



Table Top Donut Fryer FG030



MONO Equipment's Table Top Fryer provides the perfect solution for small businesses that have limited space but need to produce high quality, professionally baked donuts.

Each fryer can produce up to 500 finger, ball or ring donuts per hour and is available either with an immersion or float frying facility. The donut trays can hold up to 20 donuts and these are manually loaded into the frying tank.

An adjustable thermostat ensures the oil is heated to the correct temperature and a safety thermostat stops the oil from over heating.

The addition of the draining board means that when the donuts are fried they can be left draining whilst the next tray is loaded into the oil.



Features and Benefits

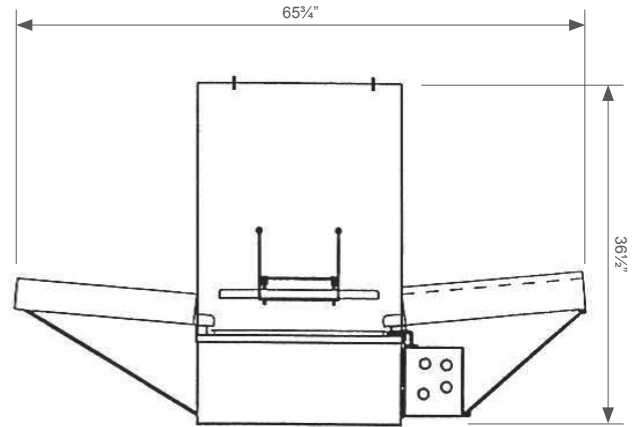
- Produces up to 500 donuts per hour
- Available with immersion or float frying facility
- Suitable for producing ring, finger and ball donuts
- Oil quickly and easily drained for efficient oil changes
- One person operation
- Small and compact
- Requires significantly less operating space than other machines
- Suitable for tray sizes 18" x 15"
- Each tray can hold up to 20 donuts
- 8.79 gallon oil tank
- Integrated thermostat
- Automatic control of frying times
- Electrical timer with audible alarm
- Engineered in hygienic stainless
- Fitted with safety guards
- Comes complete with stainless steel off-take drainage trays
- Available with a single or 3-Phase electrical supply
- 2-year warranty

Options

- Matching stainless steel table available

Specifications and Dimensions

Specifications	Table Top Donut Fryer
Tray Size	18" x 15"
Height	36½"
Depth	19¾"
Width	31½"
Width with two draining boards	65¾"
Weight	207lb
Output per hour	500
Frying tank capacity	8.79 gallons
Capacity per tray	20
Electrics:	
Power Supply	208v, Single phase, 7kW, 34 amps 208v, 3 phase plus ground, 7kW, 22amps per phase
Noise level	Less than 85db



*Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.*



Features a simple to use control panel.



Each tray can hold up to 20 donuts.



Special turnover device available for float frying to prevent any contact with the hot oil.