

The Donut Finishing Center (DFC) is designed for bakers and donut makers who need to make maximum use of limited space. It contains 3 large and 4 medium size pans. The large (1/3 size) pans are radiant air-heated and designed for warmed donut icings. The smaller (1/4 size) pans are unheated and suitable for sugar, sprinkles or any other ingredient.

The Donut Finishing Center expands to a size of 74" x 27" with two fold-down extensions providing a clean working surface. When not in use, it collapses to 29" x 27" by turning down the foldable panels.

5 shelves below the work surface provide storage for 18" x 26" baking pans, glazing screens, etc.

STANDARD FEATURES

- Thermostat regulated radiant-air dry heat
- 3 third-size heated icing pans (4 qt./3.75 L each)
- 4 quarter-size unheated topping pans (3 qt./2.8 L each)
- 2 fold down extensions for bun pans or screens
- 5 storage shelves under work surface for 18" x 26" bun pans
- Stainless steel construction throughout

CERTIFICATIONS



- North America models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.



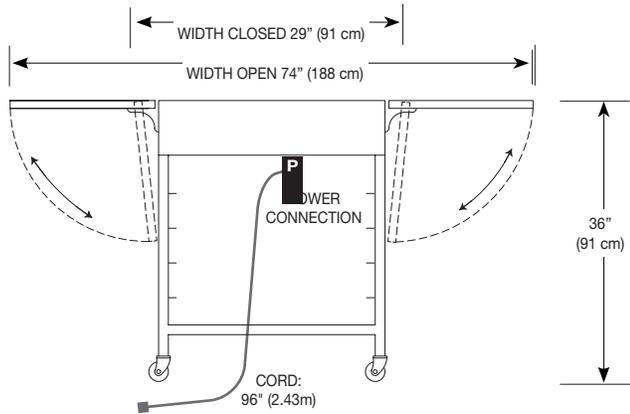
DFC Donut Finishing Center



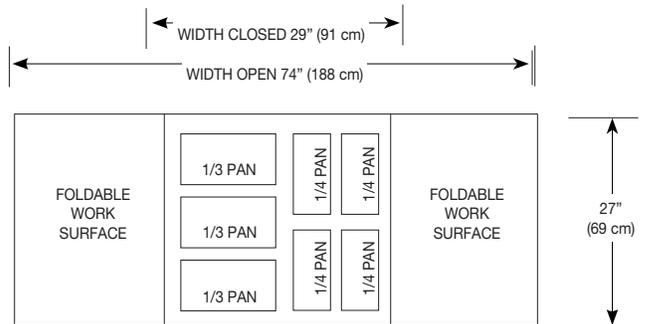
DFC Donut Finishing Center with iced donuts on baking trays

Serving bakeries for **98** years

FRONT VIEW



TOP VIEW



SPECIFICATIONS

ELECTRICAL DATA (Specify voltage at time of order)		
120V, 50/60hz, 1 ph	amps	3.4 A
	kilowatts	0.41 KW
240V, 50/60hz, 1 ph	amps	2.3 A
	kilowatts	0.55 KW
PLUG	120V	NEMA 5-15P
	240V N.America	NEMA 6-15P
	240V International	Not supplied
CORD	length	96 inches (2.5 m)
SHIPPING DATA		
DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	40" x 48" x 42"
	cm	102 x 122 x 107 cm
	lbs	216 lbs
	kg	98 kg
FREIGHT CLASS		100

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