



**Belshaw Table Top Donut Fryers**



35 Doz per hour at 90 sec. cook time

**2600625** 616BT Belshaw  
Open Kettle Fryer w/ temperature gauge & 2 sceens, w/ hinged drain tray  
208-240v 60hz 1PH, w/ 6' cord  
36"x22"X10" w/ tray open (46 Lbs.)



**2600623** 616B-BelshawLouk with Type N Depositor  
Cut N Fry for Loukoumathes with Type N Depositor,  
Plunger, 2 fry screens, drain tray, HI Limit Switch, 6" cord,  
36"x22"x24" (width open)  
208v 60hz 3 wire 1PH (90 Lbs.)

**Automatic Fryers**



**2600998**

13 doz. cake donuts/hour at 95 second frying time, or  
74 doz. mini donuts/hour at 60 second fying time GP  
model only.

**2600998** Mark I Belshaw  
Donut Robot Cake Donut Fryer  
3 3/4" conveyor spacing for standard  
donuts with donut robot depositor  
120v 60hz 35"x14"x23"  
comes with 16" Plain or Star Plunger  
(100Lbs. / CL85)



**2601006**

42 doz. cake donuts/hour at 95 second frying time, or  
153 doz. mini donuts/hour at 60 second fying time  
(GP model only). Typical yeast-raised production 35  
dozen/hour with accessory Feed Table

**2601006** Mark II Belshaw  
Donut Robot Cake Donut Fryer  
3 3/4" conveyor spacing for donuts.  
208/240v 60hz 1PH w/ 1 9/16"  
Star Plunger  
41"x21"x25" (136 Lbs./CL85)

**ALSO AVAILABLE IN GAS!!!**

**2051502** Mini Donut Conversion Kit  
for Mark I II & V Donut Robots