



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 between **24°C and 27°C**.
- **Note: Water temperature needs to be adjusted to the lower range during the hot summer months and to the higher range in the winter months.**
- Place measured water in mixer, add mix and blend on Slow speed for 1 minute.
- Scrape down the bowl, then blend **for 1-2 minutes** on Medium 2.
- **Allow 10 minutes rest time.**
- **Adjust the cutter setting to between 2 and 2.25.**
- Aim for a drop weight between 38 grams to 40 grams for standard donuts.
- Fry at 185-190C 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 the temperature required for the mix and water to give a final batter temperature of between 24°C and 27°C.

Use cold water as needed to adjust tap water temperature.

Mix Temperature C

		Mix Temperature C													
		32	30	28	26	23	21	19	17	14	12	10	8	6	4
Room Temp	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
Room Temp	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.



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Common Fault

Donut not Cooked in center.

Excessive Cracking:

Ringing Out
(large hole, no star)

Balling of Donut
(Puffing and rounding of bottom)

Possible Cause

- Batter too cold
- Donut size too big (check dial)
- Oil temperature too low
- Oil too Old: excessive foaming of oil.
- Batter too cold
- Insufficient floor time
- Oil too old (excessive foaming of oil)
- 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 too dirty: stopping flow of batter.
- Batter temperature too low
- Donut size is too big (check dial)

of donut)

Donut too Greasy and Oily

- Oil too hot or cold
- 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 small
- Batter overmixed
- Oil level too low