



DONUT CENTERS

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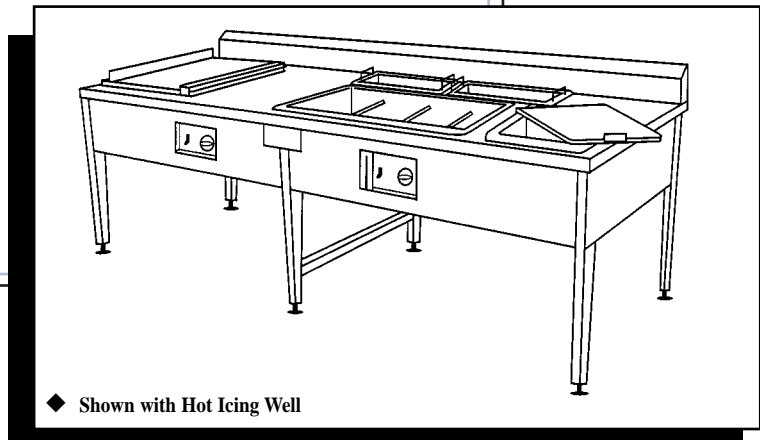


◆ Pictured with mobile undershelf

The Avalon Donut Center consolidates the fryer, and glazer into one functional work station. (2) Screen tanks are placed in the top for storage and easy access. A wide variety of options are available.

◆ **OPTIONAL ACCESSORIES AVAILABLE**

- ◆ Heated icing conditioner 120VAC.
- ◆ Under shelves - Mobile or fixed.
- ◆ Screen holder - Mobile or fixed.
- ◆ Pan slides.



◆ Shown with Hot Icing Well

MODEL	DIMENSIONS	BTU/HR GAS CONNECTED	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	APX. SHIPPING WEIGHT
ADC26E 18" x 26" Electric	38" D x 101" W x 34" H	N/A	208V/60HZ/1-PH (36 AMPS) 208V/60HZ/3-PH (21 AMPS)	18" X 26" 85 LBS	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	600 LBS.
ADC26G 18" x 26" Gas	42" D x 101" W x 34" H	55,000 1/2" NPT	120 VAC	18" X 26" 85 LBS	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	600 LBS.
ADC24E 24" x 24" Electric	38" D x 101" W x 34" H	N/A	208V/60HZ/1-PH (73 AMPS) 208V/60HZ/3-PH (42 AMPS)	24" X 24" 100 LBS	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	650 LBS.
ADC24G 18" x 26" Gas	42" D x 101" W x 34" H	80,000 1/2" NPT	120 VAC	24" X 24" 100 LBS	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	650 LBS.

