

Proofer and fryer in one! Perfect for favorite Menu such as doughnut and curry bread.

Proofer and fryer come together You can work efficiently.

It is a dedicated model that combines a proven fryer at the top and a sophisticated proofer at the bottom. Dough will be fried in the fryer immediately after fermentation, contributing to enhancing the work efficiency. Without taking the space with one unit, you can start immediately the baking for popular menu, such as curry bread and doughnut.

Safety by slow down function! Swung up heater turns off electricity automatically!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved.



An infrared sheathed heater is adopted with good thermal efficiency.

This heater is compact and can fry a lot of doughnuts at a time.



Compact proofer with high functionality.

Proofer is equipped with a simple humidifier, resulting in the ideal fermentation, keeping the uniform temperature and humidity inside. A water level sensor is equipped in the simple humidifier. This sensor will inform the reduction on water quantity by lighting up a lamp.

In addition, a LED is equipped inside the Proofer which you can see the fermentation state of the dough in every detail.



Fitting plate (option) is available.

Fitting plate can be used when using R-type and L-type of doughnut fryer system side-by-side. This maintains hygiene while preventing the entrance of water, oil or dust between the system bodies.

Easy to clean up with the swing-up type heater.

It is possible to swing up the heater unit, and easy for cleaning the oil tank. Furthermore, cleaning has been upgraded by performing R processing in the corner of the oil tank.



Manage oil temperature in a microcomputer control.

Oil temperature of the fryer can be controlled in units of 1 °C between 100 to 220°C by the microcomputer control. Simple dial-up proofer has been adopted. The operating state can always be confirmed from the window even when the operation unit cover for preventing the entrance of oil is in the closed state. The oil temperature can also be seen in the digital display.



Picture shows the opened cover.

Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.



Safe with overheating prevention mechanism.

It has an overheating prevention mechanism including a high limit switch to cut off the circuit automatically when the oil temperature rises abnormally. Furthermore, it is more secure because it cuts off the circuit even when the abnormality occurs in the high limit body.



Side rack easy for use.

The sliding is installed at the top plate of the side rack. With the sliding shape, drained oil can be back to the oil tank of the fryer. It also contributes to cost savings as well as clean-ability.

A net supporter of each step can be removed, so you can clean it easily. The moving can be easy with a caster. As shown in the pictures below, oil draining is done after removing the side rack.



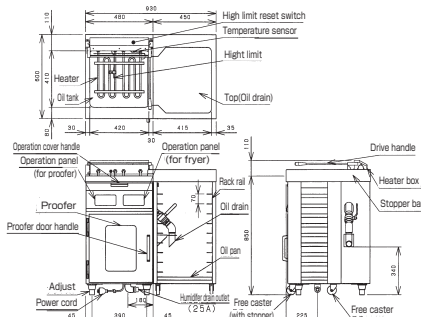
Doughnut fryer is compatible with the specification described in "public building construction standard specifications" of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision (machine knitting equipment work).

Doughnut fryer system

MEFD-18GL + MEFD-18RCL



Oil amount
18ℓ



MEFD-18GL

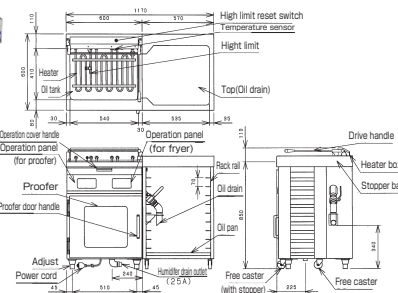
MEFD-18RCL



MEFD-23GL + MEFD-23RCL



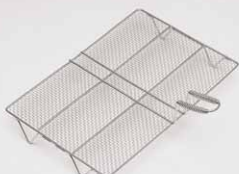
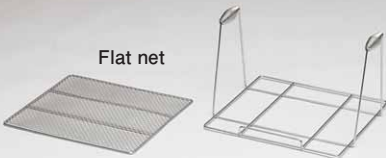
Oil amount
23ℓ



MEFD-23GL

MEFD-23RCL



Option	Accessories
 doughnut holding net	 Flat net Flat Net Receiver

There may have different sizes and specs depending on the model.



Doughnut fryer system Specification Table

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height								
MEFD-18GL (R)	480	600	850	18	3 φ 200V	3.95	20A	2m ground 3P 20A with hook plug	25A	53.5	Cover, Oil tank (large), Oil filtering net, Flat net×5, Flat net receiver
MEFD-18RCL (R)	450	600	895	—	—	—	—	—	—	20.5	—
MEFD-23GL (R)	600	600	850	23	3 φ 200V	5.75	20A	2m ground 3P 20A with hook plug	25A	59.5	Cover, Oil tank (large), Oil filtering net, Flat net×5, Flat net receiver
MEFD-23RCL (R)	570	600	895	—	—	—	—	—	—	22	—

■ Last number of model means that Doughnut fryer body is placed on the left, R is the right place.