



Worldwide Leader in the Design and Manufacture of Donut Production Equipment

AGA FOODSERVICE EQUIPMENT

CENTURY FRYER PRODUCTION RATES

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- No Multi-Space depositor on C100 fryer

- Mark VI uses electric Type F depositor (manually operated)
- Production rates assume uninterrupted operation.
- Rates assume one turn of the product. Additional turns will reduce capacity.

MARK VI

Donut type	Yeast-raised		Cake	
Formed by	Rolled & cut		Type F Depositor	
Donut size	Large	Medium	Large	Medium
Donuts per row	4	4	4	5
Row spacing (inches)	4.5	3.75	4.5	3.75
Max plunger size (inches)			2-1/4"	1-3/4"
Fry time (seconds)	Production rates (dozen per hour)			
50			173	265
60			144	221
70			123	189
80	133		108	166
90	96	118	96	147
100	86	106	86	133
110	78	96	78	120
120	72	88	72	110
130	66	82	66	102
140	62	76	62	95
150	58	71	58	88
160	54	66	54	83
170	51	62	51	78
180	48	59	48	74
190	45	56	45	70
200	43	53	43	66
210	41	50	41	63
220	39	48	39	60
230	38	46	38	58
240	36	44	36	55

CENTURY 100

Donut type	Yeast-raised		Cake		
Formed by	Extruded/rolled & cut		Standard depositor (MD-2)		
Donut size	Large	Medium	Large	Medium	Mini
Donuts per row	2	2	2	2	4
Row spacing (in)	4.5	4	4.5	4	3
Max plunger size (in)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)				
50			137	156	424
60			114	130	353
70			98	111	303
80	98		86	98	265
90	76	87	76	87	236
100	69	78	69	78	212
110	62	71	62	71	193
120	57	65	57	65	177
130	53	60	53	60	163
140	49	56	49	56	151
150	46	52	46	52	141
160	43	49	43	49	133
170	40	46	40	46	125
180	38	43	38	43	118
190	36	41	36	41	112
200	34	39	34	39	106
210	33	37	33	37	101
220	31	35	31	35	96
230	30	34	30	34	
240	29	33	29		

CENTURY 200

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-4)			MultiSpace Depositor (MS-4/5/6/8)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	4	4	4	4	8	5	5	6	6	8	8	8
Row spacing (inches center-to-center)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size (in) (See Notes 2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			275	312	848	343	390	412	468	549	624	848
60			229	260	707	286	325	343	390	458	520	707
70			196	223	606	245	279	294	334	392	446	606
80	195		172	195	530	215	244	258	293	343	390	530
90	153	173	153	173	471	191	217	229	260	305	347	471
100	137	156	137	156	424	172	195	206	234	275	312	424
110	125	142	125	142	385	156	177	187	213	250	284	385
120	114	130	114	130	353	143	163	172	195	229	260	353
130	106	120	106	120	326	132	150	158	180	211	240	326
140	98	111	98	111	303	123	139	147	167	196	223	
150	92	104	92	104	283	114	130	137	156	183		
160	86	98	86	98	265	107	122	129	146			
170	81	92	81	92	249	101	115	121	138			
180	76	87	76	87	236	95	108	114				
190	72	82	72	82	223	90	103					
200	69	78	69	78	212	86	98					
210	65	74	65	74	202	82						
220	62	71	62	71	193							
230	60	68	60	68								
240	57	65	57									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.
 2 - Plunger size applies to cake donuts and extruded donuts only.
 3 - Maximum plunger size assumes standard batter volumes per deposit

CENTURY FRYER PRODUCTION RATES (C300 / C400)

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- Production rates assume uninterrupted operation.
- Rates assume one turn of the product. Additional turns will reduce capacity.

CENTURY 300

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	6	6	6	6	12	8	8	9	12	12	12	
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			412	468	1272	549	624	618	702	824	936	1272
60			343	390	1060	458	520	515	585	687	780	1060
70			294	334	909	392	446	441	501	589	669	909
80		293	258	293	795	343	390	386	439	515	585	795
90	229	260	229	260	707	305	347	343	390	458	520	707
100	206	234	206	234	636	275	312	309	351	412	468	636
110	187	213	187	213	578	250	284	281	319	375	425	578
120	172	195	172	195	530	229	260	258	293	343	390	530
130	158	180	158	180	489	211	240	238	270	317	360	489
140	147	167	147	167	454	196	223	221	251	294	334	
150	137	156	137	156	424	183	208	206	234	275		
160	129	146	129	146	398	172	195	193	219			
170	121	138	121	138	374	162	184	182	206			
180	114	130	114	130	353	153	173	172				
190	108	123	108	123	335	145	164					
200	103	117	103	117	318	137	156					
210	98	111	98	111	303	131						
220	94	106	94	106	289							
230	90	102	90	102								
240	86	98	86									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.
 2 - Plunger size applies to cake donuts and extruded donuts only.
 3 - Maximum plunger size assumes standard batter volumes per deposit

CENTURY 400

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-4)			MultiSpace Depositor (MS-4/5/6/8)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	4	4	4	4	8	5	5	6	6	8	8	8
Row spacing (inches center-to-center)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			573	648	1744	717	810	860	972	1147	1296	1744
60			478	540	1453	597	675	717	810	956	1080	1453
70			410	463	1246	512	579	614	694	819	926	1246
80		405	358	405	1090	448	506	538	608	717	810	1090
90	319	360	319	360	969	398	450	478	540	637	720	969
100	287	324	287	324	872	358	405	430	486	573	648	872
110	261	295	261	295	793	326	368	391	442	521	589	793
120	239	270	239	270	727	299	338	358	405	478	540	727
130	221	249	221	249	671	276	312	331	374	441	498	671
140	205	231	205	231	623	256	289	307	347	410	463	
150	191	216	191	216	581	239	270	287	324	382		
160	179	203	179	203	545	224	253	269	304			
170	169	191	169	191	513	211	238	253	286			
180	159	180	159	180	484	199	225	239				
190	151	171	151	171	459	189	213					
200	143	162	143	162	436	179	203					
210	137	154	137	154	415	171						
220	130	147	130	147	396							
230	125	141	125	141								
240	119	135	119									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.
 2 - Plunger size applies to cake donuts and extruded donuts only.
 3 - Maximum plunger size assumes standard batter volumes per deposit



Worldwide Leader in the Design and Manufacture of Donut Production Equipment

AGA FOODSERVICE EQUIPMENT

CENTURY FRYER PRODUCTION RATES (C600 / C10G/ C800)

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- Production rates assume uninterrupted operation.
- Rates assume one turn of the product. Additional turns will reduce capacity.

CENTURY 600 / C10G

Donut type	Yeast-raised		Cake									
	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Formed by												
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	6	6	6	6	12	8	8	9	9	12	12	12
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			836	945	2544	1115	1260	1254	1418	1672	1890	2544
60			697	788	2120	929	1050	1045	1181	1393	1575	2120
70			597	675	1817	796	900	896	1013	1194	1350	1817
80		591	523	591	1590	697	788	784	886	1045	1181	1590
90	464	525	464	525	1413	619	700	697	788	929	1050	1413
100	418	473	418	473	1272	557	630	627	709	836	945	1272
110	380	430	380	430	1156	507	573	570	644	760	859	1156
120	348	394	348	394	1060	464	525	523	591	697	788	1060
130	322	363	322	363	978	429	485	482	545	643	727	978
140	299	338	299	338	909	398	450	448	506	597	675	
150	279	315	279	315	848	372	420	418	473	557		
160	261	295	261	295	795	348	394	392	443			
170	246	278	246	278	748	328	371	369	417			
180	232	263	232	263	707	310	350	348				
190	220	249	220	249	669	293	332					
200	209	236	209	236	636	279	315					
210	199	225	199	225	606	265						
220	190	215	190	215	578							
230	182	205	182	205								
240	174	197	174									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.
 2 - Plunger size applies to cake donuts and extruded donuts only.
 3 - Maximum plunger size assumes standard batter volumes per deposit

CENTURY 800

Donut type	Yeast-raised		Cake									
	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Formed by												
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	8	8	8	8	16	10	10	12	12	16	16	16
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			1147	1296	3488	1433	1620	1720	1944	2293	2592	3488
60			956	1080	2907	1194	1350	1433	1620	1911	2160	2907
70			819	926	2491	1024	1157	1229	1389	1638	1851	2491
80		810	717	810	2180	896	1013	1075	1215	1433	1620	2180
90	637	720	637	720	1938	796	900	956	1080	1274	1440	1938
100	573	648	573	648	1744	717	810	860	972	1147	1296	1744
110	521	589	521	589	1585	652	736	782	884	1042	1178	1585
120	478	540	478	540	1453	597	675	717	810	956	1080	1453
130	441	498	441	498	1342	551	623	662	748	882	997	1342
140	410	463	410	463	1246	512	579	614	694	819	926	
150	382	432	382	432	1163	478	540	573	648	764		
160	358	405	358	405	1090	448	506	538	608			
170	337	381	337	381	1026	422	476	506	572			
180	319	360	319	360	969	398	450	478				
190	302	341	302	341	918	377	426					
200	287	324	287	324	872	358	405					
210	273	309	273	309	830	341						
220	261	295	261	295	793							
230	249	282	249	282								
240	239	270	239									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.
 2 - Plunger size applies to cake donuts and extruded donuts only.
 3 - Maximum plunger size assumes standard batter volumes per deposit