



Bakingology™



The Science of Mixing Ingredients With Automation

Introducing **BELSHAW™ ELECTRIC OPEN KETTLE FRYERS**

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 submerge screens can be added to further improve production efficiency. And 600 series fryers are fully compatible with Belshaw Type 'B' and Type 'F' donut depositors.

Belshaw's 600-series open kettle fryers also accommodate the EZ Melt underkettle shortening melter/filter. The EZ Melt can melt an entire block of shortening, and pump new shortening directly to the fryer at the touch of a foot pedal.

Belshaw provides a full line of complementary equipment that saves labor cost and improves quality consistency:

- EP18-24 Proofing Cabinet
- EZ-Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18, HI24 Production Icers
- H&I 2-4 Icing Tables
- HG, HG-EZ Hand Glazers

Products Made Commercially Using 600 Series Fryers:

- Donuts & Funnel Cakes
- Hushpuppies
- Elephant Ears
- Fried Pies
- Loukoumathes, Philafels
- Paczkis, Porogis
- Beignets
- Fritters, Fried Dough
- Crab Cakes, Clam Strips
- Fried Corn & Vegetables



Belshaw 624 Electric Fryer
(with Type 'B' Donut Depositor and Submerger)

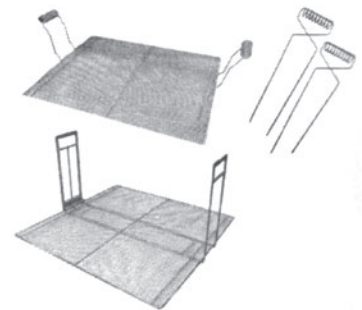
Screens

Proofing screens and frying screens are reinforced wire mesh, spaced 1/4" (6mm) apart, manufactured from nickel-plated steel.

Top left: Frying screen (identical to proofing screen, but has bolt-on handles).
For cake donuts only.

Top right: Detachable handles (proofing screens can be inserted into fryer with these). For cake or raised donuts.

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





Bakingology™



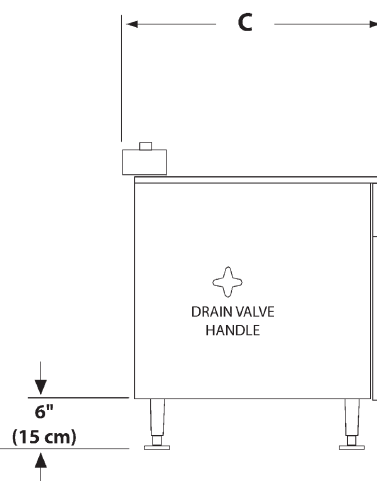
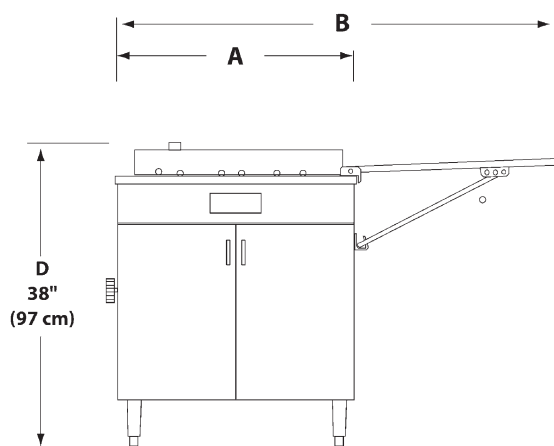
The Science of Mixing Ingredients With Automation

- Stainless steel tank, cabinet, and drain tray (specify whether drain tray should be on left or right side when ordering)
- Heavy duty elements, tilttable 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

OPTIONAL:

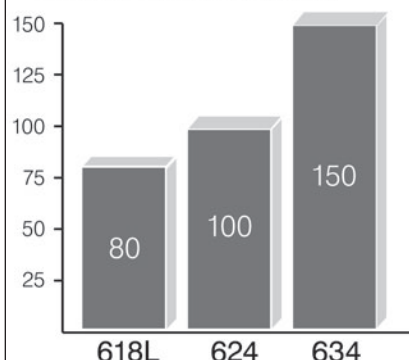
- Extra frying/proofing screens (fixed or detachable handles optional)
- Screen cradle - (enables easy screen usage without any need for handles)
- Submersible

600 SERIES FRYER VIEWS



600 SERIES PRODUCTION

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



DIMENSIONS

MODEL	A	B	C	D	FRYING AREA	SHORTENING CAPACITY	SHIPPING WEIGHT
	WIDTH CLOSED	WIDTH OPEN	DEPTH	HEIGHT	WIDTH X DEPTH		SHIPPING CLASS=85
618L	28" (71CM)	48" (122CM)	37" (94CM)	38" (97CM)	18" X 26" (46CM X 66CM)	83LBS (38KG)	230 LBS (104 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		380/440V 1ph		380/440V 3ph	
	Kw	A	Kw	A	Kw	A	Kw	A
618L	9.3	45	12.4	52	7.8	20	9.3	13.2
624	14.0	67/77	18.6	39/45	11.6	31/35	15.6	18/20
634	18.2	88/101	24.3	51/59	15.2	40/46	20.4	23/27

SCREEN SIZE AND WEIGHT

MODEL	SCREEN SIZE	SHIPPING WEIGHT (Box of 12) Shipping Class=85
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 23" (43 x 63")	75 lbs. (34 kg)