



Bakingology™



The Science of Mixing Ingredients With Automation

Introducing **BELSHAW™ GAS OPEN KETTLE FRYERS**

Belshaw's 700 series gas-heated Open Kettle Fryers are designed to efficiently produce high quality donuts.

Our tube-burner design offers superior performance over flat-bottom fryers by providing a cold zone under the fryer tubes. This cold zone collects deposits and ensures longer shortening life and higher quality donuts.

Belshaw has leveraged its specialization in donut production to add design features that add value for our customers. Our 'Controlled Combustion' burner tube technology leads the industry in gas efficiency, generating savings throughout the life of the fryer.

Belshaw's 700 series Open Kettle Fryers accommodate the EZ Melt under-kettle shortening melter/filter as well as Belshaw Type 'B' and Type 'F' donut depositors. Easy-to-use submerger screens can be added to further improve production efficiency.

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 700 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 734 Extra-Wide Gas Fryer
(with Type "F" Donut Depositor
and Submerger Options)**

Screens

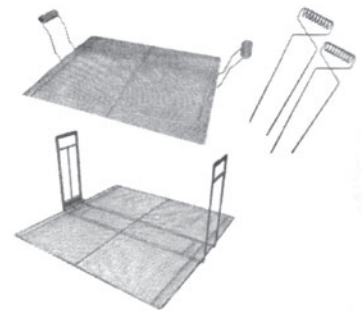
Proofing screens and frying screens are reinforced wire mesh, spaced 1/4" (6mm) apart, manufactured from nickel-plated steel.

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.





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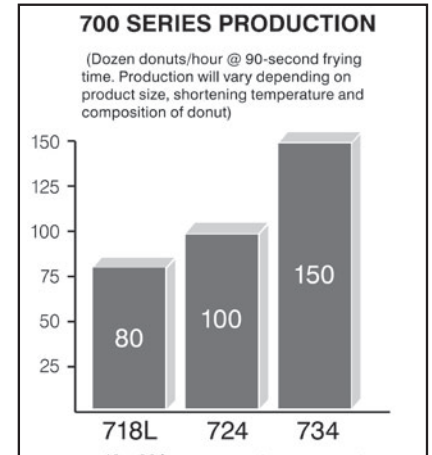


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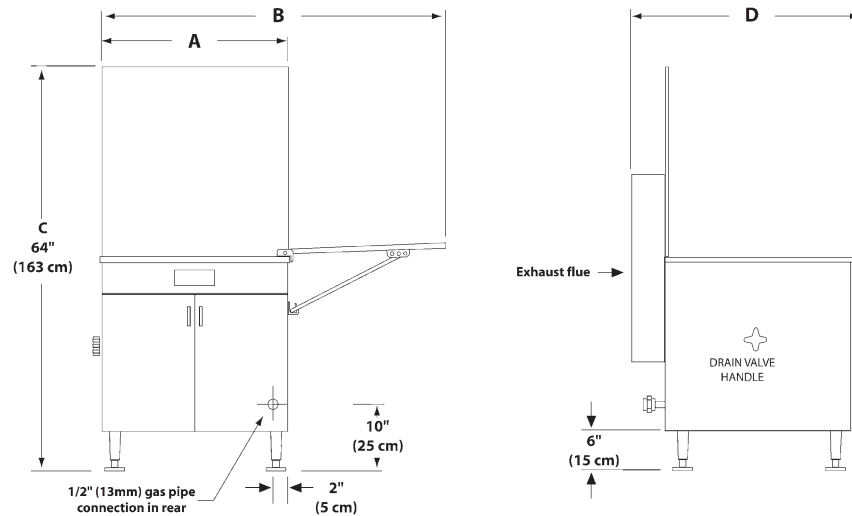
- CG/LCG models: electronic ignition. FG/LFG models: standing pilot ignition, requires no electric power.
- Fryers are equipped for either natural gas or liquid propane. A conversion kit is required for changeover.
- Stainless steel tank, cabinet, and drain tray (specify whether drain tray should be on left or right side when ordering).
- 2 nickel plated cake donut frying screens with bolt-on heat dissipating handles.
- Adjustable legs bolts to floor.
- Drain valve control on exterior of fryer.

OPTIONAL:

- Frying/proofing screens (fixed or detachable handles).
- Screen cradle (enables screen insertion and removal without handles).
- Submergible.



FLOOR MODEL GAS FRYER VIEWS



DIMENSIONS

MODEL	WIDTH		DEPTH	HEIGHT	FRYING AREA WIDTH X DEPTH	SHORTENING CAPACITY	SHIPPING WEIGHT SHIPPING CLASS=85
	A WIDTH CLOSED	B WIDTH OPEN					
718 LFG/LCG	25"(64CM)	46"(117CM)	64"(163CM)	39"(99CM)	18" X 26" (46CM X 66CM)	94LBS (43KG)	265 LBS (120 KG)
724 FG/CG	30"(76CM)	55"(140CM)	64"(163CM)	37"(94CM)	24" X 24" (61CM X 61CM)	106LBS (48KG)	295 LBS (134 KG)
734 FG/CG	40"(102CM)	75"(191CM)	64"(163CM)	37.5"(95CM)	24" X 34" (61CM X 86CM)	195LBS (89KG)	385 LBS (175 KG)

ENERGY REQUIREMENTS

MODEL	BTU/hr	KW	VOLTAGE (either/or)	WATER COLUMN	
				NAT. GAS	PROPANE
718LFG	44,000			7 in (178cm)	11 in (254mm)
718LCG		13 A	120V / 240 V	7 in (178cm)	11 in (254mm)
724FG	66,000			7 in (178cm)	11 in (254mm)
724CG		19 A	120V / 240 V	7 in (178cm)	11 in (254mm)
734FG	89,000			7 in (178cm)	11 in (254mm)
734CG		26 A	120V / 240 V	7 in (178cm)	11 in (254mm)

SCREEN SIZE AND WEIGHT

MODEL	SCREEN SIZE	SHIPPING WEIGHT (Box of 12) Shipping Class=85
	718L	17" x 25" (43 x 63 cm)
724	23" x 23" (58 x 58 cm)	55 lbs (25 kg)
734	23" x 33" (43 x 63 cm)	75 lbs (34 kg)