

### 718L, 724 and 734 Open Kettle Gas Fryers

**CG** = Electronic ignition, electronic temp control  
**FG** = Standing pilot ignition, thermostat control

Belshaw open kettle gas fryers are designed to efficiently produce all varieties of cake and yeast raised donuts. Almost any size and shape of donut can be made in these adaptable and dependable fryers.

- **Compact.** The space needed to operate a Belshaw 718LCG gas or electric fryer is 6 feet x 3½ feet (180 x 110 cm), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.
- **Productive.** From 60 to 120 dozen donuts per hour.
- **Efficient.** Gas efficiency is maximized for rapid heat uptake and energy saving. The electronic controller used by CG models keeps temperature within a narrow band, and displays current temperature and set temperature at all times.
- **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.
- **Electronic temperature controller.** (supplied with CG models). Located on the fryer right side door. The electronic controller keeps temperature within a narrow band, and displays current temperature and set temperature at all times.

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

- Type B or Type F cake donut depositors
- EZ Melt Filtration system
- CP Cabinet Proofer
- H&I-2 or H&I-4 Icing Tables
- HG or HGEZ Hand Glazers

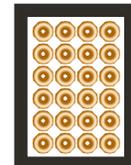


← 734CG Gas Fryer (shown with Type 'F' donut depositor, EZ Melt filter and submerger screen)

#### 718L

CG or FG

Holds up to  
**24 donuts**  
Capacity up to  
**60 dozen/hour**



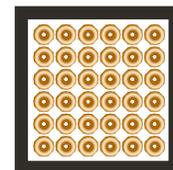
**26"**  
**(66cm)**

**18" (46cm)**

#### 724

CG or FG

Holds up to  
**36 donuts**  
Capacity up to  
**90 dozen/hour**



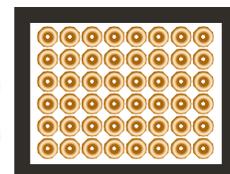
**24"**  
**(61cm)**

**24" (61cm)**

#### 734

CG or FG

Holds up to  
**48 donuts**  
Capacity up to  
**120 dozen/hour**



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

**34" (86cm)**

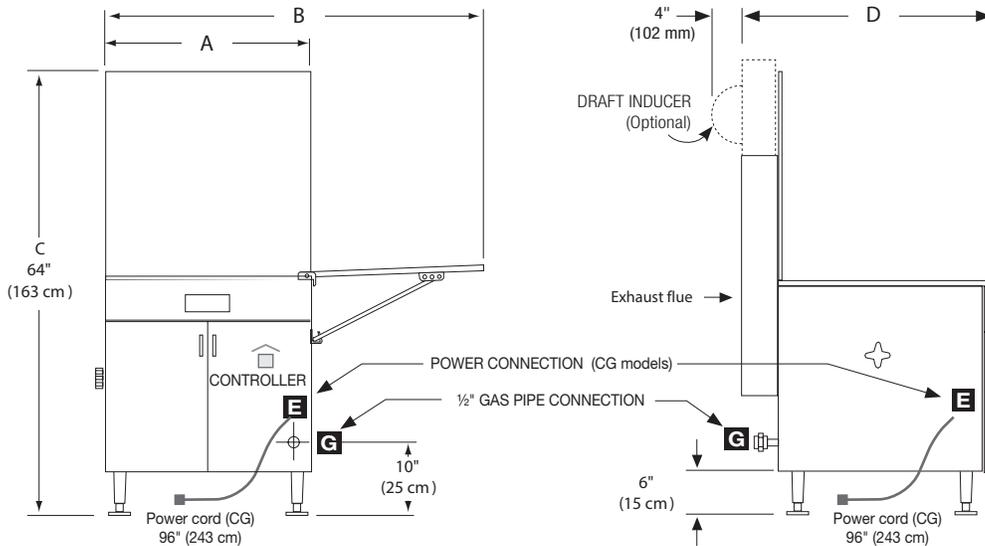


WEB



VIDEO

\*Capacity measured @120 seconds fry time with standard size donuts.



### CLEARANCE

**FROM SIDES:**  
2 inches (51 mm)

**FROM BACK:**  
6 inches (153 mm)

**AT LEFT:**  
24 inches (635mm) clear space recommended if cake donut depositor is used. (Can be changed to right side).

#### CG MODELS (Electronic controller)



#### FG MODELS (Thermostat)



### STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle.
- CG Models (120 V, 240 V)
  - Electronic ignition.
  - Electronic temperature controller, displays current temperature and keeps heat within narrow band (normally  $\pm 2^\circ$ ).
- FG models (no electric power required)
  - Standing pilot ignition.
  - Dial thermostat.
- High-temperature limit switch.
- Adjustable, bolt-down legs.
- Drain tray on right side of fryer. (Field reversible to left side.)
- Frame reinforcement for mounting a Belshaw Cake Donut Depositor, installed at left. (Field reversible to right side.)
- Heavy duty drain and valve, with exterior handle.
- 2 nickel plated cake donut frying screens with handles.
- Natural Gas and Propane models are available.
- Certified to NSF-4, ANSI Z83.11a and CSA1.8a.2004.

### OPTIONS AND ACCESSORIES

- Submerger screens, for submerging donut 'holes' and similar products.
- Draft inducer kit.
- EZMelt or SF filtration systems (fit underneath fryer).
- Yeast-raised donut screens (no handles).
- Detachable handles OR Screen Cradle for lifting screens from fryer

### VENTILATION, FIRE SUPPRESSION AND MAKEUP AIR

- Customer is responsible for ventilation hood, makeup air, and/or fire suppression as required by local codes.

### SPECIFICATIONS

		718LCG	724CG	734CG
<b>FRYING AREA</b>	inch	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
<b>SCREEN SIZE</b>	inch	17" x 25"	23" x 23"	33" x 23"
<b>SHORTENING CAPACITY (approx)</b>	lb	96 lbs	119 lbs	215 lbs
	kg	44 kg	54 kg	98 kg
<b>BTU/hour</b>		44,000	66,000	89,000
<b>GAS CONNECTION</b>	inch	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		
<b>VOLTS (CG models)</b>	volt	120V-50/60-1 or 240V-50/60-1 (specify)		
<b>AMPS</b>	amp	0.5 A @120V or 0.25 A @240V		
<b>PLUG</b>		NEMA 5-15P (120V) or NEMA 6-15P (240V) Included with N. America compatible models only		
<b>CORD LENGTH</b>		8 feet (2.43 m)		
<b>SUBMERGER (optional)</b>	part number	718LG-1541	724G-1547	734G-1536
<b>DRAFT INDUCER (recommended for Propane, and NG at altitude 3,000 ft (915 m))</b>		718CG-1000	724CG-1000	734CG-1000
<b>WIDTH (A) (drain tray CLOSED)</b>	inch	27"	32"	42"
	cm	69 cm	81 cm	107 cm
<b>WIDTH (B) (drain tray OPEN)</b>	inch	48"	56"	77"
	cm	122 cm	142 cm	196 cm
<b>HEIGHT (C)</b>	inch	64"	64"	64"
	cm	163 cm	163 cm	163 cm
<b>DEPTH (D)</b>	inch	40"	38"	38"
	cm	102 cm	97 cm	97 cm
<b>SHIPPING DIMENSIONS</b>	inch	42 x 48 x 54	42 x 48 x 54	50 x 44 x 53
	cm	107x122x137	107x122x137	127x102x133
<b>SHIPPING WEIGHT</b>	lb	298 lbs	320 lbs	430 lbs
	kg	135 kg	145 kg	195 kg
<b>FREIGHT CLASS</b>		100	100	100