

Donut and cruller maker

Hand drive – SFG
with wall bracket

electric drive – ESFG
with table bracket



Crullers, donuts and curd balls can be formed with various stamps and be put directly into the hot oil bath

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per each rotation one piece of pastry, when making curd balls two, are produced

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Modification of the weight from approx. 10 to 80 g

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Simple and easy operation, handling and cleaning

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Both appliances and the pivoting arm are maintenance free

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Appliances: aluminium casting, funnel: unbreakable synthetics, stamp: stainless steel

The Donut and cruller maker is a dosing machine for the fabrication of various boiling pastries of choux pastry mixture respectively made-up flour or similar pastries of the same consistence.

The device is moved over the oil bath with a pivoted arm, which can be mounted on a wall- or table bracket. In this way, the pieces of pastry are put directly into the oil bath.

When using the device with electric drive equable pieces of pastry are produced because of the constant speed. You may work with single or continuous stroke.

For installation of the appliance are required:

* Wall bracket with doubly pivoted arm (70cm) or

* Table bracket with doubly pivoted arm (70cm)

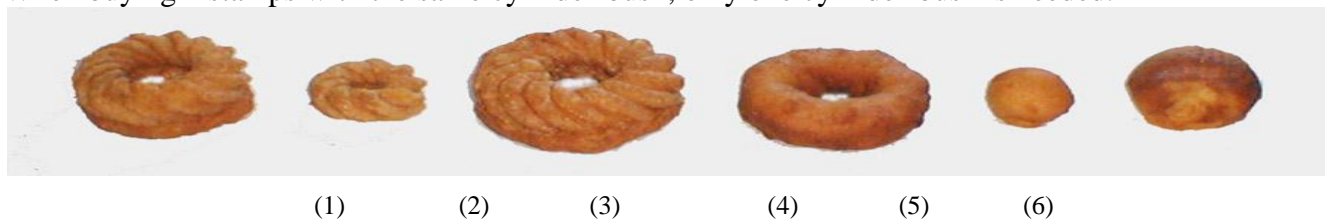
NEW * special design: trebly pivoted arm (100 cm)

Dosing stamps, according to demand individual usable:

- (1) Stamp for oil thrower with cylinder-bush A; (diametre of pastries about 7,5 – height about 4 cm)
- (2) Stamp for oil thrower mini with cylinder-bush C; (diametre of pastries about 5,5 cm – height about 3 cm)
- (3) Stamp for oil thrower maxi with cylinder-bush D; (diametre of pastries about 10 cm – height about 5 cm)
- (4) 1 Stamp for donuts with cylinder-bush A; (diametre of pastries about 8 cm – height about 3,5 cm)
 2 Stamp for big donuts with cylinder-bush B, (diametre of pastries about 9,5 cm – height about 4 cm)
 3 **NEW !** Stamp for mini donuts with cylinder-bush C (diametre of pastries about 5 cm – height about 2 cm)
- (5) 1 Stamp for curd balls with cylinder-bush B; 2 pieces per stroke; (diametre of pastries about 4,5 cm) 2
 Stamp for big curd balls with cylinder-bush B; 2 pieces per stroke; (diametre of pastries about 5,5 cm)
- (6) 1 Stamp for crullers with cylinder-bush B; (diametre of pastries about 6,5 cm)
 2 Stamp for big crullers with cylinder-bush B; (diametre of pastries about 8 cm)
 3 **NEW !** Stamp for big crullers with cylinder-bush D (diametre of pastries about 10 cm)

The stated dimensions depend on the used pastry and ist consistency.

When buying 2 stamps with the same cylinder-bush, only one cylinder-bush is needed.



special equipment: * counter for ESFG, also for switching off the appliance

NEW * tilting hinge for SFG/ESFG, for lower oil level

NEU * work bench for SFG/ESFG with lower shelf; mobile with 4 steering rollers (L 80, W 60, H 85 cm)

NEU * stainless-steel-coating for work bench with lower shelf

Specifactions	- Electric drive -	- deviations hand drive –
Number of strokes:	48 per minute	- to 50 per minute
Funnel:	capacity: 7 litres	
	Temperature- functional range: between -40 and +65 °C	
Weight variation:	approx. 10 – 80g apiece, depending on the stamp	
Engine	90 W, 230 V, 50 hz, 0,95 A, IP 55	- is omitted
Connection:	protective contact- socket 230 V, 10 A	
Dimensions:	Basic unit: L 500, B 400, H 650 mm	- H 550 mm
	Pivoted arm: L.700 (2x 350), B 50, H 120	
	Weight complete: 27 kilogram	- 20 kilogram
Permanent sound pressure level:	below 70 db (A)	- is omitted