



FE800 DOUGHNUT FRYER

FE800 YEAST RAISED DOUGHNUT FRYER

- Will float fry 800-1000 yeast-raised doughnuts per hour, optional submerger frame available
- Special manual turning device
- Complete with screen lowering device
- An automatically variable thermostat ensures an even temperature throughout the cooking cycle
- Easy-clean model, all stainless steel surfaces
- Ideal for use in commercial and retail bakeries
- Optional support/screen storage stand, as shown below
- Bakery standard frying screen (28" x 18"), 18 supplied with fryer
- Available as table-top



| Specification | Length | Width | Height | Weight | Kettle Capacity | Electrical Specifications |
|---------------|--------|-------|--------|--------|-----------------|---------------------------|
| FE800 Fryer | 173cm | 72cm | 190cm | 68kg | 47kg Fat | 415v 3PH+N 12KW |