

Donut Finishing Center (DFC)

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 similar ingredients.

The Donut Finishing Center expands to a size of 74" x 27" with two fold-down extensions providing work surfaces. 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 pans or screens
- 5 storage shelves under work surface
- Stainless steel construction throughout

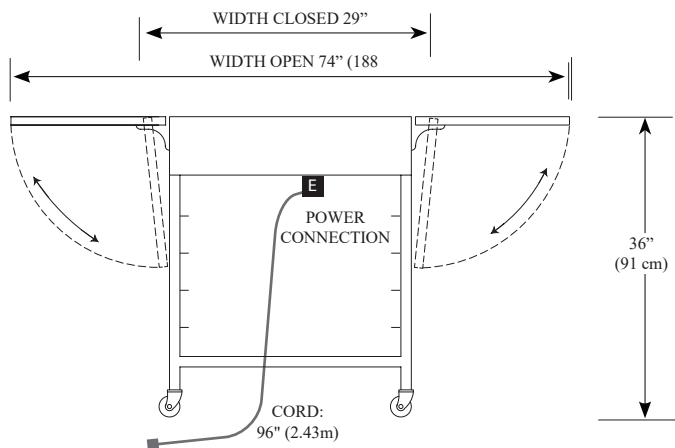


DFC Donut Finishing Center

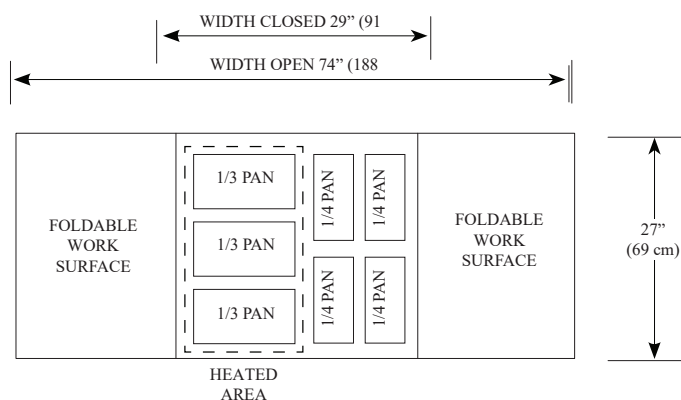


DFC Donut Finishing Center with Iced Donuts
On Baking Trays and Toppings

FRONT VIEW



TOP VIEW



ELECTRICAL DATA

Specify voltage at time of order.

120V, 50/60hz, 1ph	amps	3.4 A
	kilowatts	.041 KW
240V, 50/60hz, 1ph	amps	2.3 A
	kilowatts	0.55 KW
PLUG	120V	NEMA 5-15P
	240V	NEMA 6-15P
CORD	length	96 inches (2.5 m)

SHIPPING DIMENSIONS

SHIPPING 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

CERTIFICATIONS

- Certified to UL-197, CSA C22.2 and NSF-4
- CE models available