

Donut Depositors

- Built for durability and trouble-free operation.
- Precision components for smooth functioning.
- Accurate cutting action assures desired weight.
- Bowl can be tilted for high rim fryers.
- Column mounts.
- Ease of sanitation.

The ideal depositor for all around use in food production areas. Designed for fast set-up, change over and wash down. The Model "E" Depositor's production capacity is rated at a maximum of 125+ cuts per minute, varying with the weight of the cake donut batter being deposited. Typical production rate is 100 dozen per hour.

Plunger variety configurations: Plain and star centers, French cake donuts, balls, gems. Other configurations on requests.

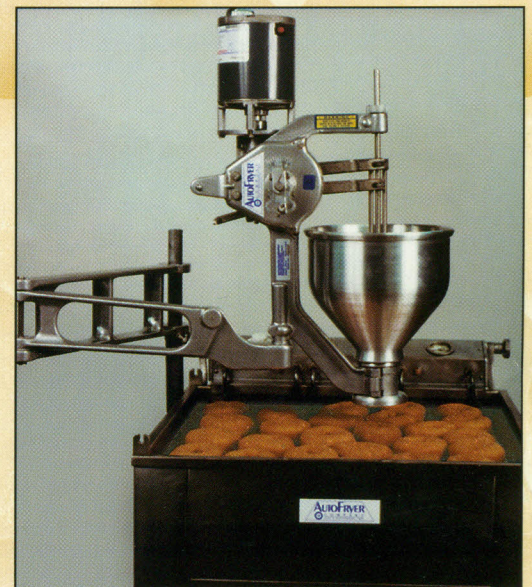
Plunger diameters: 7/8" to 2"

Weights: 3 oz. to 27 oz. per dozen

Electrical Data: Voltage & Cycle—115V/60 Hz/1 ph. Amperage—4.9

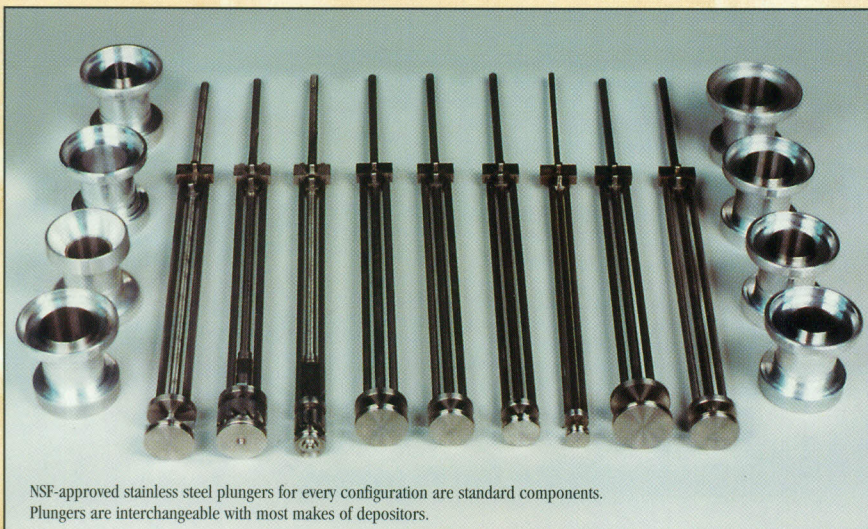
CONSTRUCTION	COMPONENTS	HOPPER CAPACITY	SHIPPING WEIGHT
Frame: cast Aluminum alloy. Hopper: aluminum. Plungers: SST. Cylinder assembly: aluminum with SST insert. Brackets: cast aluminum.	Frame assembly, Cylinder, Plunger assembly, 1 3/4" diameter, Hopper, drive motor and indexing clutch system. Column mount brackets.	MODEL "E" (Electric)	
		15 lbs. (6.8 kg) batter	150 lbs. (68kg)
		MODEL "M" (Manual)	
		15 lbs. (6.8 kg) batter	75 lbs. (34kg)

MODEL "E" (Electric)



AutoFryer Model "E" Depositor cuts automatically. Shown with standard column mount.

MODEL "M" (Manual)



NSF-approved stainless steel plungers for every configuration are standard components. Plungers are interchangeable with most makes of depositors.

WHEN ORDERING DONUT DEPOSITORS:

- Give name and model. (Model "E" (Electric) and standard column mount.)
- Specify plunger diameter.
- Standard plunger is 1 3/4", and will be shipped unless otherwise specified.



AutoFryer Model "M" (manually operated) depositor. Shown with standard column mount. Precision-built for smooth, easy operation.





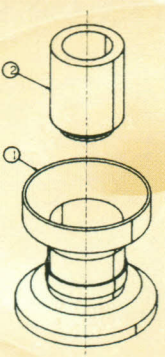

...TURN DONUTS INTO DOLLARS!

AutoFryer's Variety Depositor Plungers

Variety cake donuts build sales and profits. AutoFryer makes the four plungers which produce the four most popular varieties: Plain and star center rings, balls, and French crullers. AutoFryer plungers fit all donut depositors in use today. Superior engineering, improvements in design, and stainless steel components assure a lifetime of trouble-free operation.



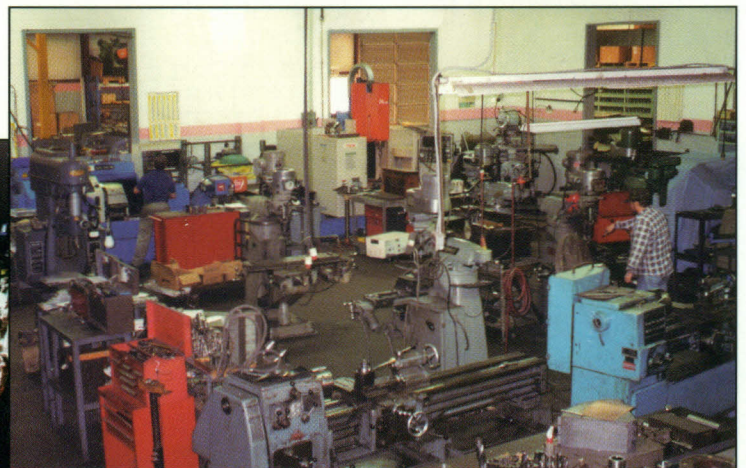
NOTE: Other donut plunger designs available. Forming cylinder assemblies are supplied as an assembled unit. Cylinders are stainless steel pressed into an aluminum holder.

PLAIN CENTER		STAR CENTER		BALL		FRENCH CRULLER		FORMING CYLINDERS						
	SIZE 7/8" 1" 1 1/8" 1 1/4" 1 3/8" 1 1/2" 1 5/8" 1 3/4" 1 7/8" 2" 2 1/8"	PART NO. AFC100-1003 AFC100-1004 AFC100-1005 AFC100-1006 AFC100-1007 AFC100-1008 AFC100-1009 AFC100-1002* AFC100-1048 AFC100-1049 AFC100-1096		SIZE 7/8" 1" 1 1/8" 1 1/4" 1 3/8" 1 1/2" 1 5/8" 1 3/4" 1 7/8" 2"	PART NO. AFC100-3003 AFC100-3004 AFC100-3005 AFC100-3006 AFC100-3007 AFC100-3008 AFC100-3009 AFC100-3002 AFC100-3010 AFC100-3011		3 HOLE SIZE 1 3/4" 2"	PART NO. AFC100-3038 AFC100-3040		Exclusive: With replaceable upper and lower guide pins. SIZE 1 3/4" 2"	PART NO. AFC100-4063 AFC100-4065		SIZE 7/8" 1" 1 1/8" 1 1/4" 1 3/8" 1 1/2" 1 5/8" 1 3/4" 1 7/8" 2" 2 1/8"	PART NO. AFC100-1056 AFC100-1057 AFC100-1058 AFC100-1059 AFC100-1060 AFC100-1061 AFC100-1062 AFC100-1018* AFC100-1063 AFC100-1064 AFC100-1096
					4 HOLE SIZE 1 3/4" 2"	PART NO. AFC100-3097 AFC100-3021	<p>With replaceable upper guide pins only.</p> <p>SIZE 1 1/8" 1 3/4" 2"</p> <p>PART NO. AFC100-4000 AFC100-4005 AFC100-4007</p>		<p>* 1 3/4" forming cylinder supplied with depositors unless otherwise specified</p>					

OUR FACTORY...



AutoFryer 2000 and depositors are always in stock and ready for immediate shipment. We only use non-corrosive and food grade materials for the construction of all our products.



Our machine shop is equipped for sanitary welding of stainless steel. We keep an inventory of most machine parts and electrical components at all times.



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