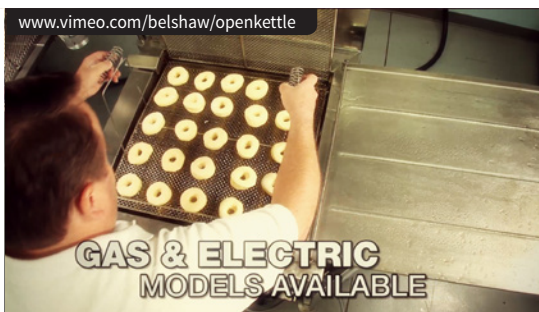


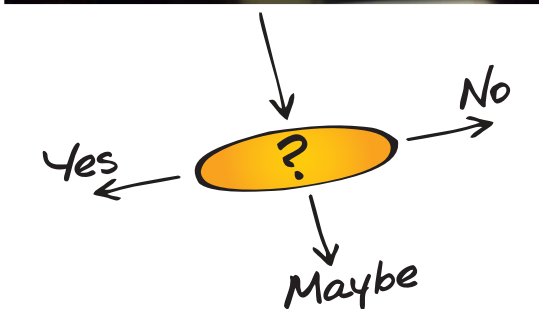


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DONUT AND BAKERY EQUIPMENT GUIDE



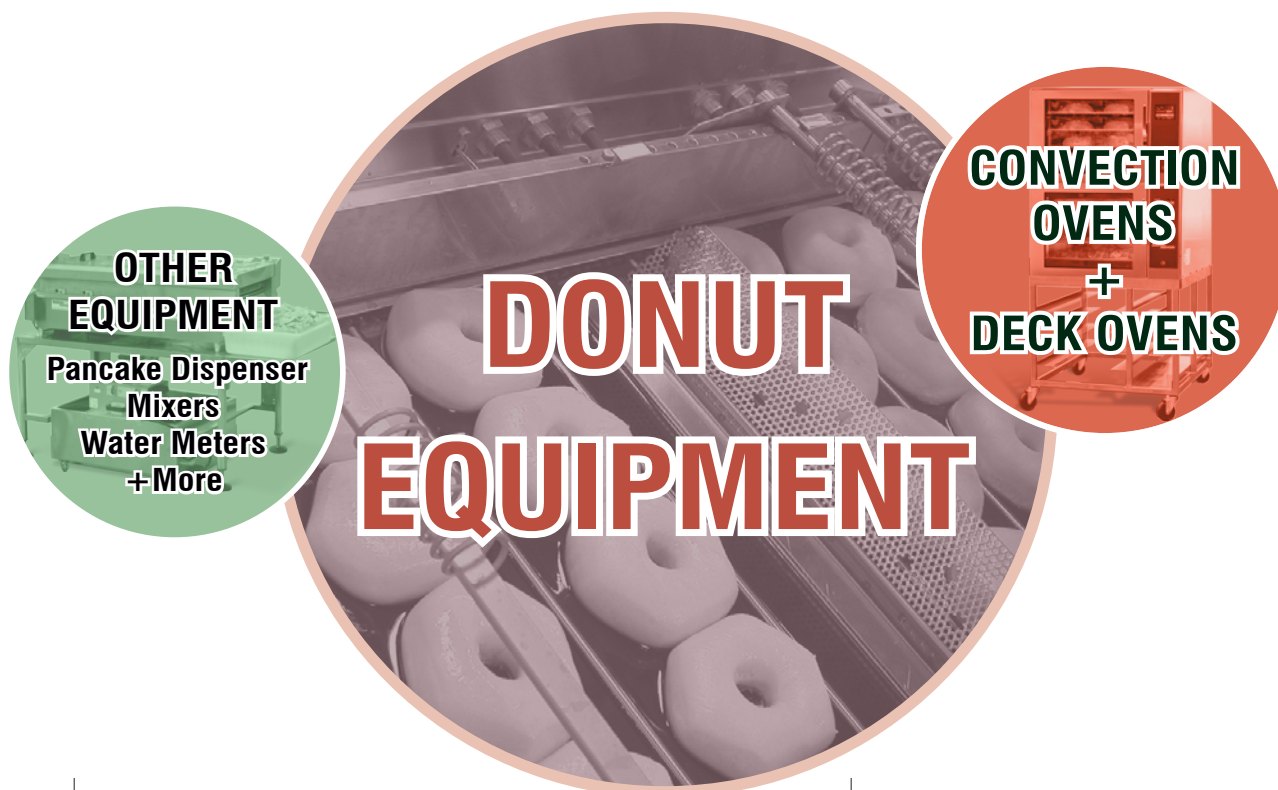
UNDECIDED?



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Browse our video channel at www.vimeo.com/channels/belshaw
or visit our web site at www.belshaw.com/video





2	'Insider' Ventless Donut Center	38	EP18-24 Donut Proofer
4	Donut Robot® Mark II Mark V Mark II GP Mark V GP	40	SF Shortening Filter (unheated)
6	Equipment for Mark II and Mark V systems	42	EZMelt Shortening Filter (heated)
8	Donut Robot® Mark II (Gas)	44	HI18-HI24 High Volume Icer
10	Donut Robot® Mark VI	46	H&I2-H&I4 Icing Tables
12	Equipment for Mark VI systems	48	Donut Finishing Center
14	616B Fryer	50	Finishing Table
16	Cut-N-Fry for Donuts Loukoumades Hushpuppies	52	HG18C-HG24C Glazers (standard)
18	718L-724-734CG/FG Open Kettle Gas Fryers	54	HG18EZ-HG24EZ Glazers (EZLift)
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22	Type B Depositor	58	Autofiller – Jelly & creme injector for donuts
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26	Plungers and Accessories for Type B and Type F		
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30	Type K Pancake Dispenser		
32	Type K Donut Depositor		
34	Thermoglaze 25		
36	Thermoglaze 50		

90 Years of Quality Donut & Bakery Equipment

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Type	INSIDER Ventless Donut Center
Models	INSIDER/Mark II • INSIDER/Mark V

The Insider is Belshaw's distinctive donut frying system that eliminates the need for a standard exhaust hood. With its ability to operate indoors, the Insider offers unique benefits:

- The Insider can be easily moved from one place to another. The exhaust hood is built-in and there is no exterior ductwork.
- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator has only to mix batter, fill the Donut Robot® hopper and bag donuts from the Roto-Cooler, a rotating tray that collects the donuts automatically.
- The Insider eliminates the purchase and installation cost of standard ventilation and fire suppression hoods.
- The Insider is designed to attract the interest of passers-by. With its large window viewing area and attractive appearance the Insider has great merchandising potential. Vehicle-style graphic wraps can easily be applied to top, bottom and side panels.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are tested by ETL and listed to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

COMPONENTS OF INSIDER DONUT SYSTEM

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer**, either:
 - Mark II
 - Mark II GP (mini donut model)
 - Mark V
 - Mark V GP (mini donut model)
- **EZMelt 18** Melter-Filter.
 - The EZMelt can be placed inside the cabinet directly below the fryer. It will quickly empty, filter and refill the shortening in the fryer.
- **Roto-Cooler**.
 - Rotating tray that collects donuts after frying.

VIDEO: <https://vimeo.com/belshaw/insider>



Photo shows Insider with Donut Robot® and Roto-Cooler with sample graphic wrap.

Inset shows Mark II and Mark V GP. The Insider accepts either Mark II • Mark II GP • Mark V • Mark V GP



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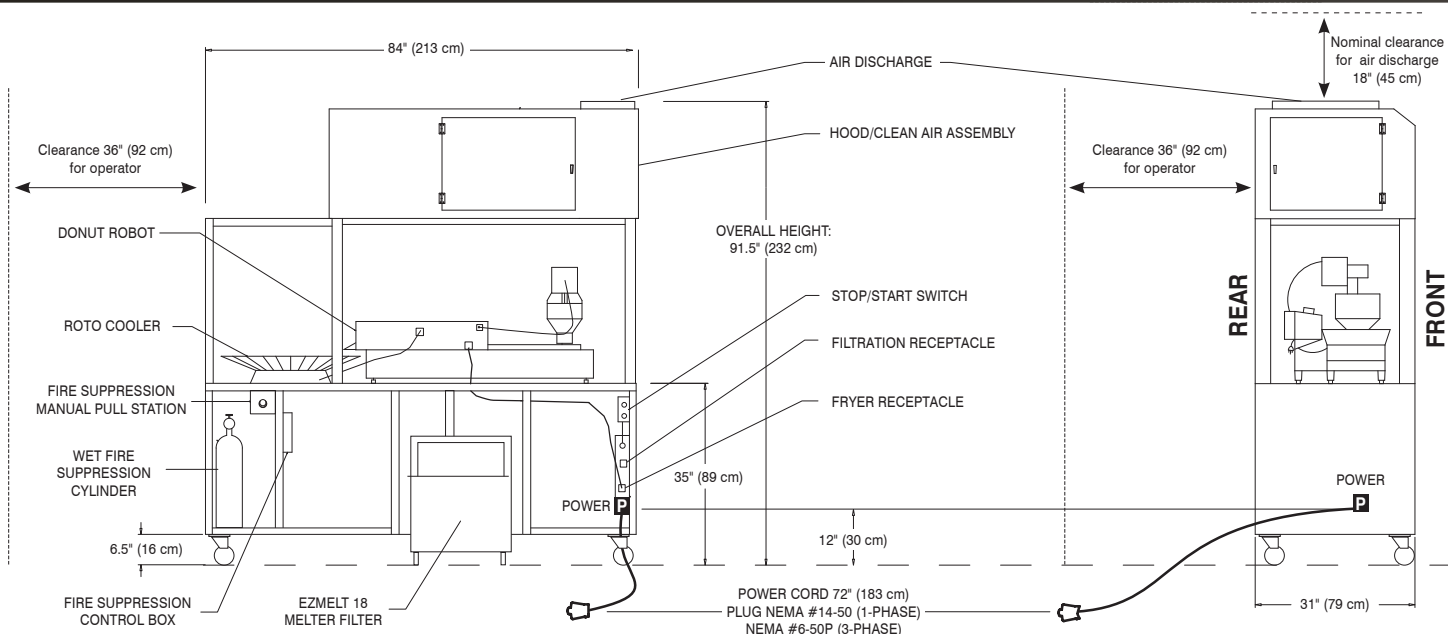
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Type	INSIDER Ventless Donut Center
Models	INSIDER/Mark II • INSIDER/Mark V



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Donut Robot® fryer (specify model from list below) and Roto-Cooler
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Stainless steel construction
- Removable clear polycarbonate viewing windows
- Heavy Duty 4" casters (feet optional)

COMPATIBILITY WITH DONUT ROBOT® FRYERS

Insider is compatible only with Donut Robot® Mark II, Mark II GP, Mark V, or Mark V GP

- For standard size donuts, use Donut Robot® Mark II or Mark V
- For mini donuts, use Donut Robot® Mark II GP or Mark V GP
- To make standard size AND mini donuts, use Donut Robot® Mark II or Mark V, along with Mini Donut Hopper/Plunger Kit, Part #MK-1502-1
- See Donut Robot Mark II/Mark V spec sheet for specifications
- Insider is not compatible with Donut Robot® Gas Mark II/Mark II GP

DONUT ROBOT® FRYERS – CAPACITY ESTIMATES

	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	–
Mark II GP	–	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	–
Mark V GP	–	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts.

OTHER EQUIPMENT

- EZ Melt 18 melter-filter system (purchased separately)

ELECTRICAL INFORMATION

- Single power connection.
- 208-240V, 50/60hz, 1ph
 - Insider with Donut Robot® Mark II/Mark II GP: up to 36 Amps
 - Insider with Donut Robot® Mark V/Mark V GP: up to 50 Amps
- North America models supplied with NEMA #14-50 plug
- Contact factory for 3-phase and international voltage options

INSTALLATION

Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)

Clearance

- 36" (92 cm) space at rear to allow room for operator, and to allow EZMelt 18 Melter Filter to roll out
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 18" (45 cm) overhead clearance for air discharge (nominal)

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 90" W x 43" D x 89" H (228 x 109 x 226 cm)
- 1400 lbs (636 kg)

STANDARDS CERTIFICATION



- Certified by ETL to UL-197, UL-710B, NSF-4 and CSA C22.2 standards. (ETL Control #68183)
- CE models available for European Union and other countries

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Type	DONUT ROBOT® Automatic Fryers
Models	Mark II • Mark II GP • Mark V • Mark V GP

VIDEO: <https://vimeo.com/belshaw/mark2>



Donut Robot® Mark II
(shown with Roto-Cooler
available separately)

Belshaw Adamatic's Donut Robot® Fryers deposit, fry, turn, and dispense cake donuts automatically. Training and labor requirements are substantially reduced while high quality, consistent donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce oil use by up to 50% in comparison with kettle fryers. Donut Robot® fryers are fun to watch and are great at attracting passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.
- Donut Robot® Mark II, Mark II GP, Mark V and Mark V GP are all-electric machines. All fryers are the same width. The Mark V's length and frying capacity are approximately 50% greater than Mark II.
- Mark II and Mark II GP are also available as gas heated models. For details, download [Donut Robot Mark II/Mark II GP Gas spec sheet](#).
- Donut Robot® Mark II, Mark II GP, Mark V, and Mark V GP are compatible with Belshaw Adamatic's 'Insider' Ventless donut system.

MODEL SELECTION

- For standard size donuts: choose Donut Robot® Mark II or Mark V
- For mini donuts: choose Donut Robot® Mark II GP or Mark V GP
- For standard size donuts AND mini donuts: choose Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit (Part #MK-1502-1)

CAPACITY ESTIMATES

	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	–
Mark II GP	–	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	–
Mark V GP	–	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts.

RAISED DONUTS

- With the addition of an FT42 Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for making excellent raised donuts.



Donut Robot® Mark II



Donut Robot® Mark II GP



Donut Robot® Mark V



Donut Robot® Mark V GP

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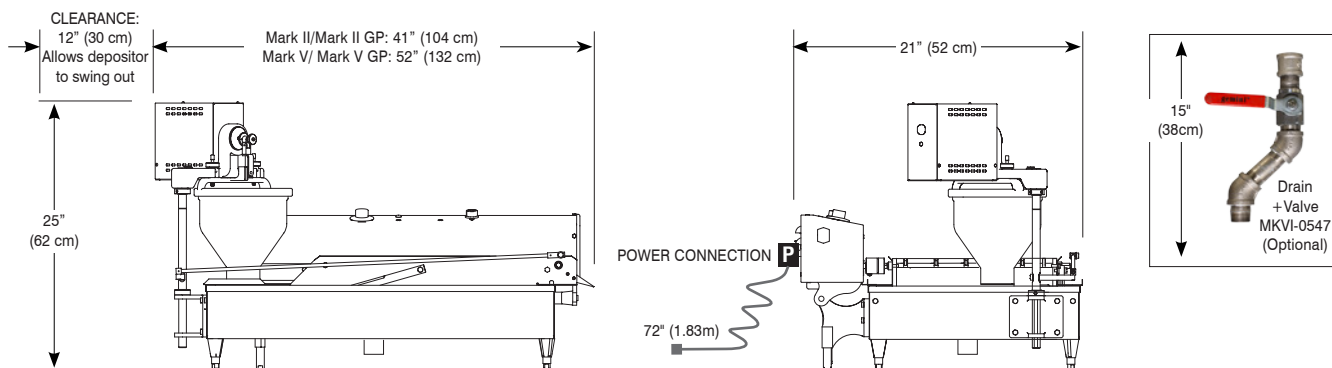
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Type	DONUT ROBOT® Automatic Fryers
Models	Mark II • Mark II GP • Mark V • Mark V GP



STANDARD FEATURES

- Electric heat with high durability, low wattage-density heating element
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Automatic cake donut depositor, synchronized with fryer conveyor
- On Mark II and Mark V, stainless steel 'Plain' donut plunger, 1-9/16" (39.7mm) diameter. 'Star' plunger is optional, see below. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP and Mark V GP, stainless steel double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts
- On Mark II and Mark V, conveyor flight bars are spaced 3/4" (95mm) from center to center for standard size donuts. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP and Mark V GP, the conveyor's flight bars are spaced 3" (76mm) from center-to-center for mini donuts. Flight bars are 3/8" (9.5mm) diameter.
- Stainless steel construction with some aluminum components
- Aluminum hopper with 10 lbs (4.5kg) batter capacity (or 10 qt / 9.5 liter)
- Batter weight adjustment dial, allows variation from small to large donuts
- Kettle drain with cap (extended drain and valve optional)
- Automatic turning and dispensing of donuts
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Temperature adjustment (thermostat)
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Compatible with Belshaw Adamatic's 'Insider' ventless cabinet

OPTIONS

- Extended drain with valve (Item# MKVI-0547). Extends 15"(38cm) below the fryer and requires a hole in the fryer's supporting table.
- 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item#MK-1502-1). This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts and back again takes less than one minute

ACCESSORIES

- **Roto-Cooler** (Item #22104). Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **EZMelt 18**. Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- **Shortening Reserve Tank** (Item #MKV-1012). Small s/s container for holding oil or shortening above the fryer, with a valve for allowing refills to fryer
- **FT2 Feed Table with trays and cloths**. Required for yeast-raised donut production
- **Filter Flo Siphon**. Alternative to EZMelt for filtering shortening. (No drain required)
- For more details see Accessories

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

ELECTRICAL DATA

Mark II and Mark II GP

- 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
- 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A

Mark V and Mark V GP

- 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
- 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A

- Other worldwide voltages available
- North America single phase Mark II includes plug NEMA 14-30P
- North America single phase Mark V includes plug NEMA 14-50P
- 3-phase and international models: plug not supplied

FRYING AREA AND SHORTENING CAPACITY (approx)

Mark II and Mark II GP

- Frying area: 32"L x 12"W x 4.5"D (81 x 30.5 x11.5 cm)
- Shortening volume: 7 gallons (27 liter)
- Shortening weight: 50 lbs (23 kg)

Mark V and Mark V GP

- Frying area: 43"L x 12"W x 4.5"D (109 x 30.5 x11.5 cm)
- Shortening volume: 10 gallons (38 liter)
- Shortening weight: 72.6 lbs (33 kg)

CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) at outfeed for Roto-Cooler or other receptacle
- 12 inches (30 cm) at infeed for depositor to swing out

SHIPPING DATA

Shipped in 2 cartons. Freight class: 85

Mark II / Mark II GP

- Fryer: 44"x24"x18", 110 lbs (112x61x46cm, 50 kg)
- Depositor: 16"x16"x22", 25 lbs (41x41x56cm, 12 kg)

Mark V / Mark V GP

- Fryer: 55"x24"x18", 143 lbs (140x61x46cm, 65 kg)
- Depositor: 16"x16"x22", 25 lbs (41x41x56cm, 12 kg)

CERTIFICATIONS



- 208-240/60/1 and 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

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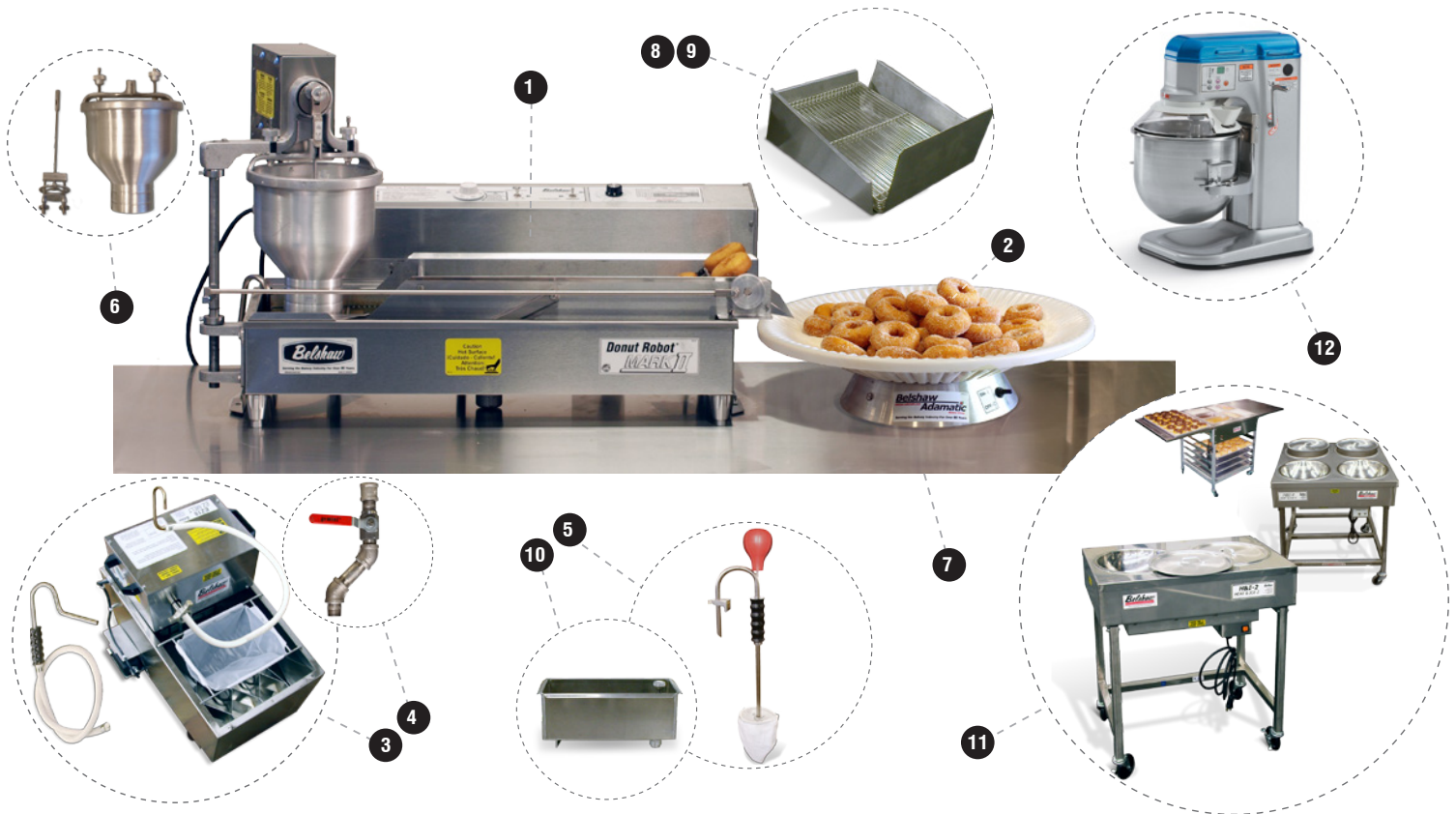
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Type	DONUT ROBOT® Automatic Fryers
Products	Equipment for Mark II / Mark V Systems

SAMPLE MARK II / MARK V BASIC SYSTEM for Cake and/or Mini Donuts

VIDEO: <https://vimeo.com/belshaw/mark2>



Required Equipment

Description

Item Numbers

EITHER OR	1	Donut Robot® Fryer	Mark II, 240V single phase	21637 (w/Plain plunger), 21622 (w/Star Plunger)
			Mark II GP, 240V single phase, for mini donuts	21638 (Double mini donut plunger)
			Mark V, 240V single phase	21654 (Plain plunger), 21655 (Star Plunger)
			Mark V GP, 240V single phase, for mini donuts	21656 (Double mini donut plunger)
	2	Roto-Cooler	Collects and displays donuts after frying	22104
	3	Filtration System	EZMelt 18	20504 (120v)
	4	Fryer Drain and Valve	Drains to EZMelt 18	MKV1-0547 (needs hole in table supporting fryer)
	5	Filter-Flo Siphon	Filters shortening using siphon pump	DR42-1048

Optional Equipment

6	Mini Donut Conversion Kit	Hopper and plunger set for mini donuts	MK-1502-1
7	Support Table for Fryer	With pre-machined holes and storage	MK6-1007
8	Rack Loader	Holds glazing screens (replaces Roto-Cooler)	86100 (not needed if Roto Cooler used)
9	Glazing Screens	Collect donuts after frying, 24-48 recommended	SL200-0004 (not needed if Roto Cooler used)
10	Shortening Reserve Tank	Warms shortening ready to insert into fryer	MKV-1012 (not needed if EZMelt filtration used)
11	Icing & Glazing options	H&I-2 (2-Bowl Icer) • H&I-4 (4-Bowl Icer)	84900112 • 84900114 (both 120v)
		DFC (Donut Finishing Center)	21754 (120v)
12	Mixer	BABG10, 10-Quart	21697

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FILTRATION

OPTION 1: Filter Flo Siphon (DR42-1048) + Shortening Reserve Tank (MKV-1012)

- Simple and effective siphon for extracting shortening from the fryer. The filter at the bottom cleans the shortening as it drains. A metal leakproof container is required to hold shortening after it passes through the Filter-Flo.



OPTION 2: Melter-Filter (EZMelt 18) + Drain (MKVI-0547)

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter. The internal heating element keeps shortening liquid at approximately 250°F (120°C)



CAKE DONUTS

Roto-Cooler (22103/22104)

- Attractive, continuously rotating tray that collects donuts automatically after frying. Position it just off the end of the fryer and it works by itself.



Mini donut kit (MK-1502-1)

- Includes hopper and double plunger, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts takes less than one minute.



YEAST-RAISED DONUTS

Support Table for Fryer (MK6-1005)

- Houses the Mark II or Mark V fryer, EZMelt 18 filtration system, and RL18 Rack Loader.
- With storage space for shortening, glaze, screens, and assorted items



Support for Feed Table (FT6-1004)

- Stand for the FT42 Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items.



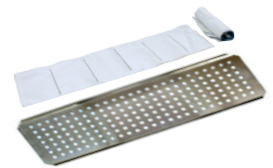
Feed Table (FT42)

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the fryer.



Proofing Trays (FT42-0052) & Proofing Cloths (FT100-0532)

- Place donuts on a Proofing Cloth and Proofing Tray, allow to rise in proofer, then transfer onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.



Rack Loader RL18 (#86100 / #861001)

- Allows donuts to slide off the end of the fryer and fill up a stack of Glazing Screens with 24 donuts per screen. The screens can then be used for glazing, icing, or storing in a rack.



Glazing Screens (SL200-0004)

- Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Each screen holds 2 dozen donuts. Minimum of 20 screens are recommended



ACCESSORY EQUIPMENT

Glazer + Drain Tray: (HG18EZ + HG18EZ-1002)

- Glazes 2 dozen donuts at a time on a glazing screen. The glaze applicator is supported on rails.
- The drain tray allows excess glaze to drain, as you glaze the next screen of donuts



Proofer (EP18/24 or TZ6)

- EP18/24.** 17-shelf proofer with 6 doors
- Or TZ6.** 6-shelf version with 2 doors, and a top that doubles as a work surface
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes).



Icer (H&I-2 or H&I-4) or Donut Finishing Center

- H&I-2 / H&I-4:** 2 or 4-bowl icers for hand dipping donuts. 13" bowls are warmed directly by heated water tank at 120-130°F (50-55°C), for the best possible icing condition for donuts.
- DFC:** 3 air-warmed 1/3-size pans for icing, 4 unwarmed 1/4-size pans for sprinkles or other finishes + plenty of work and storage space.



Autofiller Donut Injector (#20600)

- Jelly, jam, custard and creme injector for donuts and pastry
- Includes 6-quart capacity hopper, with 7/16" nozzles
- 5/16" nozzles optional for donut "holes"
- Designed specially for donuts



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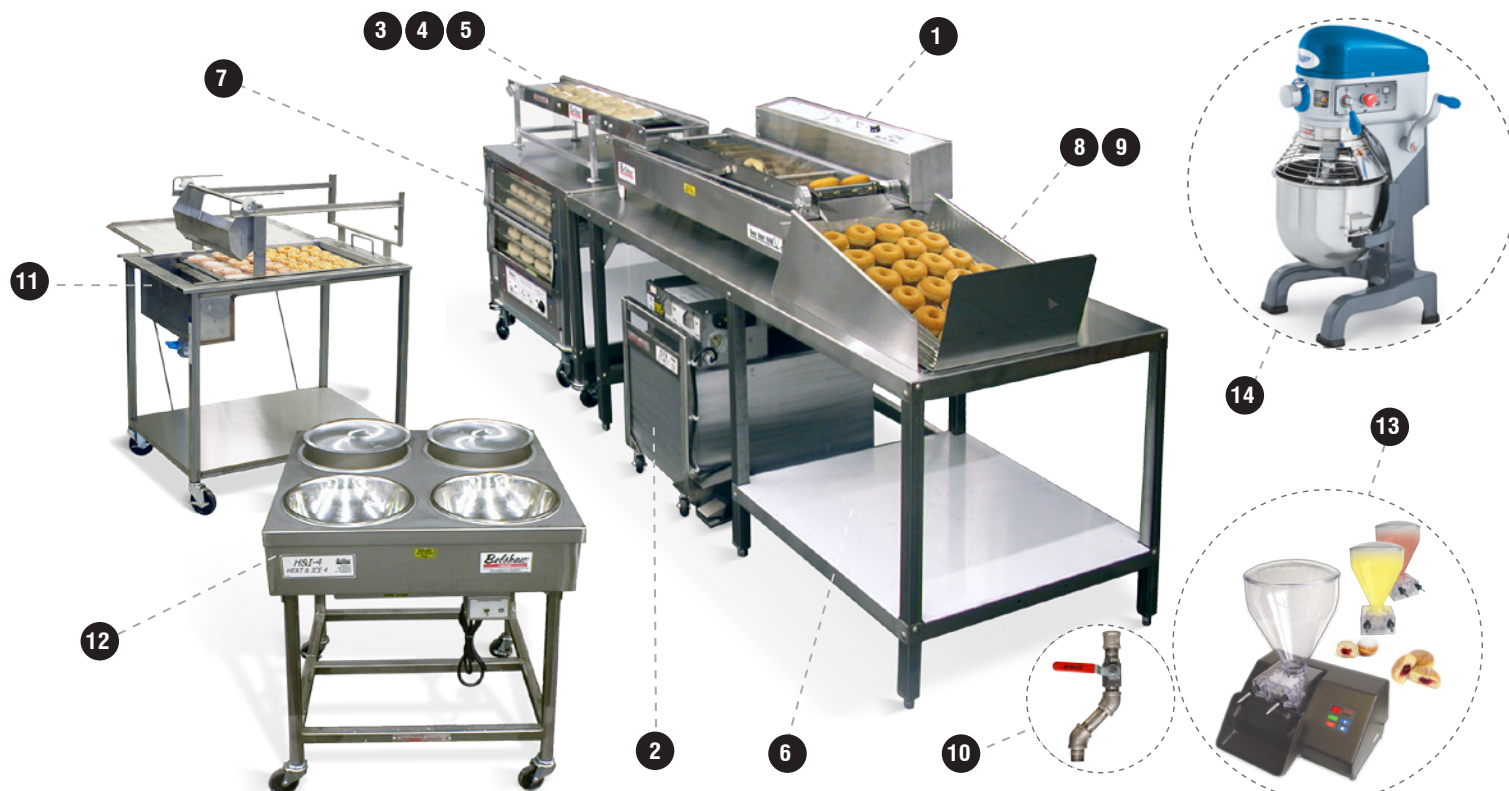
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SAMPLE MARK II / MARK V EXTENDED SYSTEM for Cake and Yeast-Raised Donuts

VIDEO: <https://vimeo.com/belshaw/mark2>



Required Equipment

Item Number	Description	Item Numbers
1	Donut Robot® Fryer, with automatic Cake Donut Depositor (depositor not shown above)	21637 (Plain plunger), 21622 (Star Plunger)
	Mark II, 240v single phase	
	Mark V, 240v single phase	21654 (Plain plunger), 21655 (Star Plunger)
2	Filtration System	20504 (120v)
3	Feed Table + Splash Guard	835203 + FT42-0516
4	Proofing Trays	FT6-0005
5	Proofing Cloths	FT242-0052
6	Support Table for Fryer	MK6-1007
7	Proofer, 6-shelf	20218 (208-240v)
8	Rack Loader	86100
9	Glazing Screens	SL200-0004
10	Fryer Drain and Valve	MKVI-0547

Optional Equipment

11	Glazer	HG18EZ + drain tray	22569 + HG18EZ-1002
12	Icer (choose one)	H&I-2 (2-Bowl Icer)	84900112 (120v)
		H&I-4 (4-Bowl Icer)	84900114 (120v)
		DFC (Donut Finishing Center)	21754 (120v)
13	Jelly and Creme Injector	Autofiller	20600
14	Mixer	BABG20, 20 Quart	21698

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Donut Robot® PLUNGERS AND ATTACHMENTS (for all Donut Robot® Depositors, including Mark VI Dual Depositor)

Item Number	Plunger / Attachment	Plunger	Donut type
U-1001	PLAIN PLUNGER 1-9/16" Diameter <ul style="list-style-type: none"> For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix. Size is adjustable using the weight adjuster on the Donut Robot®, up to 3½" (89mm) diameter. 		
U-1001S	STAR PLUNGER 1-9/16" Diameter <ul style="list-style-type: none"> The Star plunger makes the same size ring donuts as the Plain plunger, but produces a more consistent, rounder hole and a star pattern around the hole. Size is adjustable using weight adjuster on Donut Robot®, up to 3½" (89mm) diameter. 		
MK-1502-1	MINI DONUT CONVERSION KIT with Double Plunger for mini donuts <ul style="list-style-type: none"> This is the standard hopper and plunger combination on Donut Robot GP models. You can use it with standard Donut Robot models to change back and forth between standard size donuts and mini donuts. It includes Mini Donut Hopper and Plunger as shown. 		
DR42-1018x1.563	DUNKERETTE ATTACHMENT <ul style="list-style-type: none"> Attaches to a 1-9/16" Plain or Star Plunger. Forms 2 half-donuts as shown. Size is adjustable using weight adjuster on Donut Robot® 		
DR42-1016x1.563	NUGGET ATTACHMENT <ul style="list-style-type: none"> Attaches to a 1-9/16" Plain or Star Plunger. Produces 3 separate or joined balls, depending on the height of the hopper. Size is adjustable using weight adjuster on Donut Robot® 		
DR42-1017x1.563	BALL ATTACHMENT <ul style="list-style-type: none"> Attaches to a 1-9/16" Plain or Star Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper. Size is adjustable using weight adjuster on Donut Robot® 		

Attachments

- Attachments are simple devices that divide the normal deposit into halves, thirds, or quarters. Attachments are inserted onto a Plain plunger or Star plunger.

Plunger size and product weight

- You can adjust the amount of batter deposited to make a larger or smaller donut, between the MIN and MAX weights shown below. Product weights are estimates only.

Plunger Size		Product Size (per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-9/16"	39.7mm	15 oz. (426g)	27 oz. (780g)

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Type	DONUT ROBOT® Automatic Fryers
Models	Mark II Gas • Mark II GP Gas

DONUT ROBOT® Mark II Gas • Mark II GP Gas

Belshaw Adamatic's Donut Robot® Mark II Gas / Mark II GP Gas Fryers deposit, fry, turn, and dispense cake donuts and mini donuts automatically. These fryers use the same cake donut depositor and the same conveyor as Donut Robot® electric models, and produce donuts of the same high quality. Training and labor requirements are low, while consistent donuts are produced time after time by a single person. Donut Robot® fryers have been shown to reduce oil use by up to 50% in comparison with kettle fryers. In addition, Donut Robot® fryers are fun to watch and are sure to attract passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.
- Models are available for natural gas or propane (specify when ordering)

MODEL SELECTION

- For standard size donuts: Donut Robot Mark II Gas
- For mini donuts: Donut Robot Mark II GP Gas
- For standard size donuts AND mini donuts: Donut Robot Mark II Gas with Mini Donut Hopper/Plunger Kit, Item #MK-1502-1

CAPACITY ESTIMATES

	STANDARD DONUTS	MINI DONUTS
Mark II Gas	37 Dozen/hour	
Mark II Gas (with Mini Donut Kit)	37 Dozen/hour	109 Dozen/hour
Mark II GP Gas		153 Dozen/hour

- Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts. Capacity may vary depending on frying time, product size, and frying temperature.

YEAST-RAISED DONUTS

- The Donut Robot® Mark II Gas makes excellent yeast-raised donuts with the addition of accessories including FT42 Feed Table, Proofing Trays, and Proofing Cloths. For details see "[Equipment for Mark II and Mark V systems](#)".



Donut Robot® Mark II Gas with Donuts



Donut Robot® Mark II Gas



Donut Robot® Mark II GP Gas

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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CONTACT

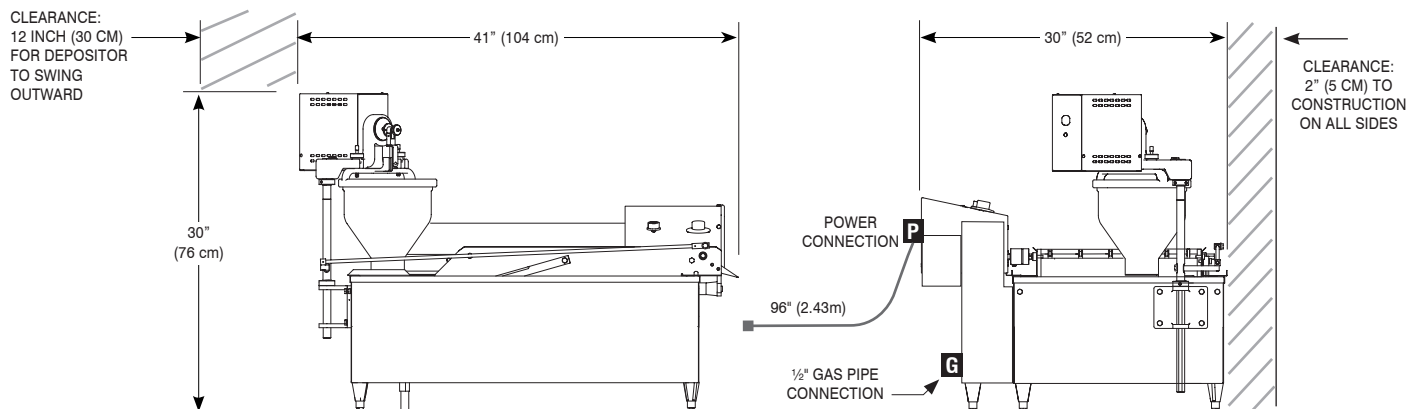
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Type	DONUT ROBOT® Automatic Fryers
Models	Mark II Gas • Mark II GP Gas



STANDARD FEATURES

- Specify when ordering: Liquid Propane OR Natural Gas
- Automatic cake donut depositor, synchronized with fryer conveyor
- Stainless steel materials with some aluminum components
- On Mark II Gas, stainless steel 'Plain' donut plunger, 1-9/16" (39.7mm) diameter. 'Star' plunger is optional, see below. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP Gas, stainless steel double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts
- On Mark II Gas, the conveyor's flight bars are spaced 3 3/4" (95mm) from center to center for standard size donuts. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP Gas, the conveyor's flight bars are spaced 3" (76mm) from center-to-center for mini donuts. Flight bars are 3/8" (9.5mm) diameter.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity
- Batter weight adjustment dial - allows variation from small to large donuts
- Automatic turning of donuts mechanically synchronized with fryer
- Automatic dispensing of fried donuts onto collection device such as Roto-Cooler
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Temperature adjustment (thermostat)
- High temperature limit switch – cuts gas and electricity at approximately 450°F (232°C)
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Not compatible with Belshaw Adamatic's 'Insider' Clean Air Ventless Cabinet
- No drain is included; use optional accessory Filter-Flo Siphon

OPTIONS

- For Mark II Gas: 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item #MK-1502-1). This kit includes mini donut hopper and double plunger, for depositing 4 mini donuts per conveyor row (as used on GP model). Changeover from standard to mini donuts and back again takes less than one minute.
- Natural Gas and Propane models available (specify at time of ordering)

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

ACCESSORIES

- **Filter-Flo Siphon** (Item #DR42-1048). Durable large siphon with heat resistant handle and cone filter, for filtering shortening.
- **Roto-Cooler** (Item #22104). Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **Shortening Reserve Tank** (Item #MKV-1012) Small s/s container for holding oil or shortening above the fryer, with a valve for allowing refills to fryer
- **FT42 Extended Height Feed Table with trays and cloths** for raised donut production
- **Proofer, icer, glazer and donut collection rack** also available

ELECTRICAL DATA

- 120 V, 50/60 Hz, 1 ph, 0.36 kW, 3 A
- 240 V, 50/60 Hz, 1 ph, 0.36 kW, 1.5 A

(Electrical supply is necessary to power the conveyor and depositor)

GAS DATA

- Gas connection: 1/2" NPT (Female)
- Capacity: 40,000 BTU/hr
- Water Column
 - Natural Gas @ 5-13 inches W.C.
 - Propane Gas @ 11-14 inches W.C.

CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 12 inches (30 cm) at infeed for depositor to swing out
- 24 inches (61 cm) at outfeed for Roto-Cooler or other receptacle

FRYING AREA AND SHORTENING CAPACITY

- Frying area: 32"L x 12"W x 4"D (81 x 30.5 x 10 cm)
- Volume: 6.6 gallons (25.2 liter)
- Weight: 49.4 lbs (22.5 kg)

SHIPPING DATA

Shipped in 2 cartons. Freight class: 85

- Fryer carton: 56"x36"x36", 185 lbs (142x91x91cm, 84 kg)
- Depositor carton: 16"x16"x22", 25 lbs (41x41x56 cm, 11 kg)

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Type	DONUT ROBOT® Automatic Fryers
Models	Mark VI • Mark VI 'Deep'

VIDEO: <https://vimeo.com/belshaw/mark6>

The Donut Robot® Mark VI automatic fryer forms part of Belshaw's Mark VI Production System, the unique alternative to traditional donut frying. Compared with open kettle frying, the Mark VI system makes donut production faster and easier, with reduced labor cost. Less training is required to work the system efficiently, and more consistent quality is attainable. The automatic fryer can reduce shortening consumption by up to 50% compared to standard fryers. It provides identical frying conditions for each donut without an operator standing over the fryer and inserting, turning and lifting donuts out manually. Instead, it allows the operator to perform other tasks.

CAKE AND YEAST-RAISED DONUTS

• **Cake donuts:** The Mark VI system produces top quality cake donuts, using one of 2 methods, which can be chosen at the time of purchase:

- Dual Donut Robot depositor – automatic, for Ring donuts only, or
- Belshaw Type F electric depositor – hand operated for a full variety of cake donuts, including Crullers, Sticks, Krinkles, and more

There is no sacrifice in product quality ~ both cake and yeast-raised donuts can equal or surpass the best donuts made by standard kettle fryers.

• **Yeast-raised donuts:** The Mark VI produces excellent yeast-raised donuts, using its accessory Feed Table, Trays and Cloths to insert the donuts into the fryer. In addition to Ring donuts, these can include Berliners (or 'Bismarcks'), Bars ('Long Johns'), Twists and Fritters up to 3¼ inches (9.5 mm) in width.

'STANDARD' AND 'DEEP' MODELS

• **Mark VI Standard:** The standard Mark VI is designed for full size donuts up to 3½ inches (89 mm) in width. This can include Twists and Long Johns as well as Ring Donuts and Bismarcks. Flight bars are spaced every 3¼ inches (95 mm).

• **Mark VI Deep:** The 'Deep' model Mark VI is designed to accommodate extra large donuts up to 4¼ inches (108mm) in width. Flight bars are spaced every 4½ inches (114 mm). This can include Twists and Long Johns as well as Ring Donuts and Bismarcks. This model is designated "Deep" because of the extra kettle depth needed for a larger turner. The Mark VI Deep can also accommodate 2 turners when required. The second turner can be inserted or removed quickly as required (usually for French Cruller or 'Old Fashioned' donuts).

Estimated Production Capacity

	Cake Donuts	Yeast Raised Donuts
Mark VI Standard	112 Dozen/hour	96 Dozen/hour
Mark VI DEEP	91 Dozen/hour	78 Dozen/hour

Production capacity is estimated at 95-second frying time for Cake Donuts and 110 seconds for Yeast Raised Donuts. Actual production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.



Donut Robot® Mark VI



Donut Robot® Mark VI DEEP



Mark VI Standard with Type F Depositor



Mark VI Deep with Dual Automatic depositors (for Ring donuts only)

90 Years of Quality Donut & Bakery Equipment

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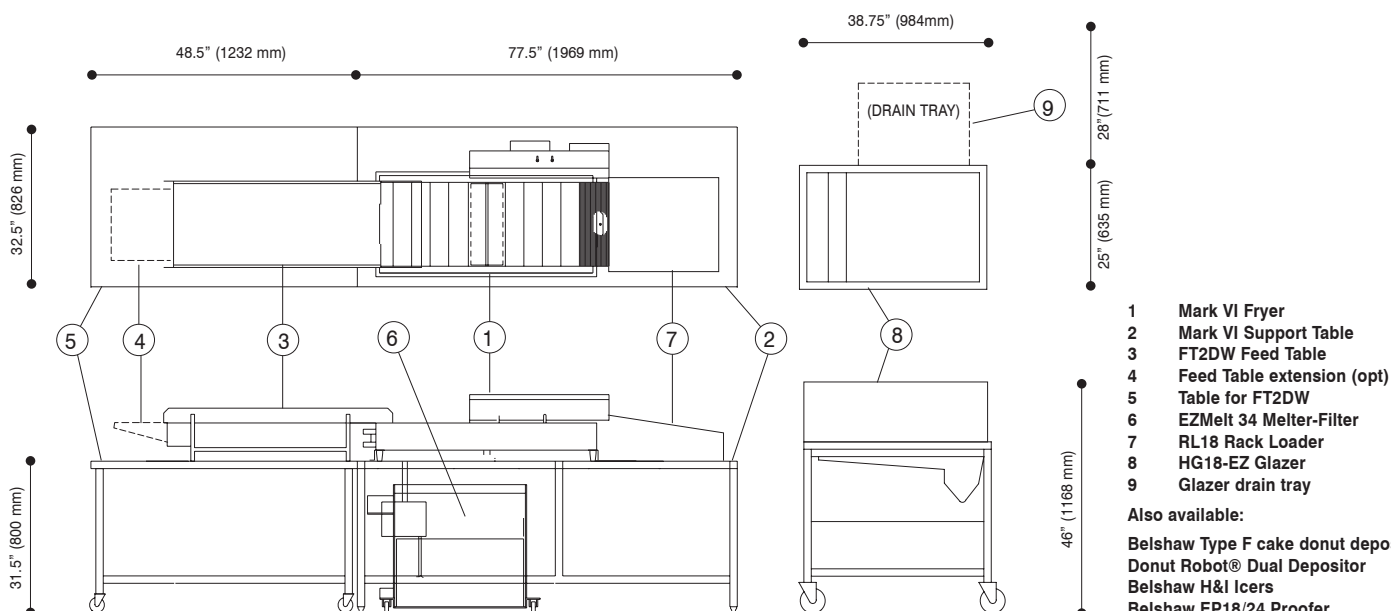
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Type	DONUT ROBOT® Automatic Fryers
Models	Mark VI • Mark VI 'Deep'

MARK VI SYSTEM – SAMPLE LAYOUT



MARK VI FRYER FEATURES

- Stainless steel construction with some aluminum components
- Stainless steel conveyor with flight bar system for advancing donuts
- Automatic turning and dispensing of donuts
- Holds 4 donuts per flight bar pocket
- On Mark VI Standard, conveyor flight bars are spaced 3¾ inches (95mm) from center to center. Flight bars are round, 3/8" (95mm) diameter.
- On Mark VI-Deep, the conveyor flight bars are spaced 4½ inches (114mm) from center-to-center to accommodate larger donuts.
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Thermostat temperature adjustment
- High durability, low wattage-density heating elements
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Kettle drain with cap (order extended drain and valve separately)

MARK VI FRYER OPTIONS

- Extended drain with valve (Item# MK-0546). The drain extends below the fryer and requires a hole in the fryer's supporting table.
- 2 turner and 3 turner configurations available for Mark VI-DEEP
- See following pages for description of Mark VI system components, such as Type F Depositor or Dual Automatic Depositing system, Feed Table, Proofer, Icer, and other accessories.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

CERTIFICATIONS



- 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

MARK VI FRYER SPECIFICATIONS

MARK VI FRYER SPECIFICATIONS		MARK VI Standard	MARK VI Deep
FRYING AREA	inches	43" x 20"	
	cm	109 X 51 cm	
FRYING DEPTH	inches	4.5"	6.5"
	cm	11 cm	17 cm
SHORTENING CAPACITY <i>(by weight)</i>	lbs	124 lbs	180 lbs
	kg	57 kg	82 kg
SHORTENING CAPACITY <i>(by volume)</i>	gallons	17 gal	24 gal
	liters	63 L	92 L
ELECTRICAL DATA			
@ 208-240V, 50/60hz, 3ph	amps	32.5 A - 37.2 A	
	kilowatts	11.5 - 15.3 KW	
PLUG		Contact factory	
CORD		8 feet (2.5 m)	
<i>(Other worldwide voltages may be available)</i>			
SHIPPING DIMENSIONS* <i>(estimated)</i>	inches	55" x 34" x 20"	
	cm	140 x 86 x 51 cm	
SHIPPING WEIGHT* <i>(estimated)</i>	lbs	185 lbs	195
	kg	84 kg	89 kg
FREIGHT CLASS* <i>(estimated)</i>		85	
* Equipment may be crated or cartoned. Belshaw Adamatic packs an entire equipment order to assure both safe and economical delivery. For an actual shipping estimate please contact service@belshaw.com			

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CLEARANCE

- 2 inches (5 cm) between machine and all construction

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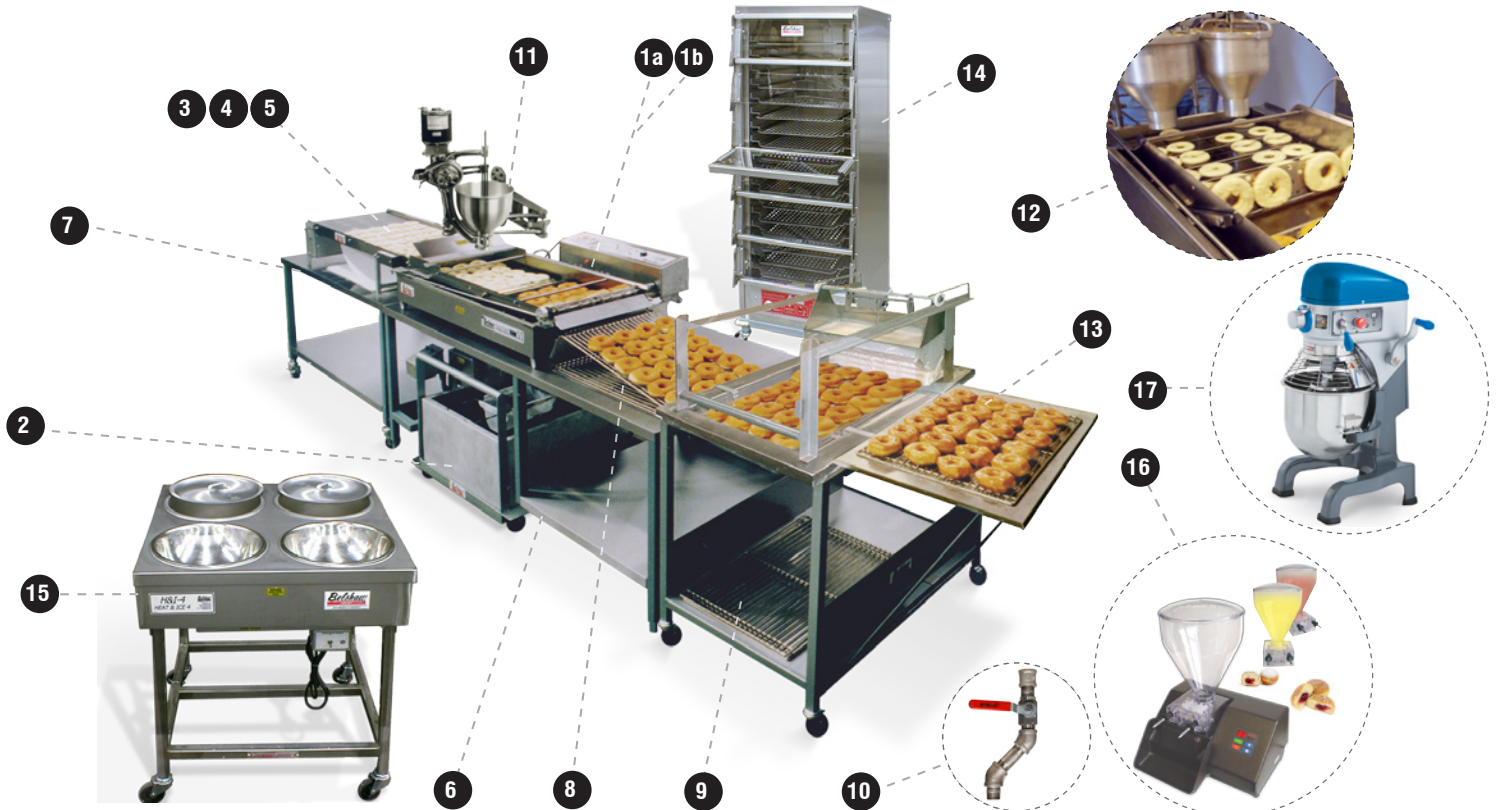
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Type	DONUT ROBOT® Automatic Fryers
Products	Equipment for Mark VI System

SAMPLE MARK VI SYSTEM for Cake and Yeast-Raised Donuts

VIDEO: <https://vimeo.com/belshaw/mark6>



		Item Numbers (Mark VI Standard System)	Item Numbers (Mark VI 'Deep')
EITHER OR	1 Fryer, Donut Robot® Mark VI	21597 a	22441 b
	2 Filtration System	20512 (120v) or 20513 (240v)	
	3 Feed Table	83520102	835201021 (tall version)
	4 Proofing Trays	FT6-0005	
	5 Proofing Cloths	FT2DW-0510	
	6 Support Table For Fryer	MK6-1005	
	7 Support Table For Feed Table	FT6-1004	
	8 Rack Loader	86100	861001 (tall version)0130
	9 Glazing Screens	SL200-0004	
	10 Fryer Drain and Valve	MKVI-0546	
	11 Type F Cake Donut Depositor Column Mounting System 1-3/4" Plain Plunger + Cylinder	F00010001 0405 7SSx1-3/4 + 0035SSx1-3/4	
	12 Donut Robot Dual Depositor	MKVI-1300	
Optional Equipment			
13	Glazer +Drain Tray	HG18EZ	22569 + HG18EZ-1002
14	Proofer	EP18/24, 17 shelf, mobile w/autowater	30136 (120v)
15	Icer	H&I-4 (4-bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20024 (HI18F, 120v)
16	Jelly and Creme Injector	Autofiller, 120v	20600
17	Mixer	BABG20, 20 quart, 120V	21698

Type	DONUT ROBOT® Automatic Fryers
Products	Equipment for Mark VI System

1a Donut Robot® Mark VI

- Automatic fryer with 3¾" (95mm) spacing, single turner
- Capacity approx 110 dozen donuts/hour



1b Donut Robot® Mark VI-Deep

- Automatic fryer with 4½" (114mm) spacing, optional extra turner available
- Capacity approx 90 dozen donuts/hour



2 Feed Table

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the Mark VI fryer. (See below for Proofing Trays and Cloths)



3 Melter-Filter: EZMelt 34

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter with internal heat element.



4 Support Table for Fryer: MK6-1005

- Houses the Mark VI fryer, EZMelt 34 filtration system, and RL18 Rack Loader.
- Storage space for Shortening, Glaze, Screens, and assorted items



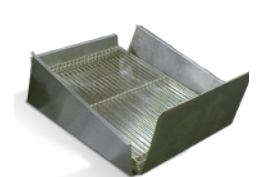
5 Support Table for Feed Table: FT6-1004

- Houses the Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items



6 Rack Loader RL18: #86100/#861001

- Allows donuts to slide down and fill up a Glazing Screen with 24 donuts. The Screen can then be used for glazing, icing, or storing in a rack.
- For standard Mark VI, Item #86100
- For Mark VI-Deep, Item #861001



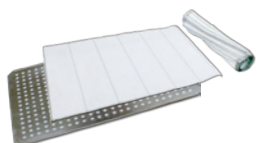
7 Glazing Screens: SL200-0004

- Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Holds 2 dozen donuts. A minimum of 25 screens are recommended



8-9 Proofing Trays (FT6-0005) & Proofing Cloths (FT2DW-0510)

- Donuts are laid on a Proofing Cloth and Proofing Tray, allowed to rise 30-40 minutes, then transferred onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.



10 Fryer Drain & Valve: MKVI-0546

- Heavy duty drain assembly with sturdy insulated valve handle for draining shortening into EZMelt 34 Melter-Filter.



11 Type F Depositor (+Plunger/Cylinders +Mounting System)

- Electrically powered, manually operated depositor for a full range of cake donuts
- Deposits 4 cake donuts per conveyor row
- Choose between Type F and Dual Automatic Depositor (See #12 at right)



12 Dual Automatic Depositor: MKVI-1300

- Makes well formed ring donuts (only), using Plain or Star plunger
- Fill up the hoppers, the Mark VI deposits automatically
- Choose between Dual Automatic Depositor and Type F (See #11 at left)



13 Glazer + Drain Tray: HG18EZ + HG18-0002

- Glazes 2 dozen donuts at one time, on a glazing screen. The glaze applicator is supported on rails, reducing strain on the operator.
- The drain tray allows excess glaze to drain off donuts, while the operator glazes the next screen of donuts.



14 Proofer: EP18/24

- 17 shelf cabinet proofer with 6 separate doors
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes). Two EP18/24's may be needed if operating at full capacity. A rack proofer may be substituted for full capacity operation.



15 Icer: H&I-4 or HI18F

- H&I-4:** 4-bowl icer for hand dipping donuts. 13" bowls are warmed directly by heated water tank at 120-130°F (50-55°C), for the best possible icing condition for donuts.
- HI18F:** High production icer. Ices one 17"x25" screen or 18"x26" baking pan in under 1 minute.



16 Autofiller Donut Injector: #20600

- Jelly, jam, custard and creme injector for donuts and pastry.
- Fills 50-100 dozen donuts per hour
- Choice of 7/16" or 5/16" nozzles
- Simple to operate, no maintenance required
- Designed especially for donut production



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Type	TABLETOP FRYER (Electric)
Model	616B Fryer

A rock-solid dependable fryer for donuts and other fried products that occupies a bare minimum of space on a table or countertop.

- The fryer has a 16½" x 16½" frying area (42 x 42 cm) and occupies only 3 feet (1m) of counter space, weighing only 44lbs (20kg).
- The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time. It can also be used for other fried foods that will fit in approximately 3 inches of frying depth. It is not recommended for mini donuts. (Choose a Donut Robot® Mark II GP for mini donuts).
- Yeast-Raised Donuts are placed on one of the 616B's donut screens, proofed, and then inserted directly into the fryer while still on the screen.
- Cake Donuts can be made with a Belshaw Adamatic Type N depositor to form a "Cut-N-Fry" combination. (A separate information sheet is available for Cut-N-Fry.) For low volume production, such as at special events, holidays and festivals, Cake Donuts can be made with Belshaw's hand-operated Type K donut depositor.

STANDARD FEATURES

- Holds 16 standard size donuts
- Capacity approximately 35 dozen donuts per hour.
- Exceptionally durable with stainless steel kettle and outer casing and solid aluminum bracket for control panel
- Stainless steel drain tray doubles as a fryer cover. Drain tray can be latched onto left or right side.
- Thermostat controlled heat. Heavy duty element, tiltable upwards for easy kettle cleanup
- High-temperature limit switch set to approximately 450° F (230° C)
- 2 nickel plated frying screens with handles

OPTIONS

- 208 or 240 Volts (specify at time of order)

ACCESSORIES

- Submerger screen
- "Proofing Screens": Screens without handles. Use these when you have no room on a baking rack for the screen handle, which requires 4" (10cm) of vertical space (require detachable handles to operate, see below)
- Detachable screen handles for use with Proofing Screens
- Filter Flo siphon - drains and filters shortening
- Type N cake donut depositor and bracket attached to rear of 616B (this combination forms a "Cut-N-Fry" unit)



616B Tabletop Fryer



616B Tabletop Fryer with yeast-raised donuts (with extra screens)



616B Tabletop Fryer with cake donut

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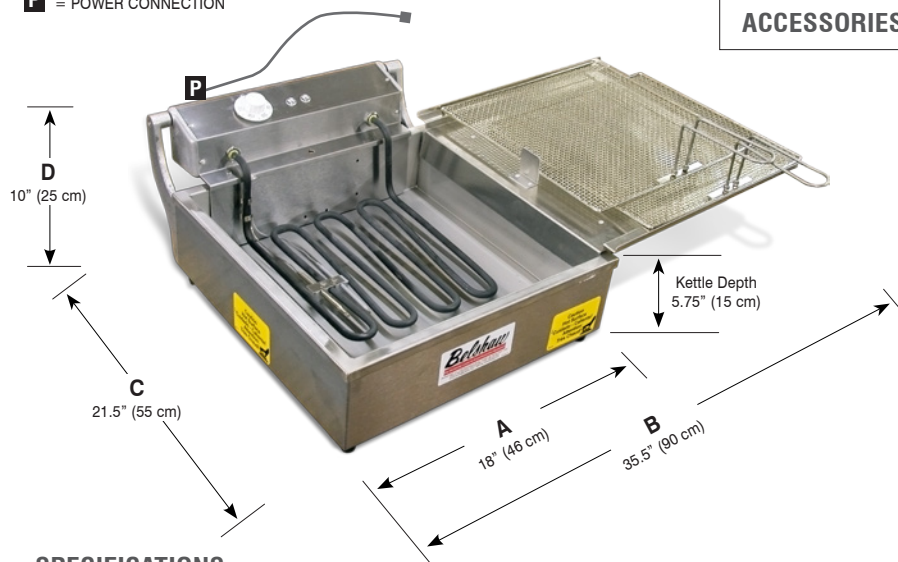
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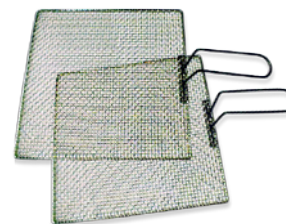
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Type	TABLETOP FRYER (Electric)
Model	616B Fryer

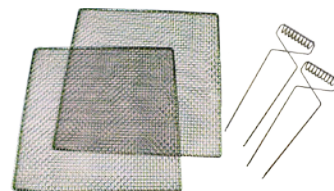
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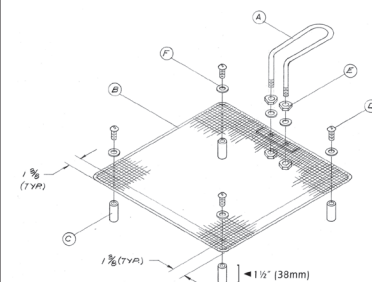
ACCESSORIES ►



616-0512 Frying Screen (2 shown). Screen handle requires 4" (10cm) of vertical space if placed on a rack



616-0007 Proofing Screen (x2) and **616-0007C** Detachable Handle (x2). Choose these if screen handles will not fit on a rack.



HP-1004 Submerger Screen



FILTER-FLO Siphon



CUT-N-FRY (616B + Type N depositor)

SPECIFICATIONS

FRYING AREA	inches	16.5" x 16.5"
	cm	42 x 42 cm
SCREEN SIZE	inches	15" x 15"
SHORTENING CAPACITY (approx)	lbs	33 lbs
	kg	15 kg
	gallons	4.5 gal
	liters	17 L
ELECTRICAL DATA (specify voltage at time of order)		
208 Volts, 50/60hz, 1ph	amps	19.2 A
	kilowatts	4 KW
236 Volts, 50/60hz, 1ph	amps	18.3 A
	kilowatts	4.4 KW
PLUG (supplied for domestic models only)		NEMA 6-30P
CORD		8 feet (2.5 m)
WIDTH CLOSED (A) (Drain tray used as cover)	inches / cm	18" / 46 cm
WIDTH OPEN (B) (Drain tray attached, as in photo)	inches / cm	36.5" / 90 cm
OVERALL DEPTH (C)	inches / cm	21.5" / 55 cm
OVERALL HEIGHT (D)	inches / cm	10" / 25 cm
SHIPPING DIMENSIONS (approximate)	inches	22" x 24" x 12"
	cm	56 x 61 x 30 cm
SHIPPING WEIGHT (approximate)	lbs / kg	55 lbs / 25 kg
FREIGHT CLASS		85

CERTIFICATIONS



- North American standard models ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

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Type	TABLETOP FRYING SYSTEM
Model	CUT-N-FRY for Donuts, Loukoumades, or Hushpuppies

Belshaw Adamatic's Cut-N-Fry is a tabletop frying system for Cake and Yeast-Raised Donuts, Greek Loukoumades, or Southern Fried Hushpuppies. Each Cut-N-Fry system includes of a 616B fryer with a Type N depositor. The plunger/cylinder combination is ordered separately.

STANDARD FEATURES

- **616B Fryer.** 16½" x 16½" fryer (42 x 42 cm), holds 16 cake or yeast raised donuts, with 2 screens with handles, drain tray/cover, holds 33 lbs of shortening (15 kg), capacity approximately 35 dozen donuts per hour, specify 208 or 240 Volts.
- **Type N Depositor.** Rotary hand crank depositor with hopper capacity of 15 lbs (6.8 kg)

OPTIONS

- Specify voltage: 208 or 240 Volts

ACCESSORIES (photos on following page)

- Filter Flo siphon - drains and filters shortening
- Extra screens - up to 25 screens may be required for continuous production of raised donuts.
- Standard supplied screens ("Frying Screens") require 4 inches vertical height for storage in any type of rack, because of the handle. If this is more than your rack will accomodate, choose "Proofing Screens" (Item 616-0007) with two detachable handles (Item 616-0007C)

CUT-N-FRY FOR DONUTS

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately:

- 1¾" plain plunger for Ring Donuts (Item number N-1007SSX1-3/4)
- 1¾" cylinder (Item number N-1035L-AX1-3/4)
- The combination above is common, but any plunger and cylinder can be purchased. Cylinder size must match plunger size.

CUT-N-FRY FOR LOUKOUMADES

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately: Loukoumades Kit (Item 26020)

- 2" Loukoumades plunger (Item number N-1009BSS-103C)
- 2" cylinder (Item number N-1035L-BX2)
- HP-1004 Submerger Screen, for frying ball shaped products
- Deposits 3 loukoumades for each turn of the depositor handle.

CUT-N-FRY FOR HUSHPUPIES

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately: Hushpuppy Kit (Item 26021)

- 2" Hushpuppy plunger (Item number N-1009BSS-103DB)
- 2" cylinder (Item number N-1035L-BX2)
- HP-1004 Submerger Screen, for frying ball shaped products
- Deposits 3 hushpuppies for each turn of the depositor handle.



CUT-N-FRY Tabletop Frying System



CUT-N-FRY for Loukoumades Tabletop Frying System



616B Tabletop Fryer (with cake donuts)



616B Fryer (with yeast-raised donuts)

CERTIFICATIONS

616B Fryer	Type N Depositor
North American standard models ETL-certified to UL-197, CSA C22.2 and NSF-4. CE models available for European Union and other countries.	Certified to NSF (C2)

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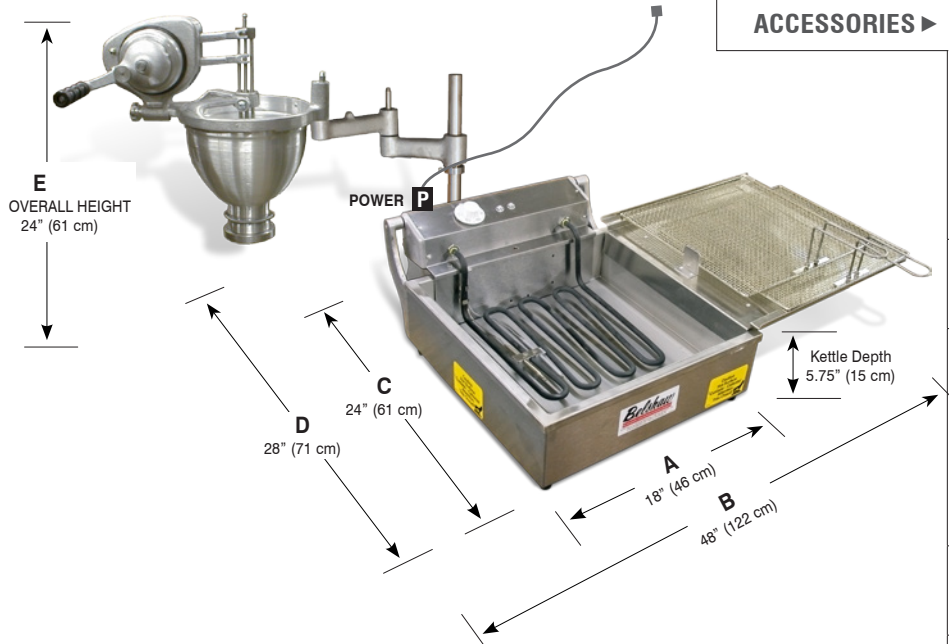
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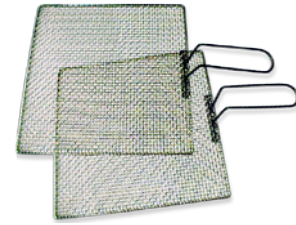
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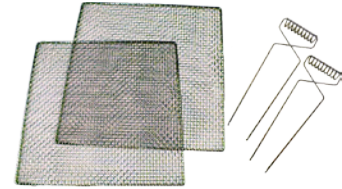
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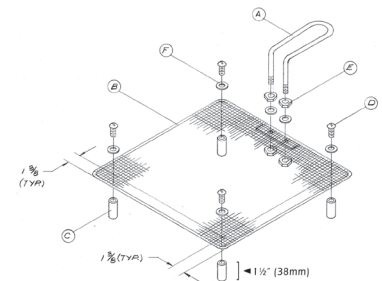
ACCESSORIES ►



616-0512 Frying Screen (2 shown). Screen handle requires 4" (10cm) of vertical space if placed on a rack



616-0007 Proofing Screen (x2) and **616-0007C** Detachable Handle (x2). Choose these if screen handles will not fit on a rack.



HP-1004 Submerger Screen (supplied with Loukoumathes and Hushpuppy Kits)



FILTER-FLO Siphon (Accessory)



PLAIN PLUNGER and CYLINDER (for Ring Donuts)



BALL PLUNGER and CYLINDER (for Loukoumathes Kit or Hushpuppy Kit)

SPECIFICATIONS

FRYING AREA	inches / cm	16.5" x 16.5" / 42 x 42 cm
SCREEN SIZE	inches / cm	15" x 15" / 38 x 38 cm
SHORTENING CAPACITY (approx)	lbs / kg	33 lbs / 15 kg
	gallons / liters	4.5 gal / 17 L
ELECTRICAL DATA (specify voltage at time of order) Depositor does not require electricity		
208 Volts, 50/60hz, 1ph	amps / kw	19.2 A / 4 KW
236 Volts, 50/60hz, 1ph	amps / kw	18.3 A / 4.4 KW
PLUG (supplied for domestic models only)		NEMA 6-30P
CORD		8 feet (2.5 m)
(A) FRYER WIDTH CLOSED (with Drain tray used as cover)	inches / cm	18" / 46 cm
(B) MINIMUM WIDTH REQUIRED FOR OPERATION (Allows Type N depositor to swing out)	inches / cm	48" / 122 cm
(C) OVERALL DEPTH	inches / cm	24" / 61 cm
(D) MINIMUM DEPTH REQUIRED FOR OPERATION (Allows Type N depositor to swing out)	inches / cm	28" / 71 cm
(E) OVERALL HEIGHT	inches / cm	24" / 61 cm
SHIPPING DATA (All figures are approximate) (In North America, shipped in 3 packages)		
CARTON 1 (616B Fryer)	inches / cm	22" x 24" x 12" / 56 x 61 x 30 cm
	lbs / kg	55 lbs / 25 kg
	freight class	85
CARTON 2 (Type N Depositor)	inches / cm	16" x 16" x 22" / 41 x 41 x 56 cm
	lbs / kg	32 lbs / 15 kg
	freight class	85
CARTON 3 (Type N Column)	inches / cm	2" x 3" x 28" / 5 x 8 x 71 cm
	lbs / kg	6 lbs / 3 kg
	freight class	85

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

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Type	OPEN KETTLE DONUT FRYERS (Gas)
Models	718L • 724 • 734 (CG and FG models)

VIDEO: <https://vimeo.com/belshaw/openkettle>

Belshaw 718LCG, 724CG, 734CG 718LFG, 724FG, and 734FG Open Kettle Gas Fryers

CG = Electronic ignition, electronic temperature control
FG = Standing pilot ignition, thermostat control

Belshaw open kettle gas fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. Almost any size and shape of donut (or similar product) can be fried in these adaptable and dependable fryers.

- **Compact.** The space needed to operate a Belshaw 718LCG gas or electric fryer is just 6 feet x 3½ feet (1.8m x 1.1m), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.
- **Productive.** You can make from 65 to 150 dozen donuts per hour on one of three standard sizes. That leaves more time to finish and customize your donuts exactly the way you want.
- **Efficient.** Belshaw's 'Controlled Combustion' burner tube technology maximizes gas efficiency and generates energy savings throughout the life of the fryer. The advanced 'Omron' controller keeps temperature within a much narrower band than the thermostats used in older fryers.
- **Convenient.** With a Belshaw Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.

Products made commercially using floor model gas fryers:

- Donuts
- Hushpuppies
- Loukoumades
- Funnel cakes
- Elephant ears
- + More fried goods of all kinds

Belshaw provides a full line of companion equipment designed for donut production:

- EP18/24 Proofing Cabinet
- Type B or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18 or HI24 Production Icers
- H&I-2 or H&I-4 Icing Tables
- HG or HGEZ Hand Glazers



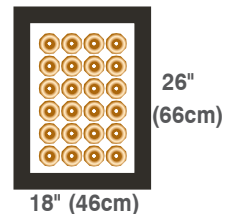
Belshaw 724CG Gas Fryer (shown with optional Type 'F' donut depositor, EZ Melt filter and submerger screen)

718L

CG or FG

Holds up to
24 Donuts

Capacity approx
**65-80
dozen/hour**

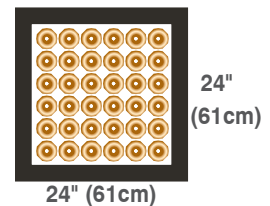


724

CG or FG

Holds up to
36 Donuts

Capacity approx
**80-120
dozen/hour**

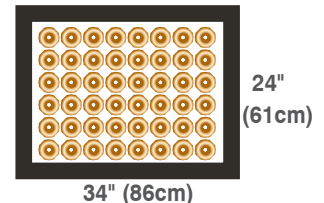


734

CG or FG

Holds up to
48 Donuts

Capacity approx
**130-150
dozen/hour**



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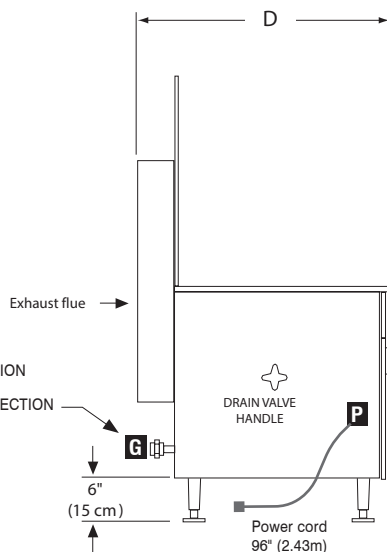
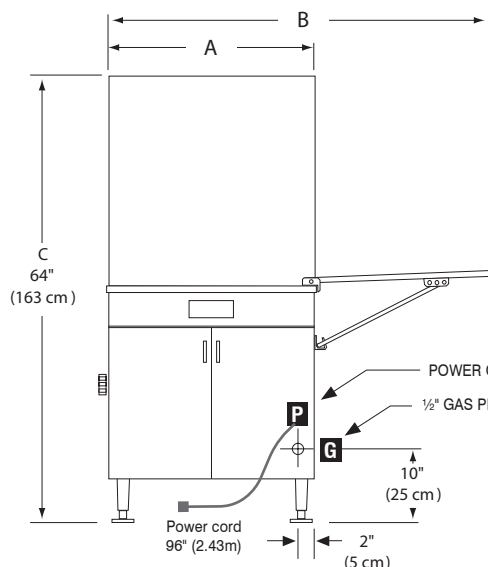
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Type	OPEN KETTLE DONUT FRYERS (Gas)
Models	718L • 724 • 734 (CG and FG models)



CLEARANCE: Allow 2 inches (5 cm) on all four sides between fryer and any construction



STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle
- Electronic ignition (standing pilot optional, see below)
- Highly accurate electronic temperature controller (standard thermostat control optional for 'FG' models, see below)
- High-temperature limit switch set to approximately 450°F (230°C)
- Adjustable, bolt-down legs
- Drain tray on right side of fryer. Can easily be relocated to left side.
- Heavy duty drain and valve with exterior handle
- 2 nickel plated cake donut frying screens with handles
- Tall backsplash
- Exhaust flue
- Frame reinforcement for mounting a Belshaw Cake Donut Depositor, installed at left. Can be moved to right.
- 120 Volts or 240 Volts, 50/60Hz, 1-phase (specify) on CG models. No electricity required on FG models.
- Natural Gas and Propane models are available. A conversion kit is available if changeover is needed
- ETL certified to NSF-4, ANSI Z83.11a and CSA1.8a.2004

OPTIONS AND ACCESSORIES

- Standing pilot ignition and thermostat temperature control – no electricity required. (Standing pilot models are designated: 718LFG, 724FG, 734FG)
- Submerger screen
- Draft inducer kit (recommended for Propane models, and for Natural Gas above 3,000 ft)
- Type B (manual) or Type F (electric) cake donut depositor
- 'SF' or 'EZMelt' filtration systems
- Proofing screens for raised donuts (no handles)
- Detachable handles OR Screen Cradle for lifting hot screens from fryer

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

SPECIFICATIONS

		718LCG	724CG	734CG
FRYING AREA	inches	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"	33" x 23"
	cm	43 x 64 cm	58 x 58 cm	84 x 58 cm
SHORTENING CAPACITY (approx)	lbs	96 lbs	119 lbs	215 lbs
	kg	44 kg	54 kg	98 kg
	gallons	13 gal	16 gal	29 gal
	liters	49 L	61 L	110 L
BTU/hour		44,000	60,000	89,000
GAS CONNECTION	inches	Natural Gas 5"-14" W.C – Propane 11"-14" W.C.		
	pascal	Natural Gas: 1.24–3.4 kpa – Propane: 2.4-3.4 kpa		
	connector	1/2" NPT		
VOLTS	volts	120V-50/60-1 or 240V-50/60-1 (specify)		
AMPS	amps	0.5 A @120V or 0.25 A @240V		
PLUG		NEMA 5-15P (120V) or NEMA 6-15P (240V)		
CORD LENGTH		8 feet (2.5 m)		
WIDTH (A) (drain tray CLOSED)	inches	27"	32"	42"
	cm	69 cm	81 cm	107 cm
WIDTH (B) (drain tray OPEN)	inches	48"	56"	77"
	cm	122 cm	142 cm	196 cm
HEIGHT (C)	inches	64"	64"	64"
	cm	163 cm	163 cm	163 cm
DEPTH (D)	inches	40"	38"	38"
	cm	102 cm	97 cm	97 cm
SHIPPING DIMENSIONS (crate)	inches	40 x 48 x 54	40 x 48 x 54"	50 x 45 x 52
	cm	102x122x137	102x122x137	127x114x132
SHIPPING WEIGHT	lbs	282 lbs	296 lbs	417 lbs
	kg	128 kg	135 kg	190 kg
FREIGHT CLASS		85	85	85

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Type	OPEN KETTLE DONUT FRYERS (Electric)
Models	618L • 624

Belshaw 618L, 624 Open Kettle Electric Fryers

Belshaw open kettle electric fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. Almost any size and shape of donut (or similar product) can be made in these adaptable and dependable fryers.

- **Compact.** The space needed to operate a Belshaw 618L gas or electric fryer is just 6 feet x 3½ feet (1.8m x 1.1m), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.
- **Productive.** You can make from 65 to 120 dozen donuts per hour on one of two standard sizes. That leaves more time to finish and customize your donuts exactly the way you want.
- **Functional.** The heavy duty elements used by the 600 series are robust enough to withstand daily use over an extended period of years. Space under the elements is reserved as a cool zone to avoid further heating of frying debris. The elements themselves tilt up to vertical to allow quicker cleaning after each shift. The kettle can be quickly removed for periodic cleaning outside the fryer.
- **Convenient.** With a Belshaw Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.

Products made commercially using floor model electric fryers:

- Donuts
 - Hushpuppies
 - Loukoumades
 - Funnel cakes
 - Elephant ears
- + Fried goods of all kinds

Belshaw provides a full line of companion equipment designed for donut production:

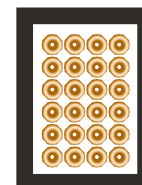
- EP18-24 Proofing Cabinet
- Type 'B' or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18/HI24 Production Icers
- H&I-2 / H&I-4 Icing Tables
- HG, HGEZ Hand Glazers



624 Electric Fryer with optional submerger, Type 'B' donut depositor and EZMelt 24 filtration system

618L

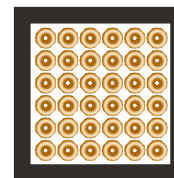
Holds up to
24 Donuts
Capacity approx
**65-80
dozen/hour**



26"
(66cm)
18" (46cm)

624

Holds up to
36 Donuts
Capacity approx
**80-120
dozen/hour**



24"
(61cm)
24" (61cm)

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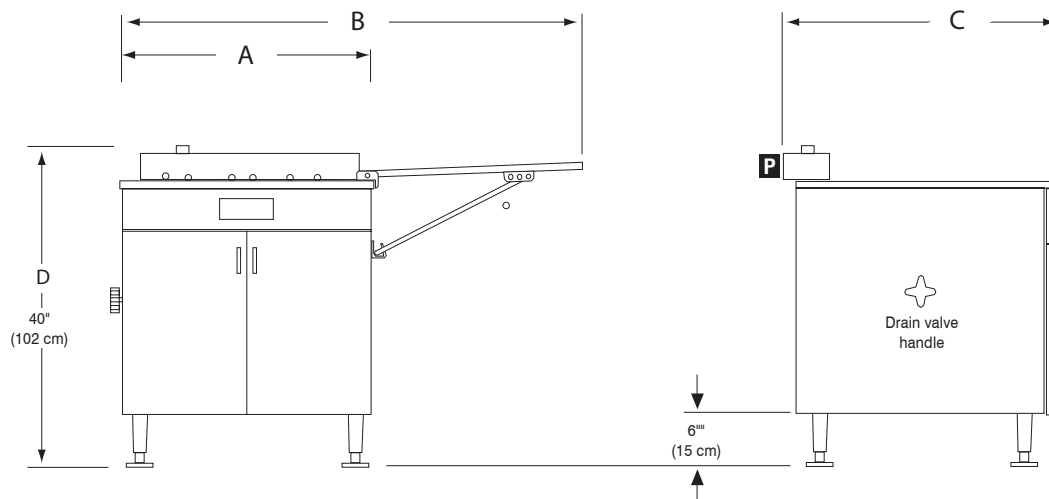
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Type	OPEN KETTLE DONUT FRYERS (Electric)
Models	618L • 624



CLEARANCE:

Allow 2 inches (5 cm) on all four sides between fryer and any construction

STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle
- Drain tray on right side of fryer (can easily be relocated to left side).
- Heavy duty elements, tiltable upwards for easy kettle cleanup
- Thermostat controlled heat with heavy duty contactors
- High-temperature limit switch set to approximately 450° F (230° C)
- Two nickel plated cake donut frying screens with bolt-on heat dissipating handles
- Adjustable, bolt down legs
- Heavy duty drain and valve with exterior handle
- Reinforced left side panel to accept Belshaw cake donut depositor mount (can be switched to right side)

OPTIONS AND ACCESSORIES

- Submerger screen
- Proofing screens for raised donuts (no handles)
- Detachable handles OR Screen Cradle for lifting hot screens from fryer
- Type B (manual) or Type F (electric) cake donut depositor
- 'SF' or 'EZMelt' filtration systems

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

CERTIFICATIONS



- 208-240/60/1 and 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

SPECIFICATIONS

		618L	624
FRYING AREA	inches	18" x 26"	24" x 24"
	cm	46 x 66 cm	61 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"
SHORTENING CAPACITY (approx)	lbs	82 lbs	96 lbs
	kg	37 kg	44 kg
	gallons	11 gal	13 gal
	liters	42 L	49 L
ELECTRICAL DATA (specify voltage at time of order)			
@ 208-240V, 50/60hz, 1ph	amps	45 A - 52 A	67 A - 71 A
	kilowatts	9.3 - 12.4 KW	13.9 - 17.1 KW
@ 208-240V, 50/60hz, 3ph	amps	45 A - 52 A	39 A - 41 A
	kilowatts	9.3 - 12.4 KW	13.9 - 17.0 KW
ELECTRICAL CORD/PLUG		Not supplied	
WIDTH (A) (drain tray CLOSED)	inches	27"	32"
	cm	69 cm	81 cm
WIDTH (B) (drain tray OPEN)	inches	48"	56"
	cm	122 cm	142 cm
DEPTH (C)	inches	38"	36"
	cm	97 cm	92 cm
HEIGHT (D)	inches	40"	40"
	cm	102 cm	102 cm
SHIPPING DIMENSIONS (crate)	inches	40" x 48" x 54"	40" x 48" x 54"
	cm	102x122x137	102x122x137
SHIPPING WEIGHT	lbs	240 lbs	248 lbs
	kg	109 kg	113 kg
FREIGHT CLASS		85	85

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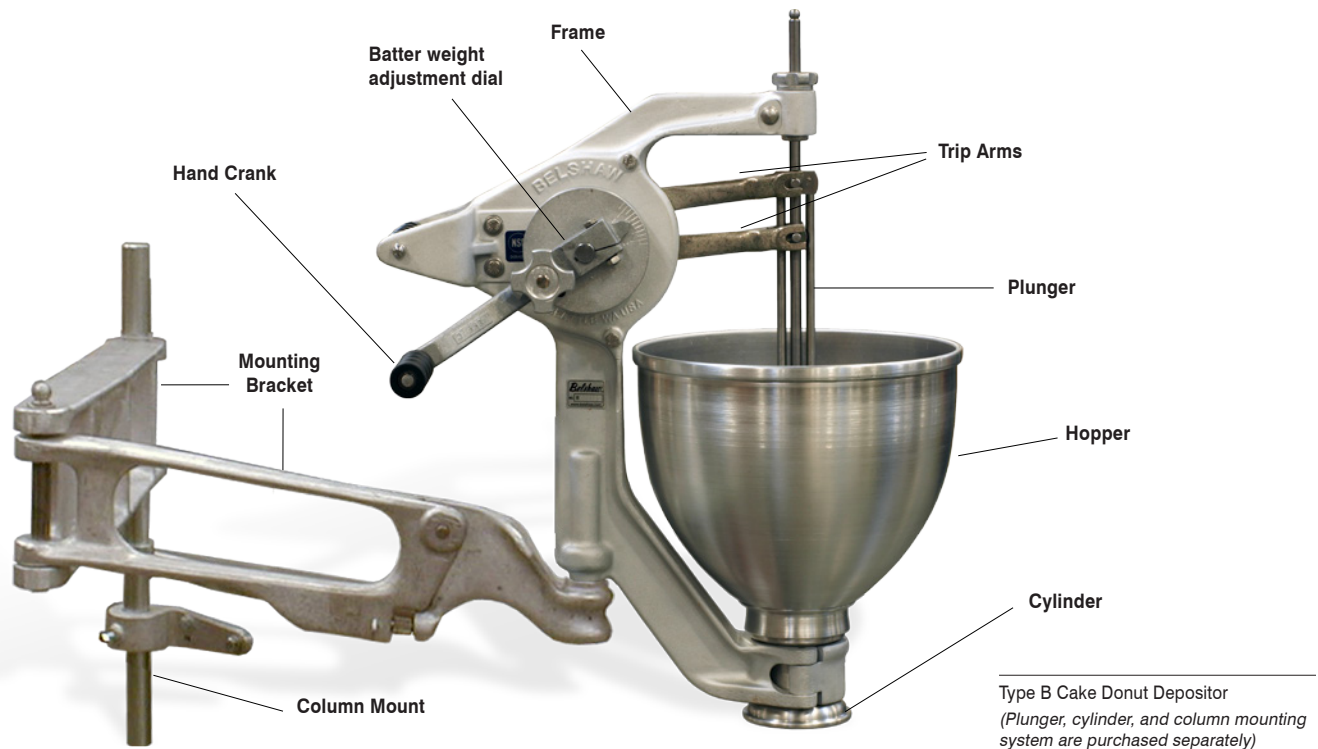
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Type	CAKE DONUT DEPOSITOR
Model	Type B



TYPE B CAKE DONUT DEPOSITOR

Designed for quality cake donuts. Also makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

- Belshaw depositors, the industry standard for many years, are legendary for their precision and smoothness of operation - even after many years of use. Each depositor is engineered of durable gears, cams and trip arms to produce nearly identical volume and shape with every deposit.
- An adjustment dial allows you to choose a generous range of batter weight for each deposit.
- The Type B Depositor utilizes a hand crank to deposit at a rate up to 80 (or more) per minute. The internal workings of the Type B ensures a smooth turn of the crank handle and a well shaped deposit placed anywhere in the fryer. The service life of a Belshaw Type B is frequently measured in decades.

Standard features

(Apply to all models, unless otherwise specified)

- Aluminum alloy frame and arm assembly
- Hardened steel cams

- Bronze trip arms and bushings
- Aluminum hopper (Capacity 15 lbs/6.8 kg)
- Stainless steel and aluminum cylinder
- Deposit weight adjustment dial
- Crank handle
- Compatible with Belshaw Type B/Type F plungers and cylinders only

Options

- Frame only (no hopper)

Accessories

- Type B/F Column Mount (#0405)
- Wall Mount (#0406)
- Bracket Arm Height Adjuster (#0400)
- Plungers and cylinders

Plungers and Cylinders

- Plungers are available for rings, sticks, old fashions, crullers, krinkles and more.
- Plungers and cylinders are purchased separately. See [plunger selection guide](#) to choose your plunger.

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Type	CAKE DONUT DEPOSITOR
Model	Type B

SHIPPING DIMENSIONS

- Shipping weight: 44 lbs (20 kg)
- Carton size: 18 "x 21" x 26" (46 x 54 x 66 cm)
- Freight class: 85
- Data is approximate for North America shipments

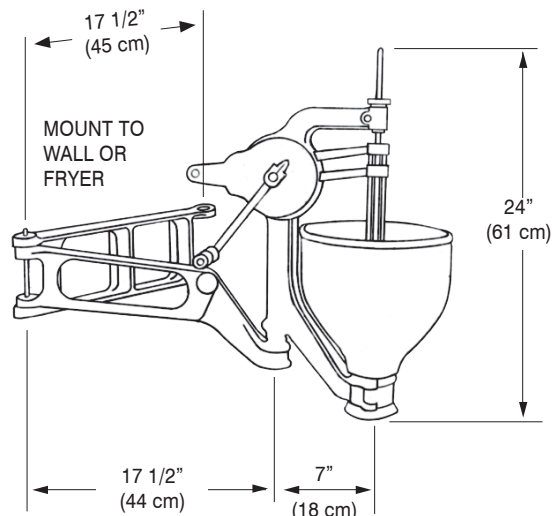
ELECTRICAL OPTIONS

- Rotary hand crank operation; no electrical power required

CERTIFICATIONS



Certified by NSF (C2)



(NOTE: Diagram includes plunger, cylinder and mounting bracket purchased separately)

MODEL SELECTION

Item Nbr.	Description Key	Options
B0001000	B-LB-W/O	Standard Type B depositor (plunger/cylinder not included)
0226CHS	B-LB-W/O-X	Standard Type B depositor frame only (no hopper)

Description Keys: **B=Type B** **LB=No mounting bracket** **W/O=No plunger/cylinder** **X=no hopper**

ACCESSORIES AND REPLACEMENT ITEMS

Item Nbr.	Description Key	Description
0405	COLUMN MOUNTING KIT	Column mount bracket kit, Type B or F
0406	WALL MT BRKT KIT	Wall mount bracket kit, Type B or F
0400	HEIGHT ADJ KIT	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
0290	HOPPER ASSY LG BORE	Hopper for Type B / Type F
0035SSAx[size]	CYL ASSY SS [size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: 0035SSAx1-3/4
0035SSBx[size]	CYL ASSY SS [size]	Cylinder for sizes from 1-7/8" or 2" [insert size in inches]. Example: 0035SSBx2

PLUNGERS AND CYLINDERS

Item Nbr.	Description Key	Description
For plungers, see plungers section. Each plunger must match a cylinder of the same size. Different plungers may be used with just one cylinder, provided all are the same size. For example, a 1-3/4" plunger can only be used with a 1-3/4" cylinder.		
0035SSAx[size]	CYL ASSY SS [size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: 0035SSAx1-3/4
0035SSBx[size]	CYL ASSY SS [size]	Cylinder for sizes 1-7/8" and larger [insert size in inches]. Example: 0035SSBx2

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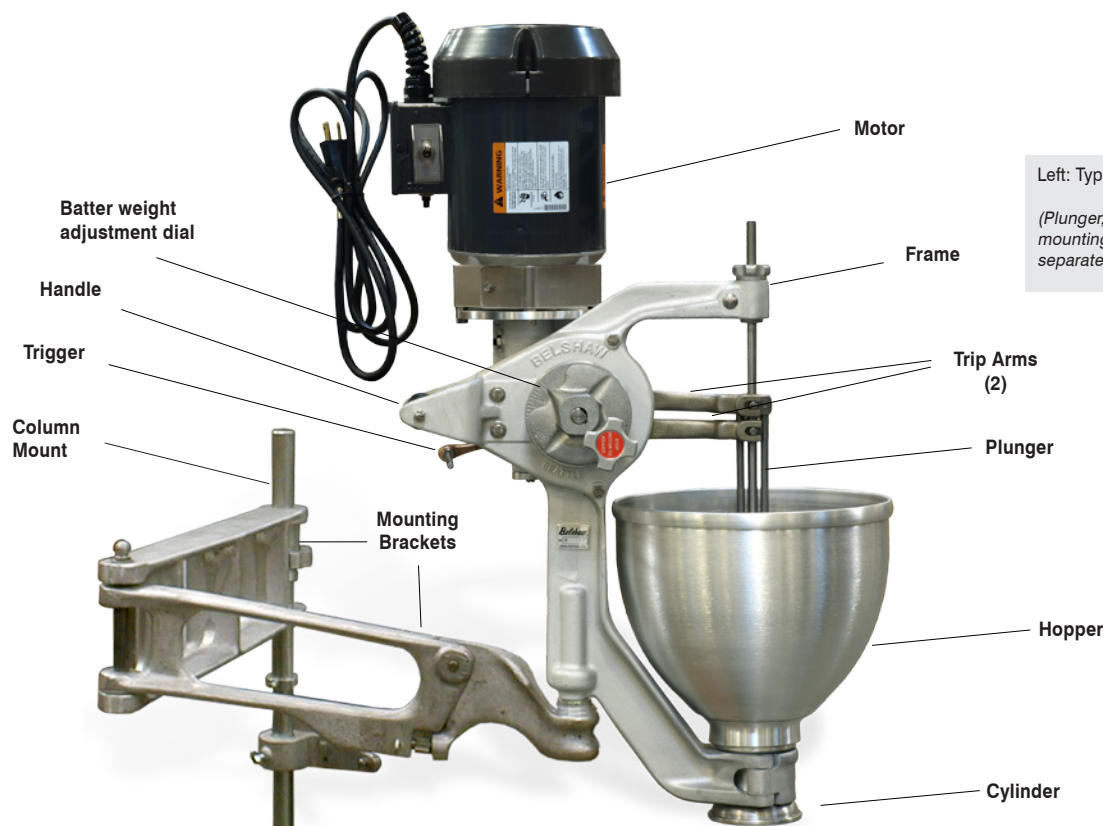
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Type	CAKE DONUT DEPOSITOR
Model	Type F



Left: Type F Cake Donut Depositor

(Plunger, cylinder, and column mounting system are purchased separately)

Type F Cake Donut Depositor

Designed for quality cake donuts. Also makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

- Belshaw depositors, the industry standard for many years, are legendary for their precision and smoothness of operation - even after many years of use. Each depositor is engineered of durable gears, cams and trip arms to produce identical volume and shape with every deposit.
- An adjustment dial allows you to choose a generous range of batter weight for each deposit. The Type F Depositor utilizes a motor and trigger handle to deposit at a rate up to 115 per minute. The faster stroke rate and easier operation of the Type F reduces frying time variability between the first and last deposits into the fryer and is physically easier on the operator. A half-speed version of the Type F, which deposits up to 57 times per minute, is also available.

Standard features (Apply to all models, unless otherwise specified)

- Aluminum alloy frame and arm assembly
- Hardened steel cams
- Bronze trip arms and bushings
- Batter weight adjustment dial
- Aluminum hopper (Capacity 15 lbs/6.8 kg)

- Heavy duty motor
 - Totally enclosed
 - Fan cooled
 - Includes 5 amp thermally protected circuit breaker
- Hand trigger control up to 115 cycles/minute
- Compatible with Belshaw Type B/Type F plungers and cylinders only

Half-speed option

- Deposits a maximum rate of 57 deposits/minute (referred to as 'half-speed' or 'single lead')

'Deluxe' option

- Features a highly polished aluminum body and polished brass trip arms.
- **Accessories**
 - Type B/F Column Mount (#0405)
 - Wall Mount (#0406)
 - Bracket Arm Height Adjuster (#0400)
 - Plungers and cylinders

Plungers and Cylinders

- Plungers are available for rings, sticks, old fashions, crullers, krinkles and more.
- Plungers and cylinders are purchased separately. See [plunger selection guide](#) to choose your plunger.

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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Type	CAKE DONUT DEPOSITOR
Model	Type F

Shipping data

- Shipping weight: 50 lbs (23 kg)
- Carton size: 18 "x 21" x 26" (46 x 54 x 66 cm)
- Freight class: 85
- Data is approximate for North America shipments

Electrical options

- 120 Volts, 60 Hertz, 1-phase, 570W, 5A
- 240V Volts, 50/60 Hertz, 1-phase, 510W, 2.3A

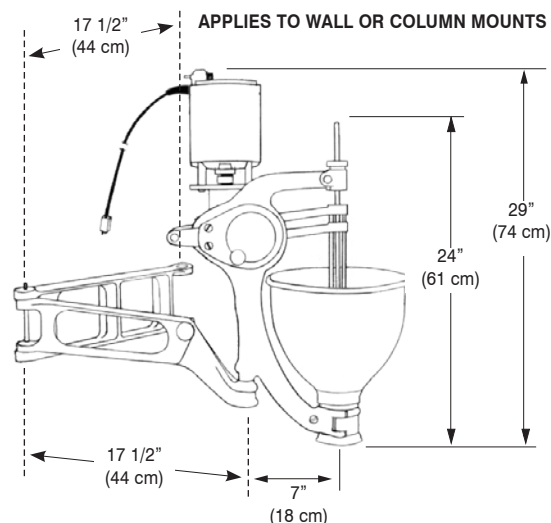
Certifications



- North America models certified by ETL to UL-763, and NSF (C2)
- CE models available for European Union and other countries

Dimensions

(Diagram includes optional plunger, cylinder and mounting bracket arms)



Accessories and Replacement Items

Item Nbr.	Description	Description
0405	F COLUMN MOUNTING KIT	Column mount bracket kit for Type B or Type F
0406	WALL MT BRKT KIT	Wall mount bracket kit, Type B or Type F
0400	HEIGHT ADJ KIT	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
0290	HOPPER ASSY LG BORE	Hopper for Type B or Type F

Plungers and Cylinders

Item Nbr.	Description
For details about plungers, see the plungers section of the Belshaw Adamatic catalogue. Each plunger must match a cylinder of the same size. Different plungers may be used with just one cylinder, provided all are the same size. For instance, a 1-3/4" plunger can only be used with a 1-3/4" cylinder.	
0035SSAx[size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: 0035SSAx1-3/4
0035SSBx[size]	Cylinder for sizes 1-7/8" and larger [insert size in inches]. Example: 0035SSBx2

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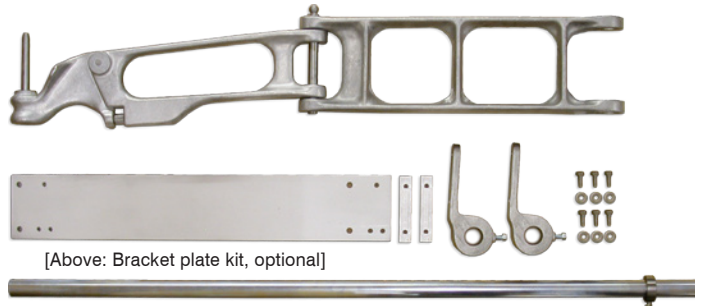
ACCESSORIES FOR TYPE B AND TYPE F CAKE DONUT DEPOSITORS

Column Mount Bracket Kit

- The Column Mount supports both Type B or F cake donut depositors. The column is usually mounted on the left side of a Belshaw Adamatic fryer. For mounting on the right, the Bracket Plate can be moved from the left to the right side. Other fryers may accept the Column Mount if suitably strengthened (contact manufacturer) or if they will accept a Bracket Plate kit. Fryer must be bolted to the floor. The full extension of the column mount is 42"/105cm, from the column to the actual donut drop.

Item Nbr #0405 (for Type B and Type F),

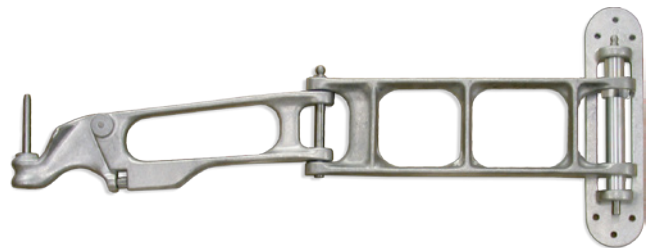
Item Nbr #P-1000 (Bracket Plate Kit, for non-Belshaw fryers—purchased separately)



Wall Mount Bracket Kit

- Supports Type B or F cake donut depositors, with precision screw for adjusting the angle of the depositor. Mounts to the wall behind or alongside fryer. Maximum extension 42"/105cm from wall to donut drop.

Item Nbr #0406



Bracket Arm Height Adjuster

- The Bracket Arm Height Adjuster precisely adjusts the height of your Type B, F or N cake donut depositor. The large turn screw adjustment is both faster and more accurate than the standard Set Collar supplied with the standard mounting kits. Particularly useful when making more than one type of cake donut or other product. For column mount only.

Item Nbr #0400



Bracket arm height adjuster (left) compared with standard set collar (right)

Hopper

- Replacement aluminum hopper for Type B and Type F. Capacity 15 lbs (6.8 kg). Accepts Belshaw Cylinders into bottom opening. (Supplied standard with standard Type B and Type F machines)

Item Nbr #0290



Hopper

Plungers and Cylinders

- A variety of plungers and cylinders are available for Type B and F depositors. (See following page for details)



Plungers and cylinders

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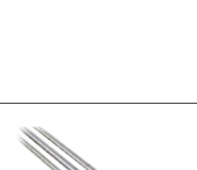



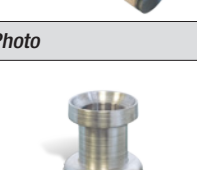



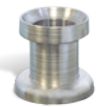
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Type	PLUNGERS / CYLINDERS
Model	for Type B / Type F Depositors

- Standard plunger sizes are 1-1/2" to 2" in diameter.
- Larger and smaller sizes can be made to order – contact parts@belshaw.com for price and availability.
- **Each plunger must be used with a cylinder of the same size.** For cylinder item numbers, see the bottom of the table below.

Plunger	Item Numbers	Description	Photo	Donut type
● Plain	7SS x1-1/2 7SS x1-5/8 7SS x1-3/4 7SS x1-7/8 7SS x2	For plain ring donuts (using standard cake donut mix); for 'Old Fashion' donuts (using Old Fashion mix).		
● Star	7SC-SS x1-1/2 7SC-SS x1-5/8 7SC-SS x1-3/4 7SC-SS x1-7/8 7SC-SS x2	For a ring donut with a more consistent, rounder hole than the plain plunger, with a star pattern around it.		
● French Cruller	7B-1009 x1-1/2 7B-1009 x1-5/8 7B-1009 x1-3/4 7B-1009 x1-7/8 7B-1009 x2	Use with French Cruller mix to make French Crullers. Use with standard cake donut mix to make 'French Cake' donuts that look similar, but without the eggy flavor and texture.		
● Krinkle	7F-1004 x1-1/2 7F-1004 x1-5/8 7F-1004 x1-3/4 7F-1004 x1-7/8 7F-1004 x2	Features eight distinctive ball shaped sections all joined together like a necklace. Sometimes known as Pon-de-Ring.		
● Ball Deposits up to 5 round donuts (or 'donut holes').	7G-1000-[code] <i>Call Belshaw to select size and obtain correct code. Must specify number and diameter of holes.</i>	Produces ball shaped donuts or 'donut holes'. With a compatible mix recipe, can also make other products such as hushpuppies, loukoumades, falafel, fish balls, and more.		
● Loukoumades	7G-1000-103C	The standard Loukoumades plunger, makes 3 per plunger stroke. 2" diameter, with 3 x 3/4" round holes		
● Hushpuppy	7G-1000-103DB	The standard Hushpuppy plunger, makes 3 per plunger stroke. 2" diameter, with 3 oval holes, each hole 7/8" by 1" across		
● Stick Deposits 1 or 2 stick donuts.	7H-1000-[code] (makes 1) 7H-1001-[code] (makes 2) <i>Call Belshaw to select size and obtain correct code. Must specify number and diameter of holes.</i>	Makes 1 or 2 stick donuts. The thickness of the donut will depend on the size of the slot and the length will depend on the dial setting of the depositor. (Setting 1 will be short, setting 2 or 3 will be longer)		
● Dunkerette	7-1025x1-3/4 <i>One size available only</i>	Plain plunger with a divider that forms 2 deposits, each approximately one half of a ring donut.		
Cylinder	Item Numbers	Description	Photo	Donut type
● Cylinders	035SSA x1-1/2 035SSA x1-5/8 035SSA x1-3/4 035SSB x1-7/8 035SSB x2	Plunger size and cylinder size must match. For example, a 1-3/4" plunger must always be used with a 1-3/4" cylinder. You can use multiple plungers with a single cylinder, if they are the same size.		ALL TYPES

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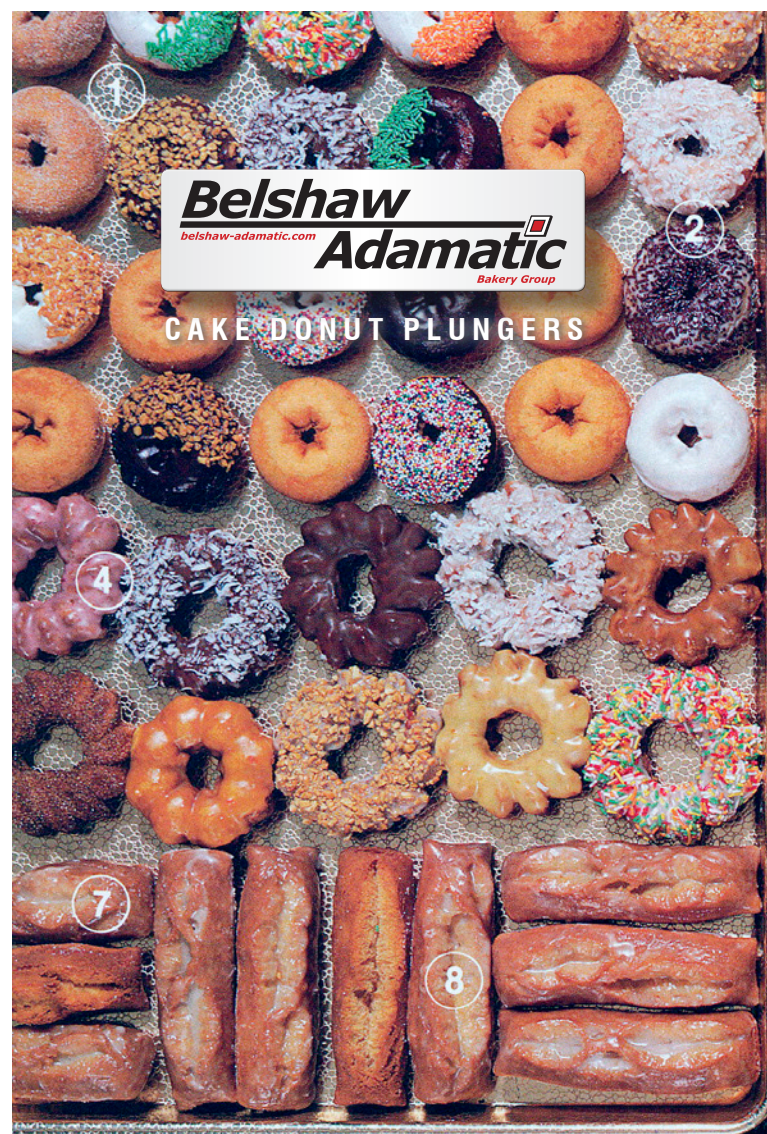
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CAKE DONUT PLUNGERS















PLUNGER SELECTION GUIDE FOR CAKE DONUTS

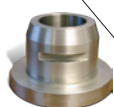
PLUNGERS FOR TYPE B, F, AND N DEPOSITORS

PLUNGER				DEPOSITOR TYPE	PART NUMBER	AVAILABLE SIZES ¹	PART NBR EXAMPLES
1	PLAIN RING or OLD FASHIONED (with Old Fashioned mix)			B,F	7SSx[size]	1" 1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	7SSX1
				N	N-1007SSx[size]		N-1007SSX1-1/2
2	STAR (star pattern around hole)			B,F	7SC-SSx[size]		7SC-SSX1-5/8
				N	N-1007SSSx[size]		N-1007SSSX1-3/4
3	FRENCH CRULLER			B,F	7B-1009x[size]	1-1/2" 1-7/8" 1-5/8" 2" 1-3/4"	7B-1009X1-7/8
				N	N-1008SSx[size]		N-1008SSX2
6	BALL (2,3,4 OR 5 HOLES)			B,F	7G-1000-[code]	Multiple diameter, hole and slot sizes available. Contact Belshaw for the correct code	7G-1000-103DB
				N	N-1009BSS-[code]		N-1009BSS-103C
8	STICK (1 OR 2 SLOTS)			B,F	7H-1000-[code] (1 slot) 7H-1001-[code] (2 slots)		7H-1000-102AE 7H-1001-082DB
				N	N-1009SS-[code]		N-1009SS-081DG
9	KRINKLE (or PON DE RING, with rice flour)			B,F	7F-1004x[size]	1-1/2" 1-7/8" 1-5/8" 2" 1-3/4"	7F-1004X1-3/4
				N	N-1012SSx[size]		N-1012SSX2
10	'OLD FASHION'			B,F	Use Plain Plunger (above) with 'Old Fashion' mix		
				N			
(New)	CHURRO			B,F	7CD-1009X2	2" only	7CD-1009X2
				N	(Not available for Type N)		
4, 7, 11, 15, 16 Special order only					* Size = Diameter in inches. Other sizes may be special ordered.		

PLUNGERS AND ATTACHMENTS FOR DONUT ROBOT® AND TYPE K DEPOSITORS

PLUNGER OR ATTACHMENT				DEPOSITOR	PLUNGER SIZE / PART NBR	
					1" (MINIDONUT)	1-9/16"
1	PLAIN			TYPE K	K-1042	K-1011A
				DONUT ROBOT	–	U-1001
2	STAR			TYPE K	–	K-1011S
				DONUT ROBOT	–	U-1001S
5	MINIATURE (CUTS TWO) (See Note 1)			TYPE K	Note 2	–
				DONUT ROBOT	MK-1023x1	–
12	BALL (CUTS 4)			TYPE K	–	DR42-1017X1.563
				DONUT ROBOT		
13	NUGGET (CUTS 3)			TYPE K	–	DR42-1016X1.563
				DONUT ROBOT		
14	DUNKERETTE (CUTS 2)			TYPE K	–	DR42-1018X1.563
				DONUT ROBOT		
NOTES 1 Requires Double Miniature (GP) hopper. Hopper and plunger available together Part Number MK-1502-1						
2 Double Miniature plunger not available for Type K. Use 1" Plain Plunger for mini donuts.						

CYLINDER SELECTION

	DEPOSITOR	PART NUMBERS (match plunger size)		PART NUMBER EXAMPLES
		Up to 1-3/4"	1-7/8" and above	
	B,F	0035SSAx[size]	0035SSBx[size]	0035SSAX1-3/4
	N	N-1035L-Ax[size]	N-1035L-Bx[size]	N-1035L-BX1-7/8
	DONUT ROBOT	No cylinder required		

APPROXIMATE DONUT WEIGHTS

TYPE B,F & N PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)
1"	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)
2"	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)
DONUT ROBOT® & TYPE K PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-9/16"	39.7mm	17 oz. (482g)	26 oz. (737g)

Type	TYPE K
Model	Pancake Dispenser

TYPE K PANCAKE DISPENSER

- Item Number 8504011 Type K Pancake Depositor
- Item Number K-1016WSS Holder for Type K

FEATURES

Belshaw's Type K Pancake Dispenser is the professional's choice for accurately depositing pancake batter. The Pancake Dispenser is quick and easy to use and provides accurate portion control at a variety of sizes, from mini to extra large.

- Belshaw's Type K depositors are designed to be mastered by the novice in minutes. Operation is easily accomplished with minimal waste, and consistent deposits are easily delivered time after time.
- Each pancake dispenser offers 7 calibrated volume settings located on the handle with weight range from ½ - 3 oz (15-85g). Hopper size is generous, allowing 44 typical 2 oz portions. Each hopper is constructed of aluminum to reduce weight. Each plunger and cylinder is constructed of stainless steel to assure durability. The entire unit is corrosion resistant and easy to clean.
- The Type K Pancake Dispenser is NSF-C2 certified.

ACCESSORIES

The stainless steel Type K Stand is simple, easy to keep clean, and helps keep your pancake dispenser safe from damage.

- Item #K-1016WSS: Type K Stand



Above: Type K Pancake Dispenser (Item# 8504011)

Below: Type K Pancake Dispenser with Stand (Item #K-1016WSS)



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Type	TYPE K
Model	Pancake Dispenser

CONSTRUCTION

- Aluminum hopper
- Stainless steel plunger and cylinder

CAPACITY AND DEPOSIT WEIGHTS

- Hopper capacity: up to 5.5 lbs (2.5 kg) batter weight
- Average deposits per hopper when full: approx 40 x 2oz deposits
- 8 weight settings on handle
- Weight range 1/2 to 3oz (14 - 85g) per deposit
- Weights are approximate and can vary

CERTIFICATION

- Certified by NSF(C2)

WEIGHT AND DIMENSIONS

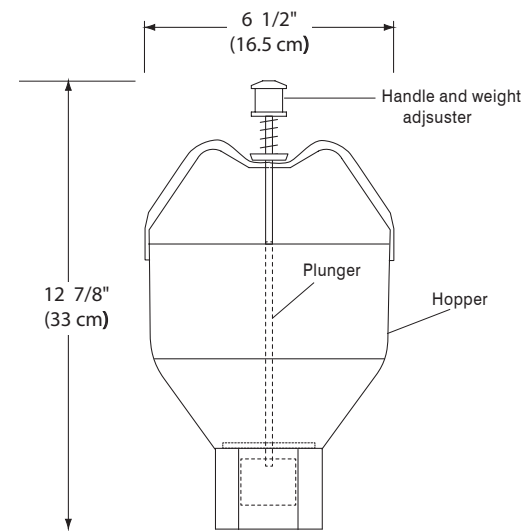
- Overall height: 13" (330 mm)
- Hopper diameter: 6 1/2" (165mm)

SHIPPING DATA

- Carton width: 7 1/2"
- Carton depth: 7 1/2"
- Carton height: 14 1/2"
- Carton weight: 3 lbs

MODEL SELECTION

- Item Nbr 8504011: Type K Pancake Dispenser
- Item Nbr 8504012: Type K Pancake Dispenser with K-1016WSS Holder (together):
- Item Number K-1016WSS: Holder for Type K:



- Item Number K-1016WSS
Holder for Type K

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Type	TYPE K
Model	Donut Depositor

TYPE K DONUT DEPOSITOR

- **Item Nbr 8504022**
Type K Donut Depositor with 1-9/16" plain plunger, for ring donuts
- **Item Nbr 8504023**
Type K Donut Depositor with 1-9/16" star plunger, for ring donuts with a star shaped hole
- **Item Nbr 8504052**
Type K Donut Depositor with 1" plunger, for mini donuts
- **Item Nbr K-1016WSS**
Holder for Type K

FEATURES

Belshaw's Type K Donut Depositor is ideal for creating perfectly formed cake donuts. The Type K is quick and easy to use and provides accurate portion control at a variety of sizes with a single plunger.

- Belshaw's Type K depositors are designed to be mastered by the novice in minutes. Operation is easily accomplished with minimal waste, and consistent deposits are easily delivered time after time.
- The Type K provides 6 volume settings located on the handle. Typical weight range is from 1.2 - 1.8 oz (34 - 50g). A consistently shaped product is delivered time after time.
- The hopper holds 5.5 lbs of batter (2.5 kg), allowing approximately 58 deposits of 1½ oz (43g). Each hopper is constructed of aluminum to reduce weight. Each plunger and built-in cylinder is constructed of stainless steel to assure durability. The entire unit is corrosion resistant and easy to clean.
- Two plungers are available, a 1-9/16" plunger for standard size donuts and a 1" plunger for mini donuts. In addition the Donut Depositor accepts Belshaw plunger attachments to a plain plunger. These attachments divide the donut deposit into 2, 3 or 4 pieces (as shown on following page)
- The Type K Donut Dispenser is NSF-C2 certified.

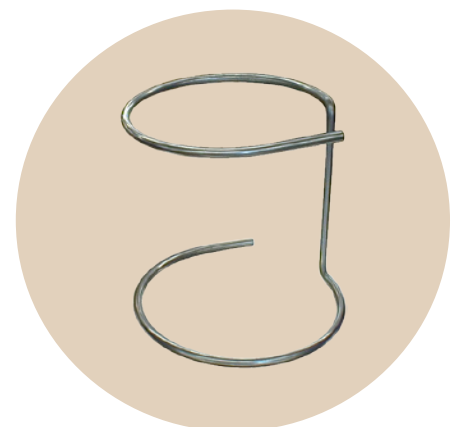
ACCESSORIES

- **Item #K-1016WSS:** Type K Stand. The stainless steel Type K Stand is simple, easy to keep clean, and helps keep your pancake dispenser safe from damage.
- **Item #K-1011S:** Star Plunger (1-9/16" diameter). Produces a well rounded Ring Donut with a star shape in the center. (See following page)
- **Dunkette, Nugget or Ball attachments:** economical attachments that slide onto a plain or star plunger, to make smaller donuts. (See following page)



Above: Type K Donut Depositor with Holder

Below: Item Number K-1016WSS Stand for Type K



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Type	TYPE K
Model	Donut Depositor

CONSTRUCTION

- Aluminum hopper
- Stainless steel plunger and cylinder

PLUNGER

- 1-9/16" plain plunger (makes standard ring donuts)

CAPACITY AND DEPOSIT WEIGHTS

- Hopper capacity: up to 5.5 lbs (2.5 kg) batter weight
- Deposits per hopper when full: approx 58 x 1½ oz (43g) deposits
- 6 weight settings on handle
- Weight range 1/2 – 1.8 oz (34 – 50g) per deposit
- Weights are approximate and can vary

WEIGHT AND DIMENSIONS

- Overall height: 12-7/8" (33 cm)
- Hopper diameter: 6½" (16.5 cm)

SHIPPING DATA

- Carton width: 7½"
- Carton depth: 7½"
- Carton height: 14½"
- Carton weight: 3 lbs

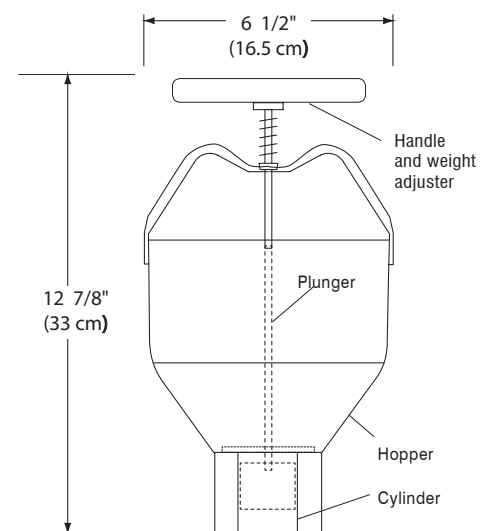
MODEL SELECTION

- Item Nbr 8504022: Type K Donut Depositor with 1-9/16" plunger
- Item Nbr 8504052: Type K Donut Depositor with single 1" plunger (for mini donuts)
- Item Number K-1016WSS: Holder for Type K

CERTIFICATION



Certified by NSF(C2)



PLUNGER AND ATTACHMENT SELECTION GUIDE

Item Number	Plunger / Attachment	Plunger	Donut type
#8504022 TYPE K WITH PLAIN PLUNGER 1-9/16"	PLAIN PLUNGER, 1-9/16" DIAMETER For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix. Size is adjustable using weight adjuster on Type K		
#8504023 TYPE K WITH STAR PLUNGER 1-9/16"	STAR PLUNGER, 1-9/16" DIAMETER For Ring donuts with a star pattern around the center hole. Size is adjustable using weight adjuster on Type K		
#8504052 TYPE K WITH 1" PLUNGER	MINI DONUT PLUNGER, 1" DIAMETER For mini donuts. Size is adjustable using weight adjuster on Type K		
DR42-1018x1.563 (Option)	DUNKERETTE ATTACHMENT Attaches to a Plain Plunger. Forms 2 half-donuts as shown. Size is adjustable using weight adjuster on Type K		
DR42-1016x1.563 (Option)	NUGGET ATTACHMENT Attaches to a Plain Plunger. Produces 3 separate or joined balls, depending on the height of the hopper and the type of mix. Size is adjustable using weight adjuster on Type K		
DR42-1017x1.563 (Option)	BALL ATTACHMENT Attaches to a Plain Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper and the type of mix. Size is adjustable using weight adjuster on Type K		

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Type	THERMOGLAZE Frozen Donut System
Model	TG25

THERMOGLAZE TG25

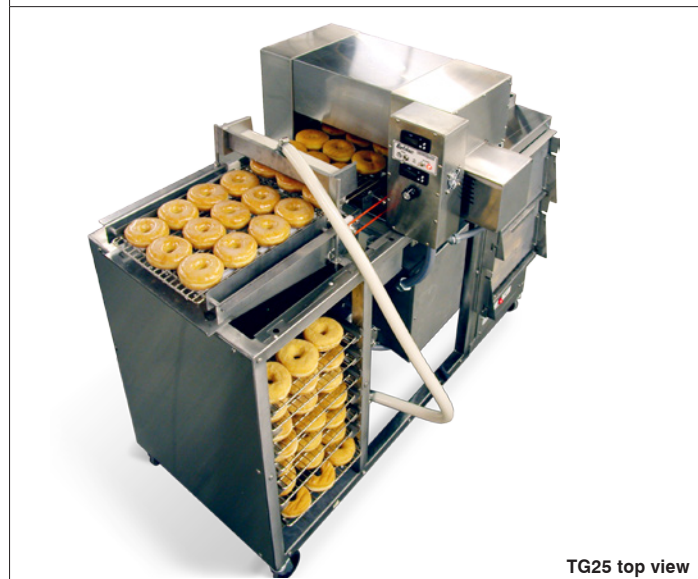
Frozen Donut System

Belshaw Adamatic's Thermoglaze TG25 is a system that thaws, heats, and glazes pre-fried, frozen donuts with results that equal (and often surpass) the quality of freshly made product.

- The TG25 can process all the varieties of frozen donuts currently available including ring donuts, fritters, long johns, cream and jam-filled donuts and many others. Thermoglaze is easy to operate, can be used in front of customers, and requires no ventilation hood.
- The TG25 processes approximately 24 dozen donuts per hour. Heating time and temperature can be modified to suit the product.
- The TG25 uses half-size 12½" X 17" glazing screens holding 12 typical donuts each.
- Donuts (or similar product) are thawed in the 8-shelf Thermolizer, located at the right of the machine, with adjustable temperature and humidity controls. Donuts can be held in the Thermolizer for up to 5 hours, enabling finished donuts to be produced on demand in under 5 minutes. After thawing/holding in the Thermolizer, the screens full of donuts are conveyed through the oven.
- Once heated in the oven, glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through.
- After glazing the screens can be placed on a cooling rack. On the opposite side to the Thermolizer, an additional 8-shelf storage (usable either for donuts, or screens) is provided.
- For iced donuts, the flow of glaze is turned off, and donuts can be iced on a Belshaw H&I-2 or H&I-4 icer.



Thermoglaze TG25. 8-shelf Thermolizer is shown at right (with door open). Storage shelves are shown at left.



TG25 top view



TG25 glazing donuts

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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PART OF ALI GROUP S.P.A.

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WEB

www.belshaw.com

Type	THERMOGLAZE Frozen Donut System
Model	TG25

Thermoglaze TG25 Standard Features

- All stainless steel construction
- Capacity 24 dozen donuts/hour at thaw time of 20 minutes
- No ventilation hood or fire suppression system required. (Verify with local authorities)
- Heavy duty glaze pump
- Adjustable speed and temperature
- Quiet operation
- Glaze pump can be switched on/off as required
- Easy to clean oven interior
- Mobile with 4" (25mm) casters
- 8 shelves of storage space below for glaze, screens, etc
- Lock-out feature to prevent machine starting while cleaning is in progress
- ETL Certified, conforms to UL-197, CSA C22.2, and NSF-4

Integrated Thermolizer features

- 8 shelves. At 12 donuts per screen, the thermolizer holds 96 donuts at a time
- Capacity at thaw time of 20 min: 24 dozen donuts/hour
- Thermostat controlled dry heater for ambient warmth
- Thermostat controlled water element to produce steam
- Blower system for recirculating warm humid air
- 2 clear plexiglass doors
- Powered from central control box on TG25

CERTIFICATIONS



Certified by ETL to UL-197, UL-710B, NSF-4 and CSA C22.2 standards.

Screens

- TG25 uses 1/2-size glazing screens 12.5" x 17" (32 x 43 cm), Part #TJ-0001. 20-40 screens recommended

Electrical data (Requires two electrical connections)

Oven/Glazer

- Volts: 220V/60/1
- Amps: 28 A
- Kilowatts: 6.5 KW
- Plug: NEMA #6-50P
- Cord: 72" (1.8m)

Thermolizer

- Volts: 220V/60/1
- Amps: 10.5 A
- Kilowatts: 2.3 KW
- Plug: NEMA #6-20P
- Cord: 96" (2.4m)

Shipping Data

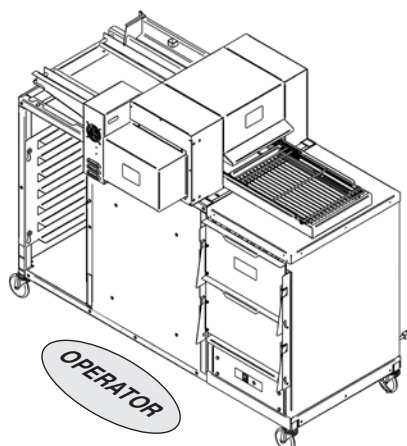
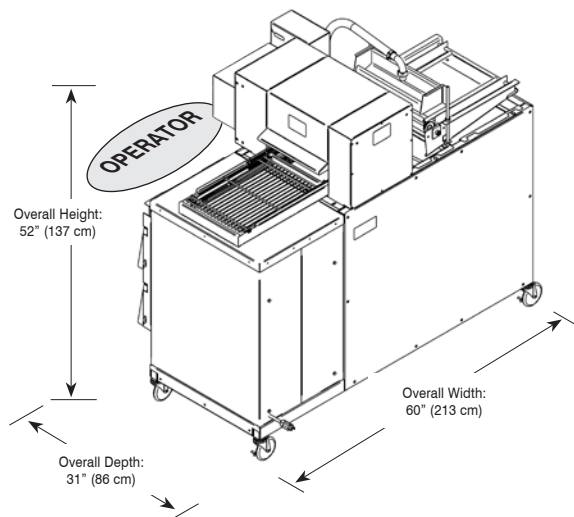
- Shipped on pallet
- Width: 73" (185 cm)
- Depth: 42" (107 cm)
- Height: 62" (158 cm)
- Volume: 110 cubic feet (3.12 cubic meters)
- Shipping weight: 649 lbs (295 kg)
- Freight class: 85

Optional accessory: H&I-2 or H&I-4 Icer



Water-warmed icing tables for applying icings to donuts warmed on the Thermoglaze system.

- H&I-2 Icer: Two 13" bowls
- H&I-4 Icer: Four 13" bowls
- H&I-2/4 info available at www.belshaw.com



12.5" x 17" Screen for TG25

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Type	THERMOGLAZE Frozen Donut System
Model	TG50

THERMOGLAZE TG50

Frozen Donut System

For retailers who want to produce fresh tasting, high-quality, attractive donuts without the labor and equipment necessary to prepare and fry donuts from scratch, Belshaw Adamatic's Thermoglaze is the solution. Thermoglaze TG50 is a system that re-heats and glazes pre-fried frozen donuts and other baked goods, with results that equal (and often surpass) the quality of freshly made product.

- The ThermoglazeTG50 can process all the varieties of frozen donuts currently available including ring donuts, fritters, long johns, cream and jam-filled donuts and many others. Thermoglaze is easy to operate, can be used in front of customers, and requires no ventilation hood.
- The Thermoglaze TG50 processes approximately 50-75 dozen donuts per hour. Heating time and temperature can be modified to suit any preference.
- Frozen donuts (or similar product) are first thawed in a proofer at approximately 105°F (40°C). Donuts can be held in a proofer for up to five hours before processing in the TG50.
- After thawing/holding in a proofer, the screens full of donuts are placed on the TG50's conveyor for heating and glazing. This takes less than 5 minutes.
- Glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through. For iced donuts, the flow of glaze is turned off, and donuts can be iced on a Belshaw H&I-2 or H&I-4 icer.
- The TG50 uses 17 x 25 inch glazing screens, Belshaw Part Nbr. SL200-0004. Each screen holds 2 dozen donuts. 24 or more screens are recommended.



TG50 (rear view)



TG50 glazer in operation



Filled donuts after glazing on TG50

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WEB

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Type	THERMOGLAZE Frozen Donut System
Model	TG50

THERMOGLAZE TG50 STANDARD FEATURES

- Simple 2-switch operation (Oven and Glazer)
- Capacity 50-75 dozen donuts/hour
- No ventilation hood or fire suppression system normally required. (Verify with local authorities)
- Heavy duty glaze pump
- Speed and temperature adjustable inside control box
- Quiet operation
- Glaze pump can be switched on/off as required
- All stainless steel construction
- Easy to clean oven interior
- 2 Teflon handles supplied for picking up screens
- Spare gaskets kit
- 4" (25mm) casters, locking
- Lock-out feature to prevent machine starting while cleaning is in progress
- 24 to 60 screens are recommended depending on the amount of donuts produced

CERTIFICATIONS

- TG50 208V/60/1 is ETL certified to UL-197, CSA C22.2 and NSF-4
- TG50 models shipped to European Union conform to CE requirements, unless otherwise stated



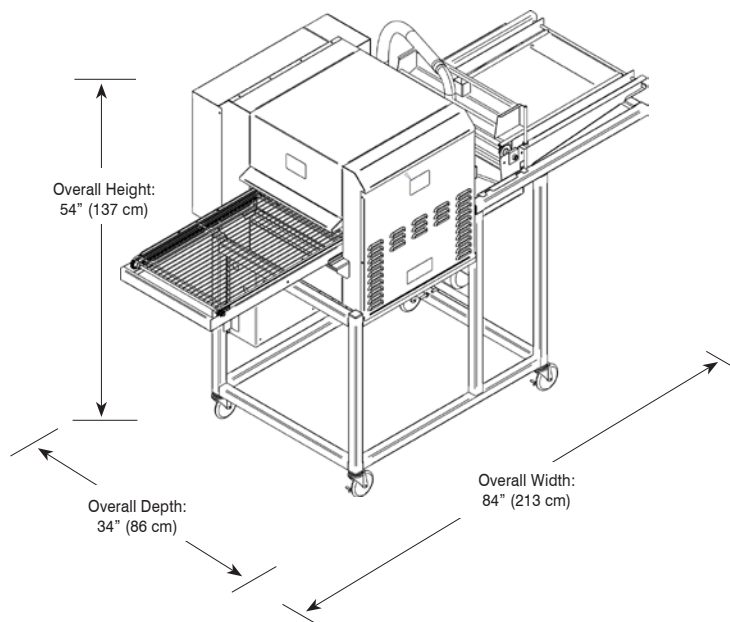
SCREENS

- TG50 uses glazing screens 17" x 25" holding 24 donuts each, Part Number SL200-0004. At least 24 screens recommended. (Pictured below)



ELECTRICAL DATA

- Volts: 208 Volts, 60 Hertz, 1 phase
- Amps: 32.2A
- Kilowatts: 6.7 KW
- Plug: 360P6W (Consult factory at time of order)
- Cord: 72" (1.8m)
- Worldwide voltages available



SHIPPING DATA

- Shipped on pallet
- Width: 92" (185 cm)
- Depth: 39" (107 cm)
- Height: 58" (158 cm)
- Shipping weight: 630 lbs (295 kg)
- Freight class: 85
- Screen weight: 45 lbs/21 kg per dozen screens

OPTIONAL ACCESSORY: H&I-2 OR H&I-4 ICER



Water-warmed icing tables for applying icings to donuts warmed on the Thermoglaze system.

- H&I-2 Icer: Two 13" bowls
- H&I-4 Icer: Four 13" bowls
- (H&I-2/4 spec sheet available at www.belshaw.com)

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Type	CABINET PROOFER
Model	EP18/24

EP18/24 PROOFER

DESCRIPTION

Belshaw's EP18/24 cabinet proofer is designed for quality and convenience when proofing donuts, cinnamon rolls, and similar products. The EP18/24 is a robust mobile cabinet proofer that can be rolled into any convenient position for loading or unloading without missing a beat.

The EP18/24 is compatible with Belshaw fryers 618L, 718LCG/LFG, 624, 724LCG/LFG, and Donut Robot® Mark II, Mark V and Mark VI

STANDARD FEATURES

- Accepts 17" x 25" or 23" x 23" screens, and sizes in between
- 17 shelves with 3" shelf spacing when all 17 are used
- Capacity 68 dozen donuts/hour when using 17" x 25" screens holding 24 donuts each (at proofing time of 30 minutes)
- Capacity 90 dozen donuts/hour when using 23" x 23" screens holding 36 donuts each (at proofing time of 30 minutes)
- Six plexiglass doors enable the operator to put in or take out one or two screens, without opening a full height door
- Thermostat-controlled heat and humidity
- Blower system with ducts for circulating warm humid air
- 4 heavy duty casters (2 lockable)
- Self-contained electrical compartment that can be removed like a drawer
- Removable shelves
- Stainless steel construction
- No plumbing, hard wiring or special installation
- Water reservoir filled manually
- ETL and NSF4 certified

OPTIONS

- Worldwide voltages (see model selection next page)
- Proofing screens for standard fryers
- Proofing trays for Donut Robot® fryers



Belshaw EP18/24 Proofer (shown with Donut Robot proofing trays available separately)

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Type	CABINET PROOFER
Model	EP18/24

DIMENSIONS

- Overall height: 75" (190cm)
- Overall width: 28" (71cm)
- Overall depth: 32" (81cm)

SHIPPING DATA

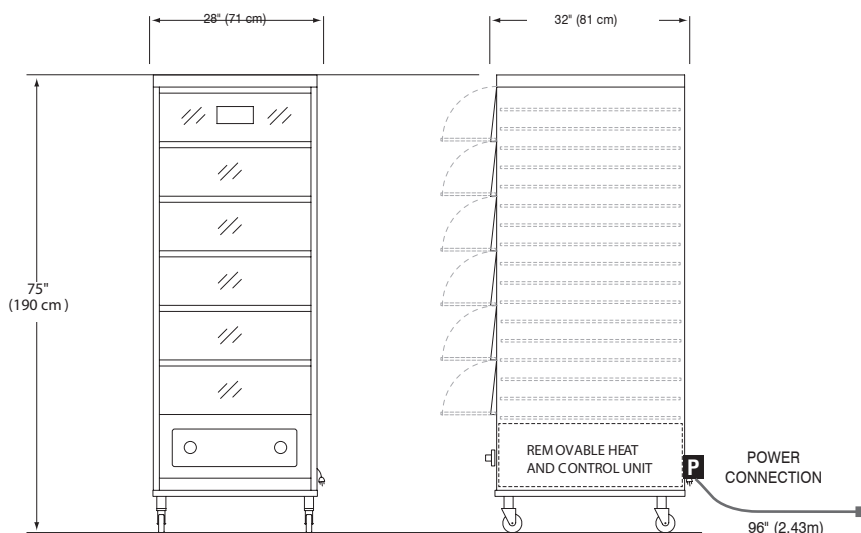
Data is estimated, for North America shipments

- Carton size: 80" x 37" x 31"
- Carton weight: 300 lbs (137 kg)
- Freight Class: 100

CERTIFICATIONS



- North America standard models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- CE models available for European Union and other countries



MODEL SELECTION (Models are subject to change)

Item Nbr	Volt, Hertz, Phase	Amps, Watts	Specified options
30137	120 Volts, 50/60 Hertz, 1 Phase	15 Amps, 1.8 Kilowatts	Domestic
30119	208Volts, 50/60 Hertz, 1 Phase	11.1 Amps, 2.3 Kilowatts	Domestic
30120	220/240Volts, 50/60 Hertz, 1 Phase	8.2 Amps, 1.8 Kilowatts	Domestic
30124	240Volts, 50/60 Hertz, 1 Phase	9.6 Amps, 2.3 Kilowatts	CE/Export
30128	240Volts, 50 Hertz, 1 Phase	9.6 Amps, 2.3 Kilowatts	Aus/NZ

ELECTRICAL

- See table above for electrical data for each model
- For plug configuration, contact Belshaw Adamatic at service@belshaw.com

ACCESSORIES

Item Nbr	Description
618-0007A	Donut proofing and frying screen for Belshaw 618L, 718LCG and 718LFG fryers
624-0007A	Donut proofing and frying screen for Belshaw 624, 724LCG and 724LFG fryers
618-0013A	Donut proofing and frying screen for Belshaw 618L, 718LCG and 718LFG fryers
FT42-0052	Proofing trays for Donut Robot® Mark II / Mark V
FT6-0005	Proofing trays for Donut Robot® Mark VI
FT100-0532	Proofing cloths and rods for Donut Robot® Mark II / Mark V
FT2DW-0510	Proofing cloths and rods for Donut Robot® Mark VI

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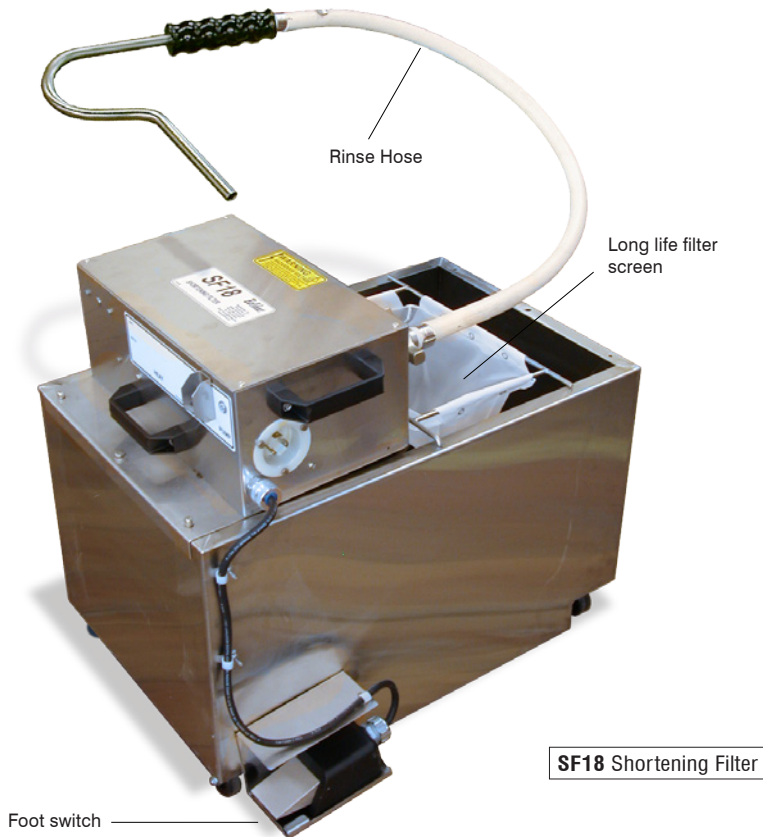
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www.belshaw-adamatic.com

Type	SHORTENING FILTERS (Unheated)
Model	SF18 • SF24 • SF34

Description

Belshaw's SF18, SF24 and SF34 Shortening Filters effectively clean and recycle shortening in any fryer with capacity up to 37 gallons (138 Liters).



Standard Features

- Compatible with Belshaw's Floor Model electric and gas fryers. For other brand fryers, check capacity and dimensions to determine compatibility
- (1) Long-life synthetic filter screen that needs only annual replacement under normal operating conditions is included with each new machine
- Heavy duty pump & motor for pumping back shortening to the fryer after filtering
- Moisture repellent foot switch for activating pump
- Hand held rinse hose for refilling fryer and for rinsing debris from bottom of fryer. Hose has a plated steel nozzle and a heat resistant handle
- SF models slide under compatible floor and tabletop fryers
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF-4, CSA-C22.2, and UL-1889

Not recommended for use with Trans Fat Free Shortening

- Belshaw's SF-model Shortening Filters are not designed for use with Zero Trans Fat shortenings. ZTF shortenings can solidify quickly while still warm, and lead to blockages in the filter pump. Belshaw warranty does not cover any returns, repairs or replacements following the use of Zero Trans Fat Shortening
- Belshaw recommends using the EZMelt Melter-Filter for Zero Trans Fat shortenings. The EZMelt contains a heating element to liquify any shortening. The EZMelt also enables easy, no-hands refills and top-ups of the fryer whenever needed

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Type	SHORTENING FILTERS (Unheated)
Model	SF18, SF24, SF34

Model Selection and Shortening Capacity

Model	Recommended for Fryer models	Tank Dimensions (Width x Depth x Height)	Shortening Capacity (by volume, approximate)	Shortening Capacity (by weight, approximate)
SF18	618, 718LCG, 718LFG	21"W x 27"D x 24"H inches (53 x 69 x 61 cm)	20 Gallons (76.4 liters)	150 lbs (68.1 kg)
SF24	624, 724CG, 724FG	27"W x 25"D x 24"H inches (69 x 64 x 61 cm)	26 Gallons (97 liters)	190 lbs (86.5 kg)
SF34	734CG, 734 FG	37"W x 29"D x 22"H inches (94 x 74 x 56 cm)	37 Gallons (138 liters)	272 lbs (123.5 kg)

Accessories

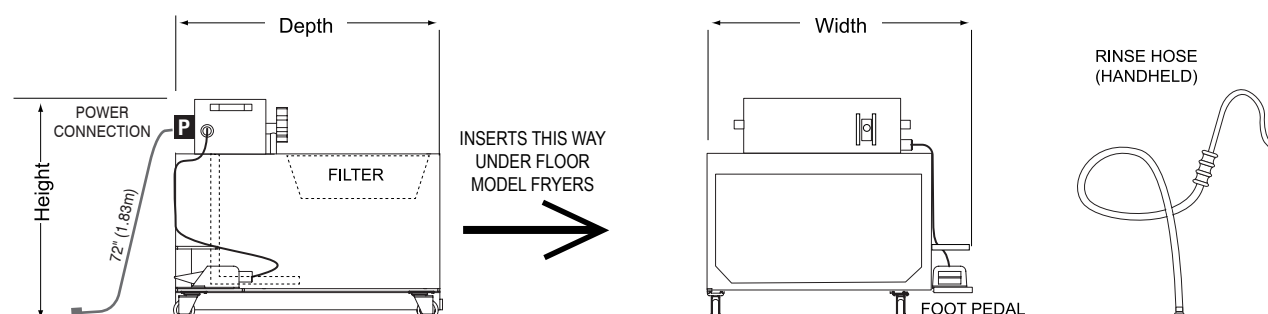
Item Nbr	Description
SM100-0002	Synthetic mesh filter screen (1 screen supplied standard with new machine)

Electrical Data

Model	Volts/Hertz/Phase	Amps, Watts	Plug
SF18, SF24, SF 34 (all models)	120V/50-60/1	8.6 A, 1 KW	NEMA L5-20P
	208-240V/50-60/1	3.3-4.3 A, 0.7-1 KW	NEMA L6-20P

- Plug supplied with North America-compatible models only
- Other worldwide voltages available

Machine Dimensions and Shipping Data



- Shipping data and freight class are estimates for North America only. Shipments are usually in carton. International shipments may be on pallet.

Model	Recommended for Fryer models	Machine Dimensions (Width x Depth x Height)	Shipping carton dimensions (Width x Depth x Height)	Weight	Freight Class
SF18	618, 718LCG, 718LFG	21 x 21 x 24 inches (53 x 53 x 61 cm)	27 x 28 x 27 inches (39 x 71 x 69 cm)	120 lbs (55 kg)	85
SF24	624, 724CG, 724FG	25 x 25 x 24 inches (64 x 64 x 61 cm)	27 x 28 x 27 inches (39 x 71 x 69 cm)	130 lbs (59 kg)	85
SF34	734CG, 734 FG	35 x 29 x 22 inches (89 x 74 x 56 cm)	40 x 48 x 34 inches (102 x 122 x 87 cm)	250 lbs (114 kg)	85

Certifications



- North America models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- CE models available for European Union and other countries

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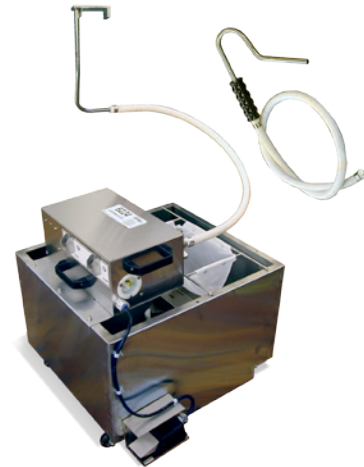
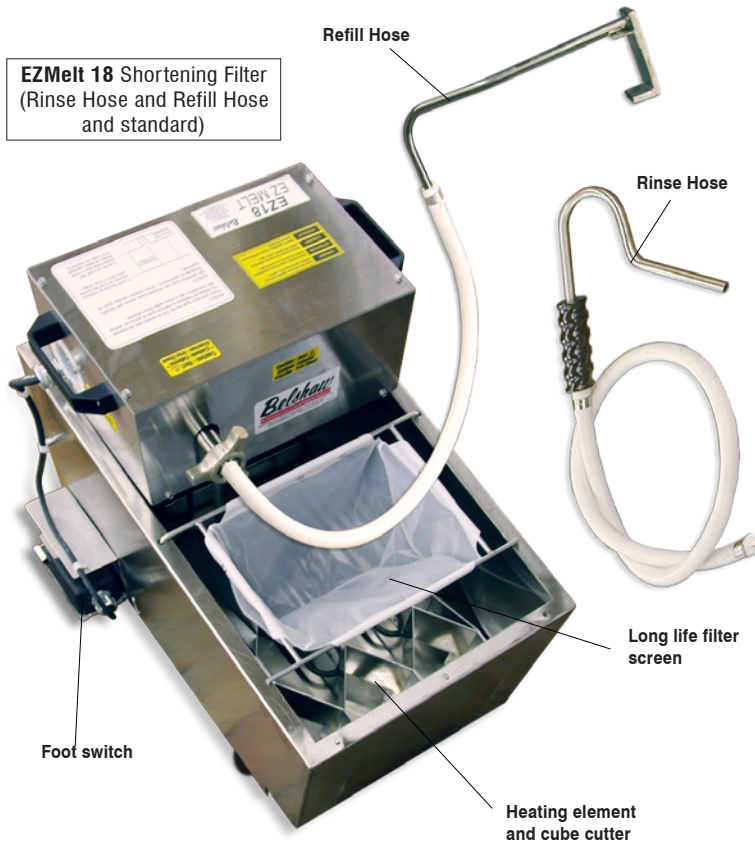
www.belshaw-adamatic.com

Type	SHORTENING FILTERS (Heated)
Models	EZMelt 18 • EZMelt 24 • EZMelt 34

Description

Belshaw's EZMelt shortening melter-filters effectively clean and recycle shortening in any fryer with capacity up to 37 gallons (138 Liters). EZMelts are heated in order to melt any shortening that may have solidified in the tank, and to quickly and easily top up fryer shortening levels.

EZMelt 18 Shortening Filter
(Rinse Hose and Refill Hose and standard)



EZMelt 24 Shortening Melter-Filter



EZMelt 34 Shortening Melter-Filter

Recommended for use with Trans Fat Free shortening

- If zero trans fat shortenings are used, they gradually become thicker at normal bakery temperatures. This can lead to pump blockages and failures with standard filters. Using the heated EZ Melt overcomes this problem.
- Pumping reheated shortening through a fixed connection to the fryer is faster and safer than any other method, such as dropping in shortening blocks. The EZMelt does this using a refill hose (optional) which attaches directly to a Belshaw fryer.

Standard features

- Slides under compatible floor and tabletop fryers
- Compatible with Belshaw's Floor Model fryers, Donut Robot® fryers, Insider Clean Air Cabinet, and Snack Master.
- Can be used with any donut shortening, including Zero Trans Fat shortening
- Heating element with factory set thermostat to 225°F/107°C
- Entire control panel tilts up for easy cleaning.

- Long-life synthetic filter screen that needs only annual replacement under normal conditions.
- 2 hoses included as standard equipment (see top photo)
 - **Refill Hose.** Heat resistant hose with plated steel nozzle designed to attach to designated Belshaw fryers. The quickest and safest method of refilling the fryer when shortening level is low
 - **Rinse Hose.** Heat resistant hose with hook end, designed for flushing debris while draining and filtering fryer
- Heavy duty pump & motor for pumping shortening to the fryer on demand
- Moisture repellent foot switch for activating pump
- Cube cutter for fast melting of solid shortening blocks up to 50 lbs (22.7 kg)
- Detachable, hand held rinse hose with plated steel nozzle and heat resistant handle.
- High-temperature limit switch
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF-4, CSA-C22.2, and UL-1889

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Type	SHORTENING FILTERS (Heated)
Model	EZMelt 18, EZMelt 24, EZMelt 34

Model Selection

Model	Recommended for Fryer models	Tank Dimensions (Width x Depth x Height)	Shortening Capacity (approximate volume)	Shortening Capacity (by weight, approximate)
EZMelt 18	618, 718LCG, 718LFG Donut Robot® Mark II, Mark II GP, Mark II-Gas, Mark II GP-Gas, Mark V, Mark V GP, Insider	21"W x 27"D x 24"H (53 x 69 x 61 cm)	20 Gallons (76.4 liters)	150 lbs (68.1 kg)
EZMelt 24	624, 724CG, 724FG	27"W x 25"D x 24"H (69 x 64 x 61 cm)	26 Gallons (97 liters)	190 lbs (86.5 kg)
EZMelt 34	734CG, 734FG, Donut Robot® Mark VI, Mark VI-Deep, Snack Master	37"W x 29"D x 22"H (94 x 74 x 56 cm)	37 Gallons (138 liters)	272 lbs (123.5 kg)

Accessories (Filter Screens and Refill Hoses)

- 'Right Hand Operation' as stated below=Operator stands in front of fryer kettle 'Left Hand Operation'=Operator stands behind fryer control panel
- For correct selection of Fill Hoses for Mark II, V and VI, please contact Belshaw at 800-578-2547 or service@belshaw.com before ordering

Item Nbr	Description	Connects from...	Connects to....
SM100-0002	Synthetic mesh filter screen for EZMelt 18 and EZMelt 24 (1 screen supplied standard with new machines)		
EZ34-0027	Synthetic mesh filter screen for EZMelt 34 (1 screen supplied standard with new machines)		
EZ18-0506	Fill Hose	EZMelt 18	618L, 718LCG, 718LFG
EZ24-0505	Fill Hose	EZMelt 24	624, 724CG, 724FG
EZ34-0505	Fill Hose	EZMelt 34	734CG
SM100-0507RH	Fill Hose, 30" long, Right hand operation	EZMelt 18	Mark II / II GP Mark V / V GP
SM100-0507LH	Fill Hose, 30" long, Left hand operation	EZMelt 18	Mark II / II GP Mark V / V GP
SM100-0507LH-42	Fill Hose, 42" long, Left hand operation, INSIDER	EZMelt 18	Mark II / II GP Mark V / V GP
EZ6-0507	Fill Hose, 48" long, Left hand operation	EZMelt 34	Mark VI / Snackmaster
EZ6-0510	Fill Hose, 48" long, Right hand operation	EZMelt 34	Mark VI
EZ6-0510R	Fill Hose, 60" long, Right hand operation	EZMelt 34	Mark VI

Electrical Data

Model	120V/50-60/1	208-240V/50-60/1
EZMelt 18-24-34 (all models)	1.8 KW, 15 A NEMA L5-20P	1.8-2.3 KW, 9.5-10.3 A NEMA L6-20P

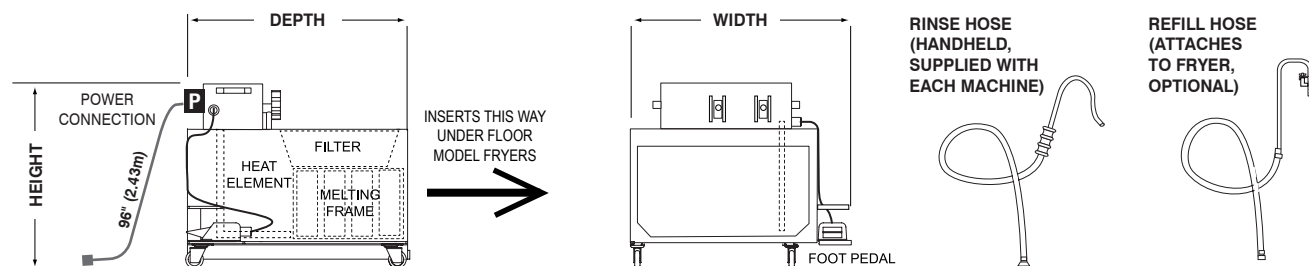
- Plug supplied with North America-compatible models only.

Certifications



- North America standard models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- CE models available for European Union and other countries.

Machine Dimensions and Shipping Data



- Shipping data and freight class are estimates for North America only. Shipments are usually in carton. International shipments may be on pallet.

Model	Machine Dimensions (Width x Depth x Height)	Shipping carton dimensions (Width x Depth x Height)	Weight	Freight Class
EZMelt 18	21 x 21 x 24 inches (53 x 53 x 61 cm)	27 x 28 x 27 inches (39 x 71 x 69 cm)	120 lbs (55 kg)	150
EZMelt 24	25 x 25 x 24 inches (64 x 64 x 61 cm)	27 x 28 x 27 inches (39 x 71 x 69 cm)	130 lbs (59 kg)	150
EZMelt 34	35 x 29 x 22 inches (89 x 74 x 56 cm)	40 x 48 x 34 inches (102 x 122 x 87 cm)	250 lbs (114 kg)	150

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Type	HIGH PRODUCTION ICERS
Model	HI18F, HI24F

VIDEO: <https://vimeo.com/belshaw/icers>

HIGH PRODUCTION ICERS

Belshaw's HI-series Icers provide fast, uniform icing of cake and yeast-raised donuts – and any product under 2 inches in height – without the need for the operator's hands to touch the product or icing.

- Full screens (or baking pans) can be iced in seconds. Special skills are not needed – consistent, uniform icing can be applied by a novice. Easy changeover to different flavors is accomplished by removable, heated icing pans stored under the icing unit. Floor models occupy little space and are moveable on casters.

HI-18F accommodates approximately 24 donuts on 17" x 25" glazing screens. Also accepts standard 18" x 26" baking pans. Capacity of the HI18F is approximately 120 dozen donuts per hour.

HI-24F accommodates approximately 36 donuts on 24" x 24" glazing screens such as Belshaw # HG24-0001. Capacity of the HI18F is approximately 180 dozen donuts per hour

- The HI18 and HI24's unique donut handling system submerges one side of the donuts in the icing. The finished product is uniformly iced, with minimum of drips, and without immersing the screen. Hand contact is only used to arrange the donuts on the screen or pan. The finished product is immediately ready for display.
- Icing is held in a large capacity Icing Pan and warmed indirectly by a low wattage, uniform radiant Heating Panel. Heavy-duty construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.
- For high capacity production, two or more icers may be used simultaneously.

Electronic temperature controller

- HI18F and HI24F both feature an electronic temperature controller to manage icing temperature. The controller operates as a highly accurate thermostat, and allows the operator to monitor temperature on a clear LCD display.

Accessories

- **Extra Icing Pans.** These allow operators to store different icing flavors in separate Icing Pans, ready to insert them when needed into the HI18-24 Icer's Heating Panel. (If 3 icing flavors are used, 2 extra Icing Pans may be ordered to make a total of 3).
- **Heating Panels.** Used to quickly warm an Icing Pan containing donut icing (as described above). Before icing donuts, the icing to be used must be warm. An extra Heating Panel can be used to warm whichever icing flavor is to be used next. Icing flavors can then be changed with minimum loss of time.
- **Screens**
 - 17" x 25" Part Nbr SL200-0004
 - 24" x 24" Part Nbr HG24-0001



HI18F Icer (with electronic temperature controller)



Left: HI18F Icer (holds 18"x25" glazing screen with 2 dozen donuts)

Right: HI24F Icer (holds 23"x23" screen with 3 dozen donuts)



Donuts iced with HI24F Icer

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA

PART OF ALI GROUP S.P.A.

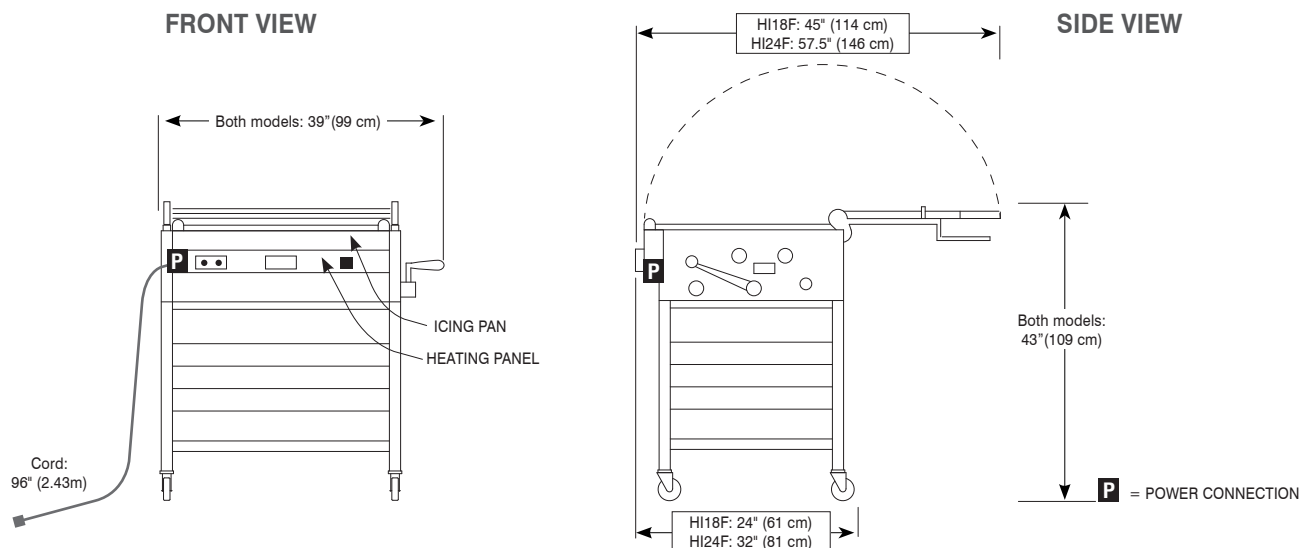
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WEB

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Type	HIGH PRODUCTION ICERS
Model	HI18F, HI24F



STANDARD FEATURES

- Heavy duty construction of stainless steel and aluminum.
- Stainless steel icing pan, easily removable for quick changeover to other flavor icings
- Storage shelves for 3 additional Icing Pans or Heating Panels
- Easy to read, easy to set electronic controller with thermostatic control
- 4 casters, 2 lockable
- 6 extra wires included for donut retainer frame (Part # HI18-0046)
- Removable components for easy cleaning. Cleanable in rack washer, after removing heating unit
- 120V or 240V models available for worldwide usage

CERTIFICATIONS



- Standard North America models are certified by ETL to UL-197, and by NSF to NSF-4
- CE models available for European Union and other countries.

ACCESSORIES	HI18F	HI24F
Glazing Screens	SL200-0004	HG24-0001
Icing Pans	HI18-0001	HI24-0006
Heating Panel (120V)	HI18-1300	HI24-1300
Heating Panel (240V)	HI18-1300-240CE	HI24-1300-240CE

SPECIFICATIONS

		HI18F	HI24F
COMPATIBLE GLAZING SCREENS	inches	17" x 25"	24" x 24"
	part number	SL200-0004	HG24-0001
BAKING PAN SIZE	inches	18" x 26"	24" x 24"
ICING PAN CAPACITY (Approximate)	lbs	50 lbs	60 lbs
	kg	22.7 kg	27.3 kg
	gallons	7 gal	8.3 gal
	liters	26 L	31.3 L
ELECTRICAL DATA (specify voltage at time of order)*			
120V, 60hz, 1ph	amps	7.5 A	10 A
	kilowatts	0.9 KW	1.2 KW
240V, 50/60hz, 1ph	amps	4 A	5 A
	kilowatts	1 KW	1.2 KW
*If extra heating panel is purchased, it requires a separate power connection			
PLUG	120V	NEMA 5-15P	
	240V N.America	NEMA 6-15P	
	240V International	Not supplied	
CORD	length	96 inches (2.5 m)	
SHIPPING DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	40" x 48" x 54"	40" x 48" x 54"
	cm	102x122x137 cm	102x122x137 cm
	lbs	240 lbs	258 lbs
	kg	109 kg	117 kg
FREIGHT CLASS		100	100

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Type	BOWL ICERS
Model	H&I-2, H&I-4

VIDEO: <https://vimeo.com/belshaw/icers>

Belshaw's H & I ("Heat and Ice") Bowl Icers are designed and constructed for convenience, durability and reliability, even after years of use in tough operating conditions. The H & I method provides gentle, uniformly applied heat to the bottom portion of each icing bowl from a large tank full of warmed water. The use of warm water heat allows icing to remain in condition for long periods.

- H&I-2 is a two-bowl icer
- H&I-4 is a four bowl icer, allowing more flexibility in switching between four or more icing flavors

STANDARD FEATURES

- Stainless steel construction
- 13" (33cm) diameter stainless steel bowls with aluminum lids
- Each bowl holds approximately 7 lbs (equivalent to 8 quarts) of icing (3.2 kg, 7.6 liter)
- Large water tank
- H&I-2: water capacity approximately 15 Gallons (57 Liters)
- H&I-4: water capacity approximately 28.5 Gallons (108 Liters)
- Water heat controlled by thermostat (maximum temperature approximately 130°F (55°C))
- 4 heavy duty castor wheels (2 lockable)
- Manual thermometer
- Drain and valve for emptying water
- ETL, NSF listed

CERTIFICATIONS



- Standard North America models are certified by ETL to UL-197, and by NSF to NSF-4
- Models shipped to European Union conform to CE standards and requirements (unless otherwise stated)

ACCESSORIES

- Extra bowls and lids are available.



H&I-2 Bowl Icer



H&I-4 Bowl Icer

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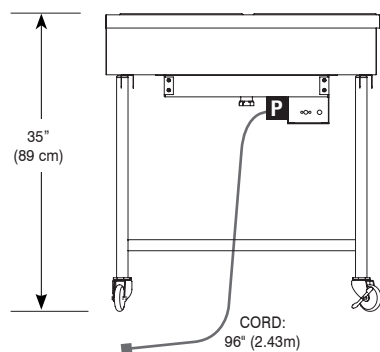
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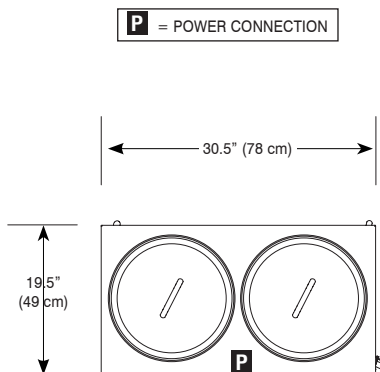
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Type	BOWL ICERS
Model	H&I-2, H&I-4

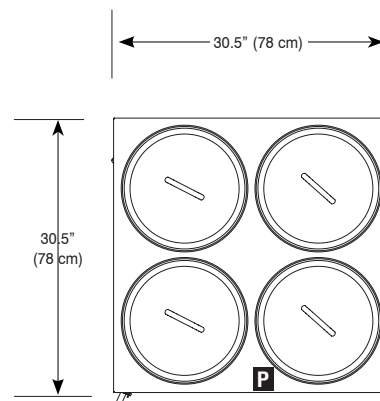
FRONT VIEW
H&I-2 and H&I-4



TOP VIEW
H&I-2
Two Bowls



TOP VIEW
H&I-4
Four Bowls



ELECTRICAL DATA

Specify voltage at time of order. Data applies to both H&I-2 and H&I-4

120V, 50/60hz, 1ph	amps	15 A
	kilowatts	1.8 KW
240V, 50/60hz, 1ph	amps	7.5 A
	kilowatts	1.8 KW
PLUG	120V	NEMA 5-15P
	240V N.America	NEMA 6-15P
	240V International	Not supplied
CORD	length	96 inches (2.5 m)

SHIPPING DIMENSIONS

(Approximate, shipped in carton or on pallet)

		H&I-2	H&I-4
SHIPPING DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	32" x 20" x 37"	40" x 48" x 54"
	cm	81 x 51 x 94 cm	102 x 122 x 137 cm
	lbs	92 lbs	136 lbs
	kg	42 kg	62 kg
FREIGHT CLASS		150	150

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Type	FINISHING TABLE
Model	Donut Finishing Center (DFC)

The Donut Finishing Center (DFC) is designed for bakers and donut makers who need to make maximum use of limited space. It contains 3 large and 4 medium size pans. The large (1/3 size) pans are radiant air-heated and designed for warmed donut icings. The smaller (1/4 size) pans are unheated and suitable for sugar, sprinkles or any other ingredient.

The Donut Finishing Center expands to a size of 74" x 27" with two fold-down extensions providing a clean working surface. When not in use, it collapses to 29" x 27" by turning down the foldable panels.

5 shelves below the work surface provide storage for 18" x 26" baking pans, glazing screens, etc.

STANDARD FEATURES

- Thermostat regulated radiant-air dry heat
- 3 third-size heated icing pans (5.6 qt./5.3L each)
- 4 quarter-size unheated topping pans (3.9 qt./3.7L each)
- 2 fold down extensions for bun pans or screens
- 5 storage shelves under work surface for 18" x 26" bun pans
- Stainless steel construction throughout

CERTIFICATIONS



- North America models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.



DFC Donut Finishing Center



DFC Donut Finishing Center with iced donuts on baking trays

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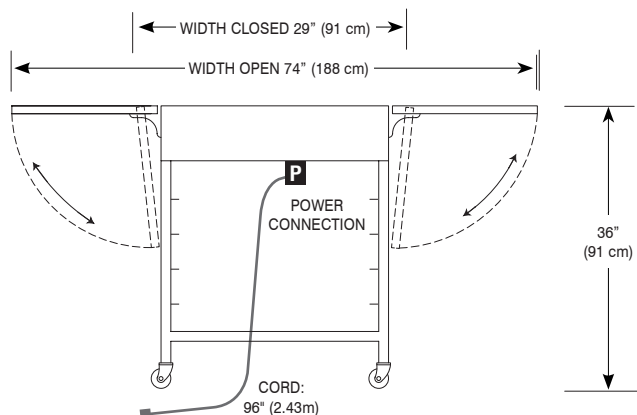
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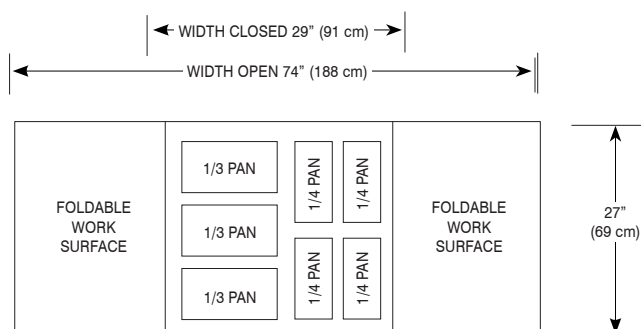
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Type	FINISHING TABLE
Model	Donut Finishing Center

FRONT VIEW



TOP VIEW



SPECIFICATIONS

ELECTRICAL DATA (Specify voltage at time of order)		
120V, 50/60hz, 1ph	amps	3.4 A
	kilowatts	0.41 KW
240V, 50/60hz, 1ph	amps	2.3 A
	kilowatts	0.55 KW
PLUG	120V	NEMA 5-15P
	240V N.America	NEMA 6-15P
	240V International	Not supplied
CORD	length	96 inches (2.5 m)
SHIPPING DATA		
DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	40" x 48" x 54"
	cm	102 x 122 x 137 cm
	lbs	150 lbs
	kg	68 kg
FREIGHT CLASS		100

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Type	SUGARING TABLE
Model	ST2



Belshaw Adamatic's **ST2 Sugaring Table** is a quality fixture with two large bowls inside stainless steel drawers for dry finishes. The Sugaring Table occupies 5 feet x 2½ feet of space, and includes a general purpose work surface, storage shelf, and 2 large bowls for sugars, sprinkles or other dry finishes.

STANDARD FEATURES

- 12.5 sq. ft. (1.16 m²) work surface.
- Full size storage shelf below work surface
- Smaller upper storage shelf
- Two drawers with bowls on all-stainless rollers
- 17-inch stainless steel bowls, 20 quarts each (19Liters).
- Stainless steel construction throughout.
- Caster wheels, 2 lockable.
- No electric power required.
- Certified to NSF-2

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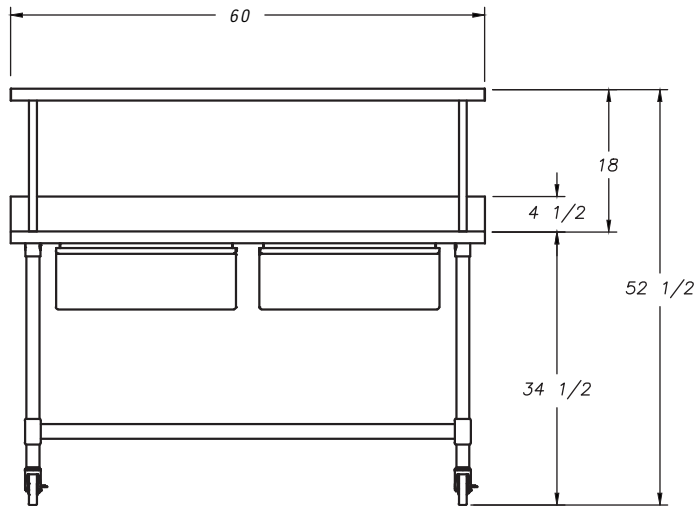
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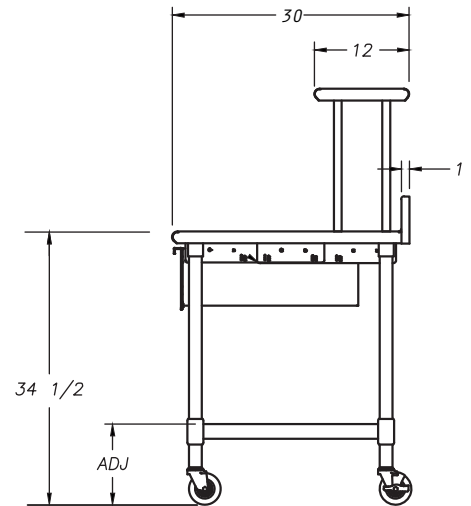
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FRONT VIEW (inches)



SIDE VIEW (inches)



DIMENSIONS

OVERALL DIMENSIONS	inches	60" W x 30" D x 52½" H
	cm	152 W x 76 D x 133 H cm
SHIPPING DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	70" x 40" x 42"
	cm	178 x 102 x 107 cm
	lbs	211 lbs
	kg	96 kg
FREIGHT CLASS		150

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Type	STANDARD GLAZERS
Model	HG18C, HG24C

Belshaw's HG18C and HG24C glazers allow fast, uniform glazing of donuts, cinnamon rolls and other baked goods. These glazers conveniently glaze one full screen at a time with minimal waste.

All hand glazer models are movable on casters, include covers, and require little space. A bottom shelf provides storage space for screens and a glaze bucket. A drain allows left over glaze to be poured out. Stainless steel construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

These glazers are supplied with a handheld "clamshell"-style glaze applicator. (For glazers with a glaze applicator that is supported on rails, see models HG18EZ and HG24EZ.)

Standard Features

- HG18C glazes 17" x 25" screens (43 x 63 cm) screens. Compatible with Belshaw Adamatic 618L and 718LCG-718LFG fryers, and all Donut Robots®.
- HG24C glazes 24" x 24" (61 x 61 cm) screens. Compatible with Belshaw Adamatic 624 and 724CG-724FG fryers.
- Capacity over 35 screens/hour in normal operation
- Listed by NSF for sanitation.
- Large kettle has curved interior corners for sanitation.
- 'Clamshell' opening to control flow of glaze from applicator.
- Applicator holds glaze to cover a basket of donuts at a single pass.
- Incorporates 1½" drain with valve to empty surplus glaze.
- Bottom shelf with storage for screens and a large glaze container.
- Drain tray has 3 settings to adjust angle of tilt. Raised stop prevents screens from sliding. Mountable on left or right side.
- Washable in rack washer or by hose down
- Stainless steel frame, kettle, applicator, and drain tray.
- 4" (100mm) heavy duty water-resistant casters (2 lockable)

Optional Items

- **Drain Tray.** Reduces floor spillage by allowing one screen of donuts to drip, while glazing another screen. See below for Part Numbers.
- **Screens.** Glazers accomodate 2 standard screen sizes, as below

Model	Part# (Drain Tray)	Screen Size	Part# (Screen)
HG18EZ	HG18EZ-1002	17" x 25"	SL200-0004
HG24EZ	HG24EZ-0534	24" x 24"	HG24-0001



HG18C Standard Glazer (HG24C is 7" wider)
(Glazing screens are supplied separately)



HG18C Standard Glazer shown with supplied cover (HG24C is 7" wider)
(Glazing screens are supplied separately)



HG18C Glazer with Drain Tray



HG18C Glazer with Donuts



HG24C Glazer

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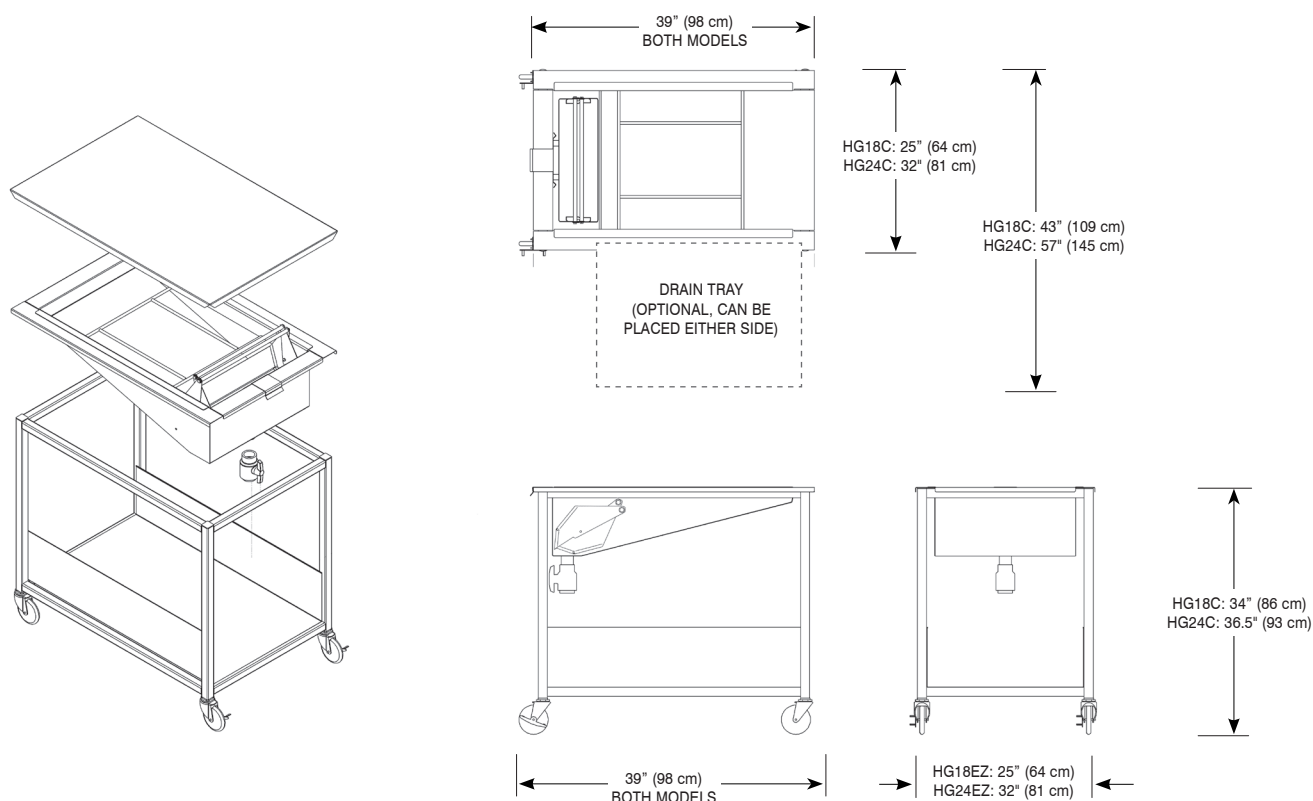
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Type	STANDARD GLAZERS
Model	HG18C, HG24C



DIMENSIONS

		HG18C	HG24C
OVERALL DIMENSIONS (with drain tray removed, or without drain tray)	inches	25" W x 39" D x 34" H	32" W x 39" D x 36.5" H
	cm	64 x 98 x 86 cm	81 x 98 x 93 cm
SHIPPING DATA (Approximate, shipped in carton or pallet)	inches	40" x 48" x 54"	40" x 48" x 54"
	cm	102 x 122 x 137 cm	102 x 122 x 137 cm
	lbs	150 lbs	156 lbs
	kg	44 kg	71 kg
FREIGHT CLASS		150	150



GLAZING SCREENS (Purchased separately)

		GLAZER MODEL	PART NUMBER (for GLAZING SCREENS)	SCREEN SIZE	APPROX. SHIPPING WEIGHT (Carton of 12 screens)
		HG18C	SL200-0004	17" x 25" (43 x 63 cm)	45 lbs (21 kg)
		HG24C	HG24-0001	24" x 24" (61 x 61 cm)	55 lbs (25 kg)
FREIGHT CLASS: 70 (Screens only)					

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Type	'EZLIFT' GLAZERS
Model	HG18EZ, HG24EZ

VIDEO: <https://vimeo.com/belshaw/glazer>

Belshaw's HG18EZ and HG24EZ 'EZLift' style glazers allow fast, uniform glazing of donuts, cinnamon rolls and other baked goods. Both glazers conveniently glaze one full screen at a time with minimal waste.

Belshaw's EZLift method eliminates the heavy lifting associated with standard hand glazers. Rather than being carried by the operator, the glaze applicator slides along rails, and tilts down to fill up with glaze. This design provides even glaze coverage with little strain on the operator.

For glazers with a standard handheld glaze applicator and without rails, choose models HG18C and HG24C.

Standard Features

- HG18EZ glazes 17" x 25" screens (43 x 63 cm) screens.
- HG24EZ glazes 24" x 24" (61 x 61 cm) screens.
- Capacity approximately 30 screens/hour in normal operation
- Kettle has curved interior corners for sanitation.
- Applicator holds glaze to cover a screen of donuts.
- Glaze applicator tilts down for refilling.
- Glaze kettle incorporates 1½" drain with valve to empty surplus glaze.
- Bottom shelf with storage for screens and a large glaze container.
- Washable in rack washer or by hose down
- Stainless steel frame, kettle, applicator, drain and drain tray.
- 4" (100mm) heavy duty water-resistant casters (2 lockable)
- Kettle has curved interior corners for sanitation.
- Listed by NSF for sanitation.

Optional Items

- **Drain Tray.** Reduces floor spillage by allowing one screen of donuts to drip, while glazing another screen. Drain tray is mountable on left or right side. (see below for Part Numbers)
- **Screens.** Glazers accommodate screens shown in table below
- **2" casters.** Choose these smaller casters restrict height of glazer with cover on to 32". (Glazer is otherwise 34")

Model	Part# (Drain Tray)	Part# (Screen)
HG18EZ	HG18EZ-1002	SL200-0004 (17" x 25")
HG24EZ	HG24EZ-0534	HG24-0001 (24" x 24")



HG18EZ Glazer (Glazing screens supplied separately)



HG24EZ Glazer (Screens supplied separately)



EZLift Mechanism – Glaze Applicator on rails



EZLift Mechanism – Tilting to refill applicator



HG18EZ Glazer cover

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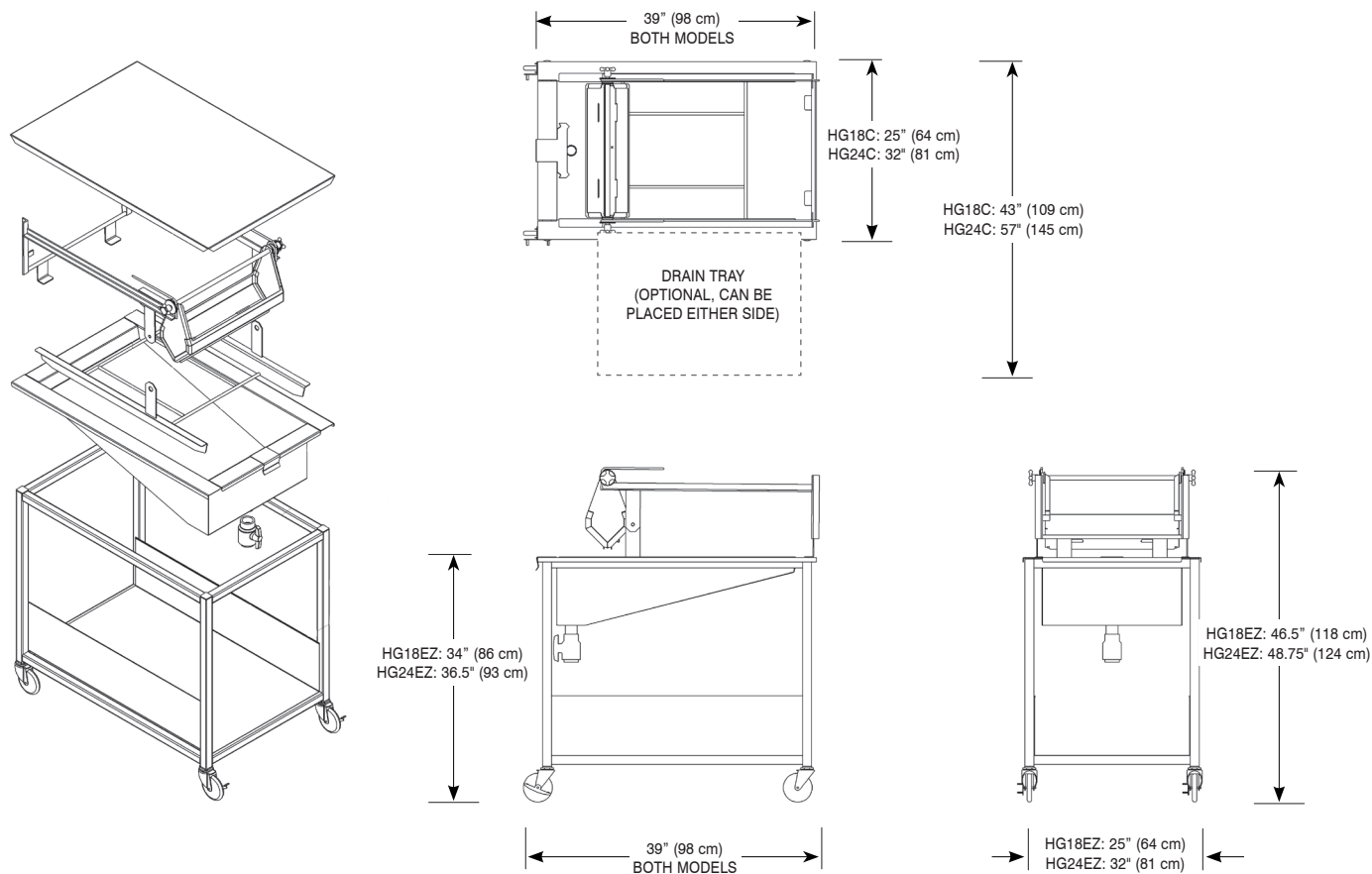
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Type	'EZLIFT' GLAZERS
Model	HG18EZ, HG24EZ



DIMENSIONS

		With cover on, EZLift Rails and Applicator stowed		In operation, EZLift rails and applicator in place	
		HG18EZ	HG24EZ	HG18EZ	HG24EZ
DIMENSIONS (with drain tray removed, or without drain tray. Includes standard 4" caster size)	inches	25" W x 39" D x 34" H	32" W x 39" D x 36.5" H	25" W x 39" D x 46.5" H	32" W x 39" D x 48.75" H
	cm	64 x 98 x 86 cm	64 x 98 x 93 cm	64 x 98 x 118 cm	64 x 98 x 124 cm
SHIPPING DATA (Approximate, shipped in carton on pallet or crate)	inches	40" x 48" x 54"	40" x 48" x 54"		
	cm	102 x 122 x 137cm	102 x 122 x 137cm		
	lbs	169 lbs	209 lbs		
	kg	77 kg	95 kg		
FREIGHT CLASS		150	150		



GLAZING SCREENS (Purchased separately)

		GLAZER MODEL	PART NUMBER (for GLAZING SCREENS)	SCREEN SIZE	APPROX. SHIPPING WEIGHT (Carton of 12 screens)
		HG18EZ	SL200-0004	17" x 25" (43 x 63 cm)	45 lbs (21 kg)
		HG24EZ	HG24-0001	24" x 24" (61 x 61 cm)	55 lbs (25 kg)
FREIGHT CLASS: 70 (Screens only)					

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Type	'EZLIFT' GLAZER
Model	HG18EZ (Item #22569)

TOP FEATURES

Glazes a 18" x 26" screen of donuts.

Covers 2 dozen donuts at a time.

Glaze applicator slides on rails.

No need to carry by hand when full of glaze.

NEW Locator pins ensure donut screens are in the correct position.

Applicator always passes directly over the donuts.

NEW Low-capacity shallow kettle.

Needs only 1 large glaze bucket to start.

NEW High-capacity glaze trough.

Applicator has no trouble filling with glaze each time.

NEW 'Clamshell' style applicator.

Allows operator to easily control flow of glaze.

NEW Ergonomic rounded corners.

Employees less likely to catch clothing, etc.

Easy to operate drain with valve.

Returns unused glaze to a bucket for later use.

Flat bottom shelf.

For storage of glaze buckets, screens, etc.

Cleans in rack washer or by hose down.



HG18EZ Glazer with HG18EZ-1002 Drain Tray.

DESCRIPTION

Belshaw's HG18EZ Glazer allows fast, uniform glazing of donuts, cinnamon rolls and other baked goods. The Glazer conveniently glazes one 18" x 26" screen at a time with minimal waste.

Glazer is movable on 4-inch casters and includes a stainless cover. A drain allows left over glaze to be poured back into a glaze bucket with ease. Stainless steel construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

Belshaw's EZlift method eliminates the heavy lifting associated with standard hand glazers. Rather than being carried by the operator, the glaze applicator slides along rails, and tilts down to fill up with glaze. This design provides even glaze coverage with little strain on the operator.

STANDARD FEATURES

- Applicator slides on rails to eliminate lifting weight while glazing donuts.
- Glaze applicator has clamshell-style opening to control flow of glaze.
- Glaze rails tilt down for refilling (no lifting)
- Incorporates 1½" drain with valve to empty surplus glaze.
- Bottom shelf with storage for large glaze container and other items
- Washable in rack washer or by hose down with brush
- Stainless steel frame, kettle, applicator
- 4" heavy duty water-resistant casters (2 lockable)
- Stainless steel cover for storage
- Listed by NSF for sanitation

OPTIONS

- Drain tray (HG18EZ-1002) with 3 settings to adjust angle of tilt. Raised stop prevents screens from sliding. Mountable on left or right side.

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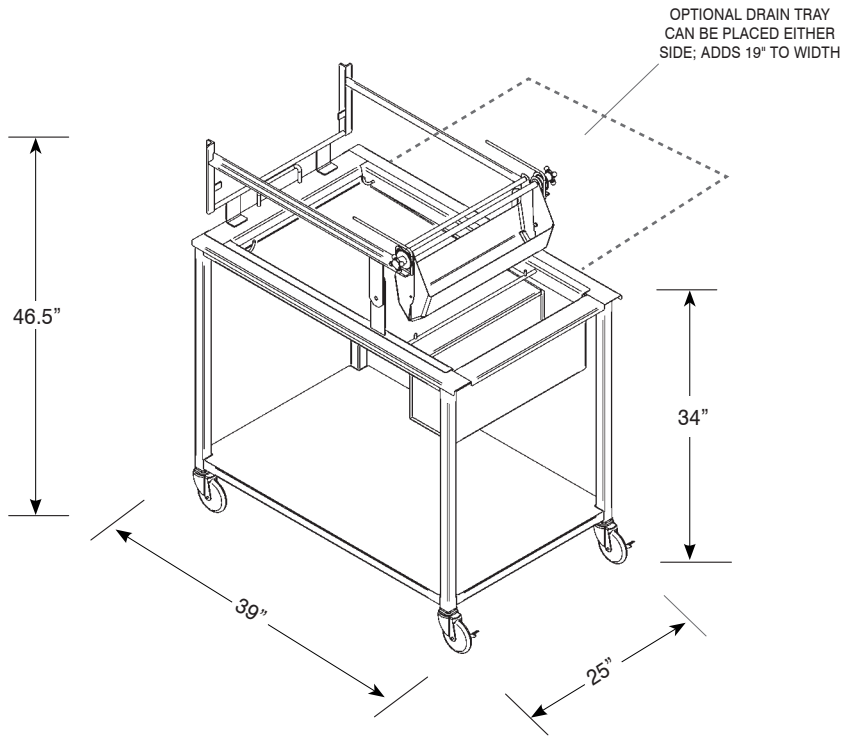
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Type	'EZLIFT' GLAZER
Model	HG18EZ (Item #22569)





DIMENSIONS

HG18EZ #22569		
OVERALL DIMENSIONS (with drain tray removed, or without drain tray)	inches	25" W x 39" D x 46.5" H
	cm	64 x 98 x 118 cm
SHIPPING DATA (Approximate, shipped in carton or pallet)	inches	40" x 48" x 54"
	cm	102 x 122 x 137cm
	lbs	169 lbs
	kg	77 kg
FREIGHT CLASS		150



GLAZING SCREENS (Purchased separately)

					
		GLAZER MODEL	PART NUMBER (for GLAZING SCREENS)	SCREEN SIZE	APPROX. SHIPPING WEIGHT of screens (Carton of 12 screens)
		HG18EZ	SL200-0004	17" x 25" (43 x 63 cm)	45 lbs (21 kg)
Sample Glazing Screen (made with high quality nickel plated steel)		FREIGHT CLASS: 70 (Screens only)			

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Type	CENTURY SYSTEM
Model	7 available sizes, 125 to 730 dozen/hour

Need more donut production ? ...



Belshaw CENTURY Automated Donut System

125 - 730 dozen/hour
16", 24" and 36" wide systems (40 cm, 60 cm and 90 cm)
4, 6, or 8 donuts wide
Fryers 6 feet, 10 feet or 14 feet long (1.8 m, 3 m or 4.75 m)
Unlimited modular proofer configurations
3 widths glazing / cooling / screen loading lines

Commissaries, wholesalers and exhibition-style bakeries in more than 50 countries use Belshaw's Century system to enhance quality, simplify production and reduce costs. Wherever you find donuts, you'll find Century – the method preferred by high quality donut producers, and backed by Belshaw's decades of specialization in donut production machinery.

For Information about Belshaw's Century or HV (High Volume) automated donut systems, visit www.belshaw.com or contact a Belshaw representative at 1-800-578-2547 info@belshaw.com.

(Pictured above: Century 6-16E electric fryer with automatic proofer. This donut system produces approximately 125 dozen donuts per hour)

90 Years of Quality Donut & Bakery Equipment

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