



Old Fashioned Cake Donut Troubleshooting Guide

Key Factors for Successful Old Fashioned Donuts

Old Fashioned Cake Donut Troubleshooting Guide

Close attention to shop procedures and equipment are part of the equation in producing successful old fashioned donuts. Carefully following directions on the bag normally prevents many mishaps. Routine practice of checking the following points will help ensure success!

| PROBLEM | PROBABLE CAUSE | RECOMMENDATION |
|---|-------------------------------|--|
|  | Overmixed batter | Mix batter properly, follow bag instructions |
| | Batter too slack or loose | Scale properly, Check water temperature, check that it's not old batter |
| | New shortening | Season with some of the old fryer oil |
| | Frying temperature too high | Turn temperature down to 325° F, Calibrate fryer |
|  | Batter temperature too warm | Check water temperature, use refrigerated or iced water to mix |
| | Batter too slack or too stiff | Scale properly, Check water temperature, check that it's not old batter |
| | Fry time | Fry 15-20 seconds on initial drop, flip and fry for 1 minute, flip 2nd time and fry for 1 minute |
| | Under mixed batter | Set timer, use paddle attachment on mixer |
| | Old fryer shortening | Identify it (with dark color, smoking too much, bits in it) & replace it (add some with new fryer shortening), filter shortening regularly (1x per week) |

| PROBLEM | PROBABLE CAUSE | RECOMMENDATION |
|------------------|--------------------------------|---|
| Excessive Spread | Undermixed batter | Set timer, use paddle attachment on mixer |
| | Batter too slack or loose | Scale properly, check water temperature, check that it's not old batter |
| | Batter temperature too warm | Correct water temperature, use refrigerated or iced water to mix |
| | Fryer temperature | Turn temperature to 325°- 350° F, calibrate fryer |
| | Shortening depth | The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat |
| | Floor time | No floor time, mix and drop in fryer |
| Misshaped | Lack of Petal shape | Too high fryer temperature, too high batter temperature, floored it, flip it too early (need 15-20 seconds before first flip) |
| | Hopper height | The hopper needs to be 1 - 1.5 inches over the surface of the fat |
| | Shortening temperature & depth | The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat |
| | Faulty Cutter | Maintain & replace when needed |
| Raw Centers | Fryer temperature | Turn temperature to 375° F, calibrate fryer |
| | Fry time | Fry 15-20 seconds on initial drop, flip and fry for 1 minute , flip 2nd time and fry for 1 minute |
| | Scaling too heavy | Adjust the hopper |

The Dawn Difference: Technical Support

At Dawn, our promise is to help our customers grow their bakery business. Part of this means being an indispensable business partner for the bakers we serve – providing the innovation and inspiration to build their businesses. When you partner with Dawn you get added value support from a team of bakery experts – our Technical Sales Team. Our TSR Team has a commitment to understand your needs and partner with you to develop solutions to meet them.



Bakery Experience

The Dawn TSR Team has years of experience in the baking industry. With their in-depth Dawn Product knowledge they help bakeries with product and production expertise in all channels. Many TSRs have had personal experience on the retail side of the business, several having owned their own bakeries. The Dawn TSR Team understands your needs.



Troubleshooting

Our TSRs work with you to troubleshoot and perfect your products. No matter what the product concern, they have the expertise to advise you. The Dawn TSR Team will partner with you on technique, oven and product temperatures, using the best equipment or even passing along industry tips & tricks. No problem is too big or too small.



Market Knowledge

All members of the Dawn TSR Team are trained and certified with continuous product knowledge. They use current market insights, real world experience and ongoing training to ensure they are sharing products and solutions that your customers want today.



Maximizing Profitability

There are many different ways to increase bakery profitability. From ensuring your equipment is operating efficiently and identifying labor saving strategies to effectively merchandising product or training your team, our knowledgeable TSR Team is ready to help.



Personalized Solutions

Our TSRs make it a point to understand your unique needs and provide assistance right at your bakery. If you want to develop strategies for higher productivity, create new, signature products or drive growth through smarter operations or innovation, the Dawn TSR Team is ready to support.



Dawn Foods helps customers grow their business by providing industry-leading products, innovation, profitable solutions, and expertise you can depend on. From corner bakeries and leading manufacturers to foodservice operators and in-store bakeries, **Dawn is your partner for bakery success.**

1.800.292.1362 DawnFoods.com

© 2022 Dawn Food Products, Inc.