







Shown With Static Proofer

Bakery Aid™ Donut Fryers have been designed and built for frying to save time & labor, donuts and other similar floating products, that are fried first on one side and then on the other. You can flip donuts by lifting up a handle. No need to use a wooden stick! The hourly production capacities of such machines are variable, since they depend on the product's size and on the wished frying time.

Features:

- Simple operation with baking quality.
- Easy flipping of donuts by pressing handle.
- Exclusive design frying.
- Cover for energy saving.
- Effective and fast operation.
- Tub oil volume 7 or 9.5 gallons.
- Frying capacity 60 pcs per time.
- Hourly frying capacity 600 pcs/h.
- Digital thermostat.
- Special static proofer underneath (Included with special trays).
- CE Approved. All UL components. Produces Mochi Shape Donuts, Balls & Round Cake Donuts In Same Machine! Exclusive Engineering Design That Submerges Donut!





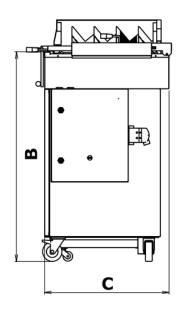


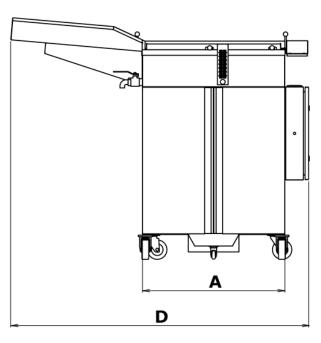
SAVE LABOR WITHOUT FLIPPING DONUTS WITH A STICK!
Flips Donuts By simply Pushing Up Handle











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		Frying Capacity	Frying Capacity						Dimensions (Inches)				
Model	Oil Vol.	Pcs	Pcs/h	Bench Type	On Stand	With Proofer	Power Kw	Voltage V-Hz	A	В	C	D	Wt. Lbs.
MFE-FRY16MB	26	16	160	Yes			3	220/60/1 or 3 Phase	27	8.26	25.39	46.22	110
MFE-FRY16MS	26	16	160		Yes		3	220/60/1 or 3 Phase	27	42.5	25.39	46.22	132
MFE-FRY16MC	26	16	160			Yes	3	220/60/1 or 3 Phase	34.64	42.5	25.39	46.22	154
MFE-FRY24MB	36	24	240	Yes			3, 6	220/60/1 or 3 Phase	34.64	8.26	25.39	61.41	132
MFE-FRY24MS	36	24	240		Yes		3, 6	220/60/1 or 3 Phase	34.64	42.5	25.39	61.41	165
MFE-FRY24MC	36	24	240			Yes	3, 6	220/60/1 or 3 Phase	34.64	42.5	25.39	61.41	187