



## DONUT PRODUCTION SYSTEMS using Floor Model Fryers

Belshaw offers modular donut production systems with components chosen to suit the requirements of the individual bakery. Open kettle systems are built around a Belshaw floor model gas or electric fryer and include the following:

- ★ Fryer
- ★ Donut Depositor
- ★ Shortening Filter
- ★ Proofer
- ★ Glazer
- ★ Icer

The machines are the most productive available today for businesses wanting top quality machinery with the flexibility to make a full variety of cake and raised donuts. All items except the fryer can be rolled into and out of any location as needed. They can be easily cleaned in a rack washer or by hose down. They offer unsurpassed energy efficiency, and all can be used for many bakery products - as well as donuts.

The guide over the page will help to select the components that make up a donut system. Specifications for fryers and auxiliary equipment are available throughout the catalogue.



**700 Series Gas Fryer  
Type F Donut Depositor  
EZ Melt Melter-Filter**



**HGEZ EasyLift Glazer**



**HI Batch Icer**



**EP-18 Proofer**

**Belshaw Open Kettle  
System (Typical)**

**Building a system with a Floor Model Fryer And Companion Equipment**

**Type 'B'**

**Type 'F'**

**718L/724/734 (Gas)**

**Donut Depositor**

Manual Type B or Electric Type F - world renowned for cutting millions of donuts.

**SF Models**

**EZ Melt**

**Shortening Filter**

SF filter cleans and recycles shortening; EZMelt melts, pumps and filters.

**618L/624/634 (Electric)**

**Fryer**

High-efficiency gas and electric fryers in 3 standard sizes.

**EP18-24**

**Proofer**

Designed for donut and cinnamon roll production with unique 6-door convenience.

**HG Standard**

**HG 'Easylift'**

**Glazer**

Glaze a full screen of donuts at a time. Reduce lifting with 'Easylift'.

**H&I-2**

**H&I-4**

**Donut Finishing Center**

**Icer**

Make a full variety of donuts with this choice of icing methods.

**HI18/HI24 Batch Icer**

**Sugaring Table**



## ELECTRIC FRYERS (Floor Model)

Models: 618L • 624 • 634  
(Floor Model, Electric)

Belshaw's 600-series electric heated open kettle fryers are designed to produce high quality donuts with low operating costs.

The heavy duty elements used by the 600 series are robust enough to withstand daily use for the entire life of the fryer. 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.

Easy-to-use submerger screens can be added to further improve production efficiency. And Belshaw's 600-series open kettle fryers also accommodate the EZ Melt under-kettle shortening melter/filter. The EZ Melt can melt a block of shortening, and pump new shortening directly to the fryer at the touch of a foot pedal.

600 series fryers are fully compatible with Belshaw Type 'B' and Type 'F' donut depositors. Belshaw provides a full line of complementary equipment that saves labor cost and improves quality consistency:

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

### Products made commercially using floor model electric fryers:

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>• Donuts</li> <li>• Hushpuppies</li> <li>• Funnel cakes</li> <li>• Elephant ears</li> <li>• Fried pies</li> <li>• Loukoumathes, philafels</li> <li>• Paczkis, porogis</li> <li>• Beignets</li> </ul> | <ul style="list-style-type: none"> <li>• Fritters, fried dough</li> <li>• Crab cakes, clam strips</li> <li>• Fried corn</li> <li>• Fried vegetables</li> <li>+ More fried goods of all kinds</li> </ul> |
|---|---|



**Belshaw 624 Electric Fryer (with Type 'B' donut depositor and submerger)**



618L electric fryer (18" x 26")



624 electric fryer (24" x 24")



634 electric fryer (34" x 24")



Frying screen (identical to proofing screen, but has bolt-on handles). Screens are reinforced wire mesh, spaced 1/4" (6mm) apart, manufactured from nickel-plated steel.



Screen cradle and proofing screen. The best way to transfer raised donuts from proofer to fryer.



Detachable handles and proofing screen. For cake or raised donuts.

**Standard Features**

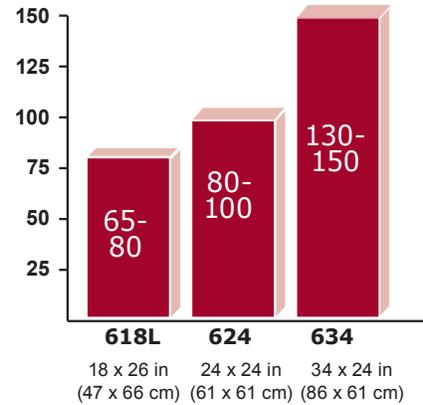
- Stainless steel tank, cabinet, and drain tray (specify whether drain tray should be on left or right side when ordering)
- Heavy duty elements, tiltable upwards for easy kettle cleanup
- 2 nickel plated cake donut frying screens with bolt-on heat dissipating handles
- Adjustable, bolt down legs
- Exterior drain valve control

**Options**

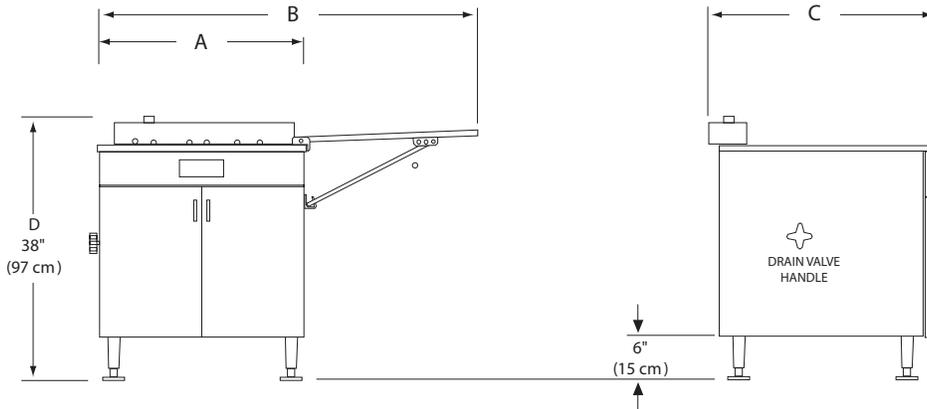
- Extra frying/proofing screens (fixed or detachable handles optional)
- Screen cradle - (enables easy screen usage without any need for handles)
- Submerger

**600 Series Fryers - Capacity Chart**

(Dozen donuts/hour @ 90-second frying time. Production will vary depending on product size, shortening temperature and composition of donut)



**618L/624/634 Fryers**



**Dimensions**

MODEL	A	B	C	D	FRYING AREA	SHORTENING CAPACITY	APPROX. SHIPPING WEIGHT
	Width closed	Width open	Depth	Height	Width x Depth		
618L	28" (71cm)	48" (122cm)	37" (94cm)	38" (97cm)	18" x 26" (46cm x 66cm)	83lbs (38kg)	240 lbs (110 kg)
624	34" (86cm)	59" (150cm)	35" (89cm)	38" (97cm)	24" x 24" (61cm x 61cm)	97lbs (44kg)	260 lbs (118 kg)
634	44" (112cm)	77" (196cm)	35" (89cm)	38" (97cm)	34" x 24" (86cm x 61cm)	138lbs (63kg)	385 lbs (175 kg)

**Energy Requirements**

MODEL	208/240V 1ph		208/240V 3ph		380/415V 3ph	
	kW	A	kW	A	kW	A
618L	9.3/12.4	45/52	9.3/12.4	31/36	7.8/9.3	12/13
624	13.9/18.6	67/77	13.9/18.6	39/45	11.6/13.9	18/19
634	18.2/24.3	88/101	18.2/24.3	51/59	15.2/18.1	23/25

**Screen Size And Weight**

MODEL	SCREEN SIZE	APPROX. SHIPPING WEIGHT (Box of 12)
618L	17" x 25" (43 x 63 cm)	45 lbs (21 kg)
624	23" x 23" (58 x 58 cm)	55 lbs (25 kg)
634	23" x 33" (43 x 63 cm)	75 lbs (34 kg)