POLAVA 'S
GUIDE TO MAKING PERFECT
Cake Donuts

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MAKE UP for Standard 38 gram donuts for Robot Mark II

INGREDIENTS	WEIGHT / KG	WEIGHT / KG
Polava Cake Donut Mix	2.5KG	5.00KG
Water	1.00L to 1.05L	2.00L to 2.10L

MAKE UP for Mini donuts for Robot Mark II

INGREDIENTS	WEIGHT / KG	WEIGHT / KG
Polava Cake Donut Mix	2.5KG	5.00KG
Water	1.05L to 1.10L	2.10L to 2.20L

METHOD

- Adjust Water Temperature as per Chart . Note the aim is to achieve a finished batter temperature a between **24°C – 27°C** .
- **Note: Water temperature needs to be adjusted towards the lower range during the hot summer months and higher in the winter months.**
- Place measured water in mixer, add mix and blend on speed 1 for 1 minute.
- Scrape down bowl and Blend **FOR 2 MINUTES** on speed 2.
- **Allow at least 10 minutes floor time.**
- **Adjust cutter setting to between 2 and 2.25.**
- Aim for a drop weight between 38 grams to 40 grams for standard donuts.
- Fry at 185-190°C for 95 seconds.
- NOTE THERE MAY BE SLIGHT CRACKING ON THE SECOND SIDE OF THE DONUTS: THIS IS QUITE NORMAL.

TEMPERATURE CHART FOR CAKE DONUT BATTER

The following table indicates temperature required for mix and water to give a final batter temperature of between 24°C - 27°C.
Use cold water as needed to adjust tap water temperature.

Mix Temperature C

Room Temp	32	30	28	26	23	21	19	17	14	12	10	8	6	4
32	7	9	12	14	16	18	21	23	25	27	29	32	34	35
31	8	11	13	15	17	19	22	24	25	27	31	33	35	36
30	9	12	14	16	18	21	23	25	26	28	32	34	36	37
29	11	13	15	17	19	22	24	26	27	29	33	35	37	38
28	12	14	16	18	21	23	25	27	28	31	34	36	38	39
27	13	15	17	19	22	24	26	28	29	32	35	37	39	41
26	14	16	18	21	23	25	27	29	31	33	36	38	41	42
24	15	17	19	22	24	26	28	31	32	34	37	39	42	43
23	16	18	21	23	25	27	29	32	33	35	38	41	43	44
22	17	19	22	24	26	28	31	33	34	36	39	42	44	45
21	18	21	23	25	27	29	32	34	35	37	41	43	45	46
20	19	22	24	26	28	31	33	35	36	38	42	44	46	47
19	21	23	25	27	29	32	34	36	37	39	43	45	47	48
18	22	24	26	28	31	33	35	37	38	42	44	46	48	49
17	23	25	27	29	32	34	36	38	39	43	45	47	49	51
16	24	26	28	31	33	35	37	39	42	44	46	48	51	52

Example: Room Temperature 22C with Dough temperature 23C then use 26C water. There will well be times when you have to use crushed ice to lower the temperature.

The Perfect CAKE DONUT

* Bold shape; well expanded grain with no core: smooth slightly crispy skin: Tight well formed star in center.

Common Fault	Possible Cause
Donut not Cooked in center.	* Batter too cold * Donut size too big (check dial) * Oil temperature too low * Oil to Old: excessive foaming of oil.
Excessive Cracking:	* Batter too cold * Insufficient floor time *oil to old(excessive foaming of oil)
Ringing Out (large hole, no star)	* Batter too dry (drop weight too low) * Temperature of batter too high * Batter standing too long * Batter overmixed * Oil level too low * Oil temperature too low * Hopper to dirty: stopping flow of batter.
Balling of Donut (Puffing and rounding of bottom of donut)	* Batter temperature too low * Donut size is too big (check dial) * Oil too hot or cold
Donut too Greasy and Oily	* Batter too wet * Oil too old * Oil temperature too low resulting in too long cooking time
Donut too Small	* Batter too dry * Batter too cold * Dial adjustment not correct * Batter overmixed * Oil level too low

WHEN ALL ELSE FAILS READ THE INSTRUCTIONS!

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