

GENERATION 2.0

CONTINUOUS DOUGHNUT FRYER SERIES USD2 AND VSD2



➤➤ THE MOST INTELLIGENT FRYER YOU'LL EVER
HAVE SEEN!



➤➤ **THE ADJUSTABLE 10" HD TOUCH PANEL** makes operation even easier. The entire software can be customised according to the customer's wishes!

- **LESS FAT** due to our new and more compact drive technology, we reduce the needed fat amount by 12 %
- **THE INTELLIGENT CONTROL PANEL** can be completely disconnected from the system and sent to us by simply plugin it in and off
- **REDUCE MAINTENANCE COSTS:** Remote maintenance, error messages and software updates now easily via the Internet
- **SMART FAT TANK MANAGEMENT SYSTEM** for electronic grease level control, monitoring and safe up heating.

LESS FAT - MORE FUNCTION

MODELS:



Accessories at extra charge:

Yeast pastry feeder, cake pastry depositor, automatic pastry filler, glazing unit, dipping grid for dipped baking, fat roller module, cooling belts, sugar turning tabel, extractor hood with integrated fire extinguishing system, proofing cabinet or proofing room with automatic proofing climate control, proofing trolley, proofing perforated trays and proofing cloths.

Features:

Each unit is equipped with an adjustable 10" HD touch panel, three adjustable turning stations, electronic fat level control, safety system with ultrasonic sensors, permanent fat cleaning with thermal oil storage tank that can be used as a separate dissolving unit, and an electronic device for lifting the entire heating, transport and turning unit for cleaning the empty grease tray.

Models:

The continuous doughnut fryer systems can be individually adapted to the needs of a bakery in terms of length, width, row distance and number of rows of baked goods. This means that the available space in the bakery can be used in the best possible way and the capacity can be optimally adjusted.

TYPE CHART:

(6 minutes baking time)	USD2-6	USD2-8	USD2-10	USD2-8L	USD2-10L	VSD2-6	VSD2-8	VSD2-10
Yeast Donuts/h	900	1200	1900	2800	3500	900	1200	1900
Cake Donuts/h	960	1280	2000	2880	3600	960	1280	2000
Cake Balls/h	3000	4200	6480	9800	12600	3000	4200	6120
Max. pastry Size (mm)	110	110	110	110	110	190/110	190/110	190/110
Pastries per row	6	8	10	8	10	6	8	10
Rows	15/16	15/16	19/20	35/36	35/36	8/17	8/17	9/19
Fat Capacity (l)	185	230	338	502	602	195	240	360
Max. length (mm)	5600	5800	7500	12000	12000	5700	5900	7500
Total Input (kW)	37	41	54	82	90	37	41	54

Specifications subject to change without notice.

