

# THE UPGRADE

## DONUT FRYER AUTOMAT SERIES WW2-AT

OUR LATEST GENERATION CONVINCES WITH  
A BRAND NEW DISPLAY AND  
MANY NEW FUNCTIONS.

PROOFING, FEEDING,  
TURNING, FAT CLEANING

OUR WW-SERIES STILL OFFERS  
FULL SUPPORT!



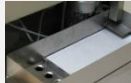
**Our proofer models** have an integrated and fully insulated proofing chamber with thermostatically controlled heating, steam tray and optimised air circulation.



**With the help of our tilting trays**, you can place your Donuts into the turning device without touching them by lightly tipping the folding mechanism. For the production of french curls, cake balls or donuts, an optional Cake Donut Depositor can be attached to the fryer.



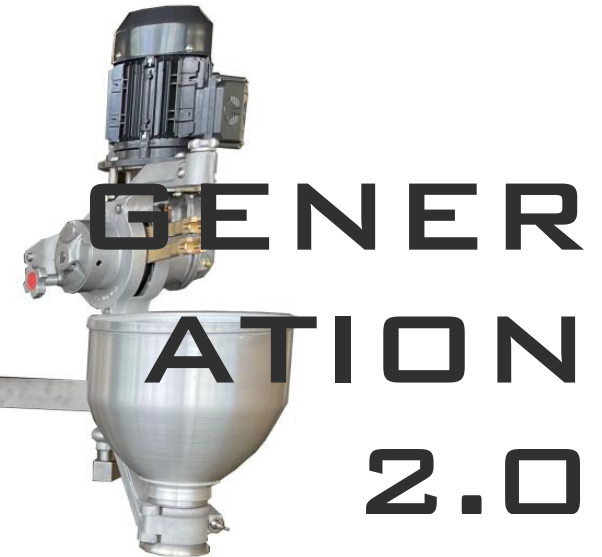
**Turn your pastries fully automatically** and gently according to your chosen baking program. The closed lid opens automatically before turning.



**Integrate our fat filter module** for automatic and quick cleaning of the fat. Regular cleaning significantly extends the life of the grease. This way you save costs and increase the quality of the baked goods.



Type WW-GW X20 AT  
with optional fat  
cleaning system and  
optional Cake Donut  
Depositor



# GENERATION 2.0

- The new 7" HMI touch panel simplifies the handling of the fryer extremely. The robust cover makes it resistant to grease and heat.
- The new automatic lid-closing system makes the baking process even easier: Load with tilting trays and press "Start", the rest will be done by the Automat.
- High-quality stainless steel knobs and illuminated buttons make our new Donut Fryer Automat a real eye-catcher in every bakery!

## AVAILABLE MODELS:



Type WW2-S 20 AT

### Models:

Mobile Floor Models

WW2-S AT

Mobile Proofer Models

WW2-G AT

Roll-In-Proofer Models

WW2-GW AT

### Available Sizes:

Models are available with a frying area for 36, 48, 60 and 60 XXL pieces as well as double units with just one drain board in the middle for minimum space requirements.

### Standard Features

Complete stainless steel Construction, Drain board - standard left side - optional right side, Cover flap with electrical drive as fryer cover during baking or after work, Lifting and turning device with electrical drive as well as unloading device with drain screen.

Weintek 7" Touch Panel control with memory for different baking programs. Exact microprocessor controller and display of temperature

Safety thermostat

10 swing pans (just for Proofer Models)

Proofer trolley (just for Roll-In-Proofer Models)

### Optional Features additional costs:

Fat cleaning system with fat tank and fat pump, Cake Doughnut Depositor with mounting support, Different screens for loading and unloading of Cake Doughnuts or other special pastries, Swing pans (with or without special felt available)

## TECHNICAL DATA:

	36 PASTRIES	48 PASTRIES	60 PASTRIES	60 XXL PASTRIES
<b>Mobile Floor Model</b>	WW2-S 05 AT	WW2-S 10 AT	WW2-S 20 AT	WW2-S X20 AT
<b>Proofer Model</b>	WW2-G 05 AT	WW2-G 10 AT	WW2-G 20 AT	WW2-G X20 AT
<b>Roll-In-Proofer Model</b>	WW2-GW 05 AT	WW2-GW 10 AT	WW2-GW 20 AT	WW2-GW X20 AT
<b>Proofing Container</b>	C-05	C-10	C-20	C-X20
<b>Tilting Tray Dimension</b>	58 x 58 cm	58 x 78 cm	58 x 98 cm	68 x 115 cm
<b>Hourly Output</b> <small>(6 Min. Baking Time)</small>	360 pastries	480 pastries	600 pastries	600 XXL pastries
<b>Width in closed pos.</b>	980 mm	1190 mm	1400 mm	1500 mm
<b>Width in working pos.</b>	1570 mm	1970 mm	2350 mm	2700 mm
<b>Height</b>	1410 mm	1410 mm	1410 mm	1410 mm
<b>Depth</b>	830 mm	830 mm	830 mm	930 mm
<b>Electric Input Heating</b>	6,0 kW	7,5 kW	9,0 kW	12,0 kW
<b>Total electric Input</b>	6,9 kW	8,4 kW	10,7 kW	13,7 kW
<b>Voltage</b>	230/400 Volt			

Specifications subject to change without notice