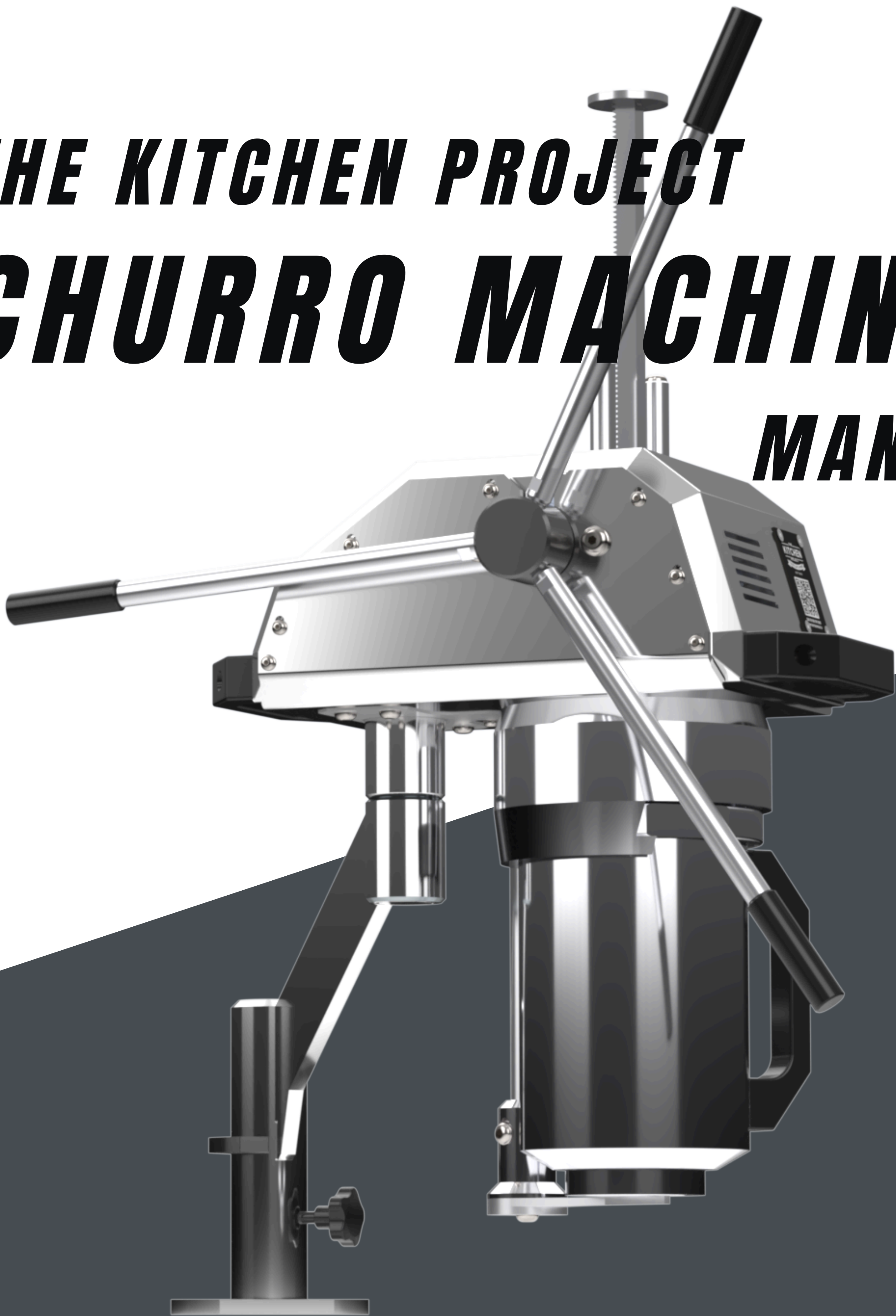


THE KITCHEN PROJECT CHURRO MACHINES MANUAL



**SUPPORTS YOUR PASSION FOR
THE FOOD YOU CREATE AND
THE PEOPLE YOU SERVE.**

THE
KITCHEN
PROJECT
TASTE, EAT & MORE
ESTD 2015

www.thekitchenproject.eu



DOUGH PRESSING WITH MANUAL ARMS AND EASY STOPPING AT THE DESIRED STAGE. PREVENTING KICKBACK AND SLIDING THANKS TO THE MANUAL BRAKE.



PRESSAGE DE LA PÂTE AVEC BRAS MANUELS ET ARRÊT FACILE À L'ÉTAPE SOUHAITÉE. ÉVITE LES REBONDS ET LES GLISSEMENTS GRÂCE AU FREIN MANUEL.



MANUAL DOUGH CUTTING SYSTEM



SYSTÈME DE COUPE DE PÂTE MANUEL



EASY REMOVABLE DOUGH HOPPER



HOPPER À PÂTE FACILEMENT AMOVIBLE



AUTOMATIC DOUGH CUTTING SYSTEM



SYSTÈME DE COUPE DE PÂTE AUTOMATIQUE



JOINT USED FOR ASSEMBLING THE MACHINE



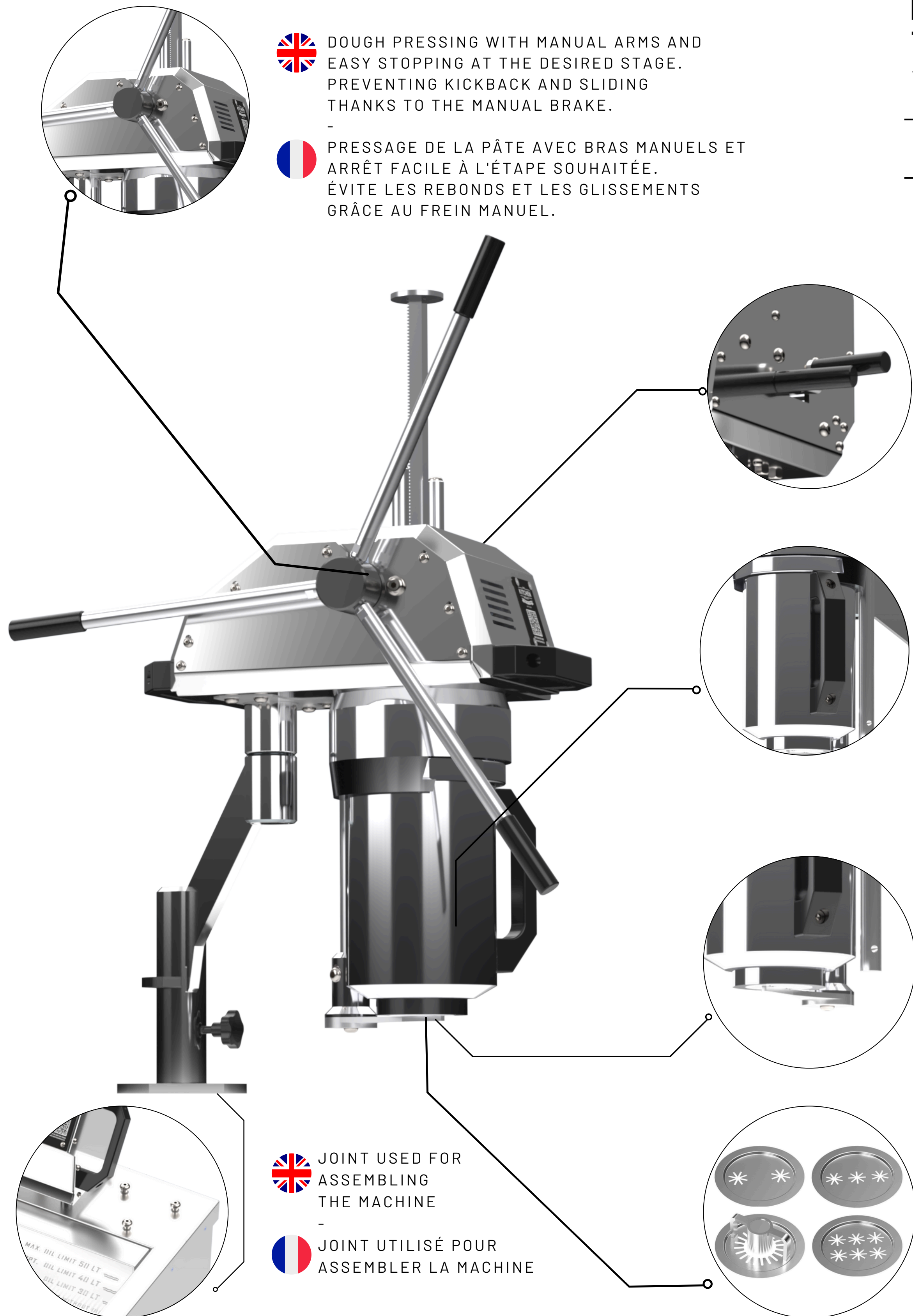
JOINT UTILISÉ POUR ASSEMBLER LA MACHINE



MOLD CHANGE FEATURE



FONCTION DE CHANGEMENT DE MOULE



The Manual Churro Machine has revolutionized the method of shaping dough by hand and greatly simplified its production. It is made entirely of stainless steel and aluminum, so its service life is long. The Manual Churro Machine is attached to an adjustable and rotatable support leg. It is very easy to assemble. The support leg is mounted to the left or right corner of the frying unit with fixing bolts. The machine is then placed in the slot in the support leg and the installation is complete. The commercial churro maker operates manually without the need for electricity. By changing the mold, basic churros, porra (an extra thick churros), hole (hollow churros) and loop shaped churros (churros shaped by hand without using the knife) can be made.

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MODEL NUMBER NUMÉRO DE MODÈLE	TKP-MC1 / MANUAL CHURRO MACHINE	TKP-MC2 / 30 LT DEEP FRYER COUNTERTOP + MANUAL CHURRO MACHINE	TKP-MC3 / 30 LT DEEP FRYER CABINET + MANUAL CHURRO MACHINE	TKP-MC4 / 50 LT DEEP FRYER COUNTERTOP + MANUAL CHURRO MACHINE	TKP-MC5 / 50 LT DEEP FRYER CABINET + MANUAL CHURRO MACHINE
ELECTRIC SUPPLY ALIMENTATION ELECTRIQUE	-	6 KW 6000W 220 V	6 KW 6000W 220 V	-	-
	-	12 KW 12000W 380 V	12 KW 12000W 380 V	12 KW 12000W 380 V	12 KW 12000W 380 V
FRYER OIL CAPACITY CAPACITÉ D'HUILE DE FRITEUSE	-	MINIMUM OIL LIMIT 20 LT	MINIMUM OIL LIMIT 20 LT	MINIMUM OIL LIMIT 30 LT	MINIMUM OIL LIMIT 30 LT
	-	OPTIMUM OIL LIMIT 25 LT	OPTIMUM OIL LIMIT 25 LT	OPTIMUM OIL LIMIT 40 LT	OPTIMUM OIL LIMIT 40 LT
	-	MAXIMUM OIL LIMIT 30 LT	MAXIMUM OIL LIMIT 30 LT	MAXIMUM OIL LIMIT 50 LT	MAXIMUM OIL LIMIT 50 LT
FRYER OIL TANK DIMENSIONS DIMENSIONS DU RÉSERVOIR D'HUILE	-	W 52 CM	W 52 CM	W 72 CM	W 72 CM
	-	L 33 CM	L 33 CM	L 33 CM	L 33 CM
	-	H 14 CM	H 14 CM	H 14 CM	H 14 CM
EXTERIOR DIMENSIONS DIMENSIONS EXTÉRIEURES	W 37 CM	W 65 CM	W 65 CM	W 80 CM	W 80 CM
	L 68 CM	L 68 CM	L 65 CM	L 68 CM	L 65 CM
	H 85 CM	H 109 CM	H 165 CM	H 109 CM	H 165 CM
WEIGHT POIDS	25 KG	53 KG	68 KG	59 KG	77 KG