

# OFS Donut Machines

Compact microprocessor controlled,  
table top donut makers - 4 channels



It is about more than just making money...™



## Models

OFS-01 – 560 donuts per hour 1500W

OFS-02 – 1130 donuts per hour 2100W

OFS-03 – 1720 donuts per hour 2300W

## GENERAL DESCRIPTION

Otex OFS automatic donut fryers deposit, fry, turn, and dispense mini donuts automatically. Training and labor requirements are substantially reduced while high quality, consistent donuts are produced time after time. Additionally, these fryers reduce oil absorption in comparison with kettle fryers. Easy to clean. Our donut makers are fun to watch and always attract passers-by.

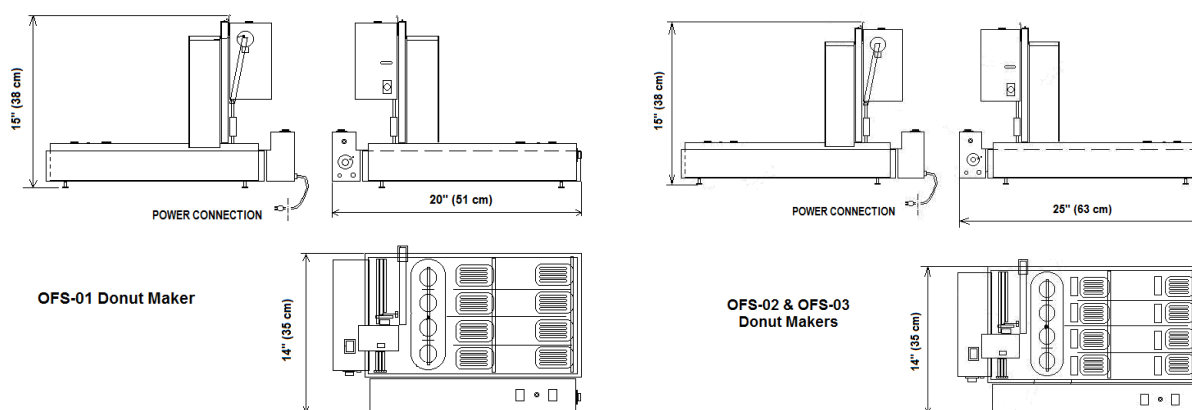
## STANDARD FEATURES

- Automatic turning and dispensing of donuts
- Exceptionally low oil and power consumption
- Electric heat with high durability, low wattage-density heating elements
- Frying time and temperature can be changed easily
- Frying time dial sets frying times from 25 to 45 seconds per side
- High temperature limit switch – cuts power at approximately 430°F (220°C)
- Stainless steel hopper with 7 lbs (3kg) batter capacity
- Batter weight adjustment dial, allows variation from smaller to larger donuts
- Donut size is adjustable up to 2" (50mm)
- The higher models contain the slower programs, too
- All fryers are the same width. The OFS-01 length is shorter 5" (130 mm)
- The electronic controller maintains temperature very close to target, resulting in more consistent product than available with standard fryers.

## ACCESSORIES

- Portable oil drainer siphon
- Delivery tray and serving tongs

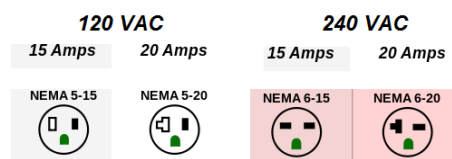
## DIMENSIONS shown inches (cm)



## ELECTRICAL DATA

MODELS	Phases	Frequency	Voltage	Amps	Watts	Plug
OFS-01	single	50-60 Hz	120 V	12.5 A	1.5 kW	NEMA 5-15
OFS-02	single	50-60 Hz	120 V	17.5 A	2.1 kW	NEMA 5-20
OFS-01	double	50-60 Hz	240 V	6.25 A	1.5 kW	NEMA 6-15
OFS-02	double	50-60 Hz	240 V	8.75 A	2.1 kW	NEMA 6-15
OFS-03	double	50-60 Hz	240 V	9.58 A	2.3 kW	NEMA 6-15

Usable receptacles:



## FRYING AREA AND SHORTENING CAPACITY

### OFS-01

- Frying area: 15.3"L x 9.8"W x 4.5"D (39 x 25 x 6.5 cm)
- Shortening volume: 1.3 gallons (4.9 liter)
- Shortening weight: 9.3 lbs (4.2 kg)

### OFS-02 & 03

- Frying area: 20.9"L x 9.8"W x 2.5"D (53 x 25 x 6.5 cm)
- Shortening volume: 1.7 gallons (6.5 liter)
- Shortening weight: 12.1 lbs (5.5 kg)

## VENTILATION AND FIRE SUPPRESSION

Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

## CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) between machine and other receptacle
- 10 inches (25 cm) between machine and customers (sneeze guard required)

## CERTIFICATIONS



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