SAHAR

Donut Fryer (AVIN/AVID)

1 Year Warranty

10 Years After Sales Service

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- Equipped with special trays for simultaneous discharge of dough
- Using the actuator powerfull system for greater safety and accuracy
- With a warm cabinet and an oil filtration system (on request)
- Using electronic and mechanical equipment from the most reliable European brands
- The possibility of returning and unloading fried products in all models without manual intervention
- Advanced design and elimination of hand intervention with the aim of increasing quality and reducing oil absorption
- Oiling and war making system and the possibility of easy transfer of the finished product by a detachable tray

Avid S: Semi-automatic shop donut fryer
Avid A: Automatic shop donut fryer
Avin A: Semi-Industrial donut frying machine

Specifications /Model of the Device	AVIN *	AVID A *	AVID S **
Tray Dimensions (cm)	60×80	40×60	40×60
Cooking Capacity (pcs/h)	350	160	160
Dimensions of the Device when closed (W×D×H)(cm)	125×83×120	84×89×140	80×86×140
Dimensions of the Device during operation (W×D×H)(cm)	210×83×120	132×89×140	126×86×140
Power Consumption (Three phases)(kw)	7.5	4.7	4.5
Device Weight (kg)	235	170	135

* The baking and unloading process can be programmed Automatically in the Automatic model
** The baking and unloading process can be operated through pushing a lever in the semi-Automatic model