for Cake Donuts Type SKA-1



The new
Turbo for your Sweet Bakery-Fast Food Business

with the topical Trend-Pastries

Quarkini-Balls
Ring-Donuts
Star-Donuts

fascinating by

- **Fully Automatic Baking**
- **Continuous Fresh Production**
- **Top Handcraft Quality**
- **Narrow Space Requirements**
- **Show Baking at the Point of Sale**



Control Unit:

The operation of the compact system with a touch panel is extremely easy and comfortable. Here, up to 12 different baking programs can be stored. The baking parameters such as temperature and baking time will be saved to the program.

Fryer Heating

Electric heating with exact electronic temperature control of temperature, safety-thermostat and main switch, connection cable with CEKON-plug. Heating element to be clapped up (together with the conveyor) out of the frying kettle for cleaning and maintenance.

Automatic Dough Dispenser

Electric dough dispenser with swivel-mechanism and automatic control fixed to the fryer on the right. Automatic feeding of the frying kettle by 4 strokes of the dispenser per row. Size and form of pastry due to product-plunger inserted. For cleaning and maintenance the dispenser is swivelled beside the fryer.

Automatic Donut Conveyor

The donut rows are automatically forwarded by one row after each cycle-time which is determined by the total baking time entered. At the end of the eighth baking row the donuts automatically are lifted out of the fat and then they slide on to a collection tin by themselves.

Automatic Turning Device

The donuts are turned on the spot by two turning devices very reliable and carefully. For products, that need not be turned, the turning device can be switched off; Quarkini balls for instance are turned by themselves. The turning devices can be relocated and taken out.

Technical Data

Pastry Quantities:	4 pastry pieces per row 32 pieces in the frying kettle 320 pieces per hour (using 6 min. baking time) (the double quantities with two-cut ball-plunger)
Filling Quantities:	Dough container: 7 kg Frying kettle: 24 kg
Measures of unit:	Length 1.420 mm Depth 610 mm Height 800 mm
Connection:	5,4 kW, 230/400 Volt

Accessories available:

- Product plunger for ring –donuts or star-donuts (55 mm diameter) and two-cut plunger for ball-products
- Collection tins
- Mobile show baking station
- Extraction hood

