

Rotary Doughnut Machine

Tom Chandley are proud to present the new and innovative Rotary Doughnut Fryer, designed for customer facing counter top use.

The fryer is perfect to add a touch of theatre to your food service business.

Producing up to 200 doughnuts per hour it is the ideal addition to a coffee shop, café or chocolate kiosk.

With high profit margins of 80-90% available in the sale of doughnuts, the Rotary Doughnut Machine is a great income generator.

The unique rotary design cuts down on counter surface space and oil requirements compared to larger alternatives.

The Doughnut Machine is simple to use and clean.

Making fresh doughnuts couldn't be easier.



- **Hopper Capacity 4.5kg**
- **200 Doughnuts per hour**
- **2100 Watt - 13 amp single phase supply**
- **555mm wide x 485mm deep x 585mm high**
- **Weight - 33kg**
- **5 Litre oil capacity**
- **Luxury and “Just add water” doughnut mixes available**

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