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Equipment set for producing donuts and krapfens (Berliners)

MAC.PAN / Tekno Stamap (Italy) · from dough mixing to deep frying

Application

Equipment set for producing donuts and filled krapfens/Berliners: dough mixing, dividing and rounding of the pieces, sheeting, proofing and deep frying. The configuration is selected for the customer’s production volume.

Composition and equipment

MSP80 JET/T spiral dough mixer (80 kg per batch, 2 speeds, 2 timers, automatic cycle); MSRS 30 divider-rounder (30 pieces of 40–135 g per cycle, stainless steel blades); SMART 6516 dough sheeter (650×1600 mm table, touch screen, 50 programs, donut roller included); CLA CR 2PX4C proofing cabinet for 4 trolleys 60×80 (separate control of heating and steam, humidity control); tray trolleys for 18 levels; MCT 800 basket loader; 826 ETS fryer with 8 lanes (260 L capacity, 2600×805 mm tank, float feed at a 127 mm pitch, product up to Ø90 mm, pneumatic turning station).

Technical data

Parameter	Value
Mixer MSP80 JET/T	80 kg/batch · 4.3 kW · 800×1170×1265 mm · 500 kg
Divider-rounder MSRS 30	30 pieces/cycle · 40–135 g · 0.75 kW · 290 kg
Sheeter SMART 6516	650×1600 mm table · Ø84 mm rollers · 0.2–60 mm · 1.5 kW
Proofer CLA CR 2PX4C	4 trolleys 60×80 · 5.5 kW · 1820×1970×2250 mm
Fryer 826 ETS	8 lanes · tank 2600×805 mm · 260 L · product up to Ø90 mm
Loader MCT 800	stainless steel · inverter speed control
Power supply	380 V / 3 ph / 50 Hz







Photos from the manufacturer’s materials

Supply: delivery, installation and commissioning, staff training, warranty and post-warranty service, spare parts. The configuration and the capacity are selected for the customer’s production.