

Donut Troubleshooting Guide



CAKE DONUTS HELPFUL HINTS

- Donut screen should be no deeper than 3 inches below surface of frying shortening, otherwise donuts will turn over as they rise and become misshapen.
- Level of frying shortening should be no more than 1½ inches from bottom of depositor.
- Let donuts sit on screen for 30 seconds after frying to allow excess shortening to drain away.
- Dip into Honey Glaze while still hot to achieve an even glaze and good coverage.
- Keep frying shortening in good condition.

RAW CENTERS

POSSIBLE CAUSES



Batter Temperature Too Cool

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Incorrect Frying Time

Adjust frying time to suit drop weight.

Scaling Too Heavy

Reduce scaling weight to recommended weight for your size cutter.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

CRACKING INSIDE RING

POSSIBLE CAUSES



Batter Too Stiff

Check mix weight, water amount and watertemperature calculations.

Turning On Rise After Deposit

Check frying shortening level in fryer; should be 2½" from screen/inverted basket to surface of frying shortening.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Dropping Too Fast

Reduce cutting speed.

Worn or Damaged Cutter

Replace cutter.

Cake Donut Troubleshooting Guide



CRACKING ON BOTTOM

POSSIBLE CAUSES



Old Frying Shortening Breaking Down

Check with litmus paper and change or filter frying shortening.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Turning On Rise After Deposit

Check frying shortening level in fryer; should be 2½" from screen/inverted basket to surface of frying shortening.

Batter Too Stiff

Check mix weight, water amount and water temperature calculations.

"BALLING UP" EFFECT

POSSIBLE CAUSES



Overmixed Batter

Mix properly.

Batter Too Stiff

Check mix weight, water amount and water temperature calculations.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Scaling Too Heavy

Reduce scaling weight to recommended weight for your size cutter.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Old Frying Shortening Breaking Down

Check with litmus paper and change or filter frying shortening.

Dropping Too Fast

Reduce cutting speed.

EXCESSIVE SPREAD

POSSIBLE CAUSES



Undermixed Batter

Mix properly.

Batter Too Soft

Check mix weight, water amount and water temperature calculations.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Incorrect Frying Shortening Depth

Check frying shortening level in fryer; should be 2½" from screen/inverted basket to surface of frying shortening.

HIGH FAT ABSORPTION

POSSIBLE CAUSES



Undermixed Batter

Mix properly.

Batter Too Soft

Check mix weight, water amount and water temperature calculations.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Old Frying Shortening Breaking Down

Check with litmus paper and change or filter frying shortening.

Cake Donut Troubleshooting Guide



LOW VOLUME



POSSIBLE CAUSES

Incorrect Mixing Time

Refer to recipe for correct mixing time.

Incorrect Batter Consistency

Check mix weight, water amount and water temperature calculations.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Incorrect Frying Shortening Depth

Check frying shortening level in fryer; should be 2½" from screen/inverted basket to surface of frying shortening.

Scaling Too Light

Increase scaling weight.

IMPROPER SHAPE



POSSIBLE CAUSES

Incorrect Hopper Height

Hopper should be 1½" above frying shortening.

Incorrect Batter Temperature

Refer to water temperature calculations; keep batter temperature at 70°F-72°F/22°C-23°C.

Incorrect Frying Shortening Depth

Check frying shortening level in fryer; should be 2½" from screen/inverted basket to surface of frying shortening.

Batter Sitting Too Long

Should be 10 minutes floor time, 30 minutes cutting time.

Worn or Damaged Cutter

Replace cutter.



YEAST-RAISED DONUTS HELPFUL HINTS

- After rolling out dough for cutting, let it relax or donuts will become egg shaped.
- Proof donuts correctly. Test by gently touching side of donut with fingertip. If it leaves a faint impression, donut is ready; if it leaves no impression, it is not proofed yet; if donut collapses, it is overproofed.
- Dry donuts after proofing for at least 10 minutes, or they will absorb frying shortening while frying.
- Glaze donuts hot, to achieve an even glaze and good coverage.
- Keep frying shortening in good condition.

HIGH FAT ABSORPTION



POSSIBLE CAUSES

Incorrect Drying Time

Drying should take place 10-15 minutes before frying.

Undermixed Dough

Refer to recipe for correct mixing time.

Dough Too Soft

Check mix weight, water amount and water temperature calculations.

Incorrect Dough Temperature

Refer to water temperature calculations; keep dough temperature at 80°F-82°F/27°C-28°C.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Old Frying Shortening Breaking Down

Check with litmus paper and change or filter frying shortening.

EXCESSIVE SPREAD



POSSIBLE CAUSES

Dough Too Soft

Check mix weight, water amount and water temperature calculations.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Incorrect Frying Shortening Depth

Check frying shortening level – fill to “fill line.”

Proofer Too Moist

Reduce proofer humidity.

Old Frying Shortening Breaking Down

Check with litmus paper and change or filter frying shortening.

UNEVEN CRUST COLOR



POSSIBLE CAUSES

Dough Temperature Too Warm

Refer to water temperature calculations; keep dough temperature at 80°F-82°F/27°C-28°C.

Incorrect Fermentation Time

Refer to recipe for correct fermentation time.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Yeast-Raised Donut Troubleshooting Guide



LOW VOLUME



POSSIBLE CAUSES

Incorrect Mixing Time

Refer to recipe for correct mixing time.

Dough Too Stiff

Check mix weight, water amount and water temperature calculations.

Dough Temperature Too Warm

Refer to water temperature calculations; keep dough temperature at 80°F-82°F/27°C-28°C.

Incorrect Fermentation Time

Refer to recipe for fermentation time.

Too Much Scrap Dough

Reduce scrap.

Excessive Handling

Do not over-handle dough.

Excessive Dusting Flour

Use dusting flour sparingly.

Underproofed

Increase proofing time.

Proofer Too Dry

Increase proofer humidity.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

BLISTERING



POSSIBLE CAUSES

Incorrect Mixing Time

Refer to recipe for proper mixing times.

Dough Temperature Too Warm

Refer to water temperature calculations; keep dough temperature at 80°F-82°F/27°C-28°C.

Incorrect Fermentation Time

Refer to recipe for correct fermentation time.

Excessive Handling

Do not over-handle dough.

Incorrect Frying Temperature

Adjust shortening temperature to 375°F/190°C.

Underproofed

Increase proofing time.

COLLAPSING



POSSIBLE CAUSES

Undermixed Dough

Refer to recipe for correct mixing time.

Incorrect Fermentation Time

Refer to recipe for correct fermentation time.

Excessive Handling

Do not over-handle dough.

Excessive Dusting Flour

Use dusting flour sparingly.

Incorrect Drying Time

Drying should take place 10-15 minutes before frying.

Overproofed

Reduce proofing time.

IRREGULAR SIZE AND SHAPE



POSSIBLE CAUSES

Incorrect Mixing Time

Refer to recipe for proper mixing time.

Incorrect Fermentation Time

Refer to recipe for correct fermentation time.

Incorrect Proofing

Adjust proofing time. Proofing times can vary depending on product.

Uneven Pinning and Sheeting of Dough

Pin evenly to proper thickness.

Dough Not Relaxed Before Cutting

Allow dough to relax to proper condition.