

**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 Type N depositor mounted to the 616B fryer.
- Loukoumades, Hushpuppies and similar ball shaped products are also frequently made with the 616B fryer and Type N depositor.
- For low volume production, 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 @ 120 seconds fry time.
- Durable 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.
- 2 nickel plated screens with handles.

### OPTIONS

- 208 Volts or 220-240 Volts (specify at time of order)

### ACCESSORIES

- Submerger screen (Part # HP-1004).
- Screen with handle (Part # 616-0512).
- Screens without handles (Part # 616-0007), sometimes called Proofing Screens. Use these when you have no room in a baking rack or proofer for the screen handle, which requires 4" (10cm) of vertical space.
- Detachable screen handles for use with screens without handles (Part # 616-0007C).



**616B** Tabletop Fryer

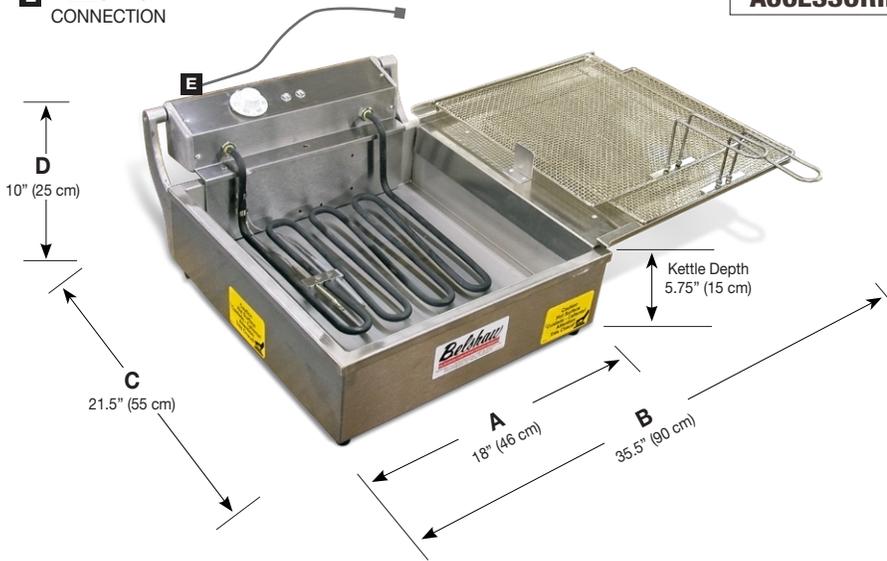


**616B** Tabletop Fryer with yeast-raised donuts (with extra screens)



**616B** Tabletop Fryer with cake donuts

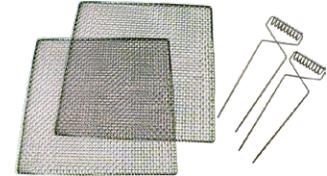
**E** = ELECTRICITY CONNECTION



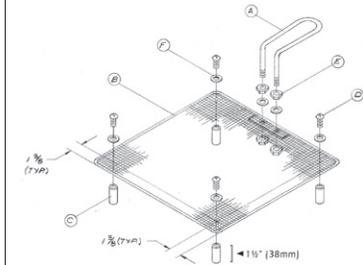
### ACCESSORIES ►



**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 shown above will not fit on a rack.



**HP-1004** Submerger Screen



**DR42-1048** Filter-Flo Siphon (left)  
**TYPE K** Donut Depositor (right)



616B with Type N depositor and mounting system

### SPECIFICATIONS

<b>FRYING AREA</b>	inches	16.5" x 16.5"
	cm	42 x 42 cm
<b>SCREEN SIZE</b>	inches	15" x 15"
<b>SHORTENING CAPACITY (approx)</b>	lbs	33 lbs
	kg	15 kg
	gallons	4.5 gal
	liters	17 L
<b>ELECTRICAL DATA (specify voltage at time of order)</b>		
<b>208 Volts, 50/60hz, 1ph</b>	amps	19.2 A
	kilowatts	4 KW
<b>220-240 Volts, 50/60hz, 1ph</b>	amps	16.8-18.3 A
	kilowatts	3.7-4.4 KW
<b>PLUG</b> (supplied for domestic models only)		NEMA 6-30P
<b>CORD</b>		6 feet (1.8 m)
<b>WIDTH CLOSED (A)</b> (Drain tray used as cover)	inches / cm	18" / 46 cm
<b>WIDTH OPEN (B)</b> (Drain tray attached, as in photo)	inches / cm	36.5" / 90 cm
<b>OVERALL DEPTH (C)</b>	inches / cm	21.5" / 55 cm
<b>OVERALL HEIGHT (D)</b>	inches / cm	10" / 25 cm
<b>SHIPPING DIMENSIONS (approximate)</b>	inches	24" x 22" x 13"
	cm	61 x 56 x 33 cm
<b>SHIPPING WEIGHT (approximate)</b>	lbs / kg	54lbs / 25 kg
<b>FREIGHT CLASS</b>		85

### CERTIFICATIONS

- 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 ventilation and/or fire suppression as required by local codes.