



Market Equipment Inc.

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

Dispensers / Depositors

- 2050600 Type K Pancake Depositor (1/2 - 3oz.) 6 1/2" dia. x 12 7/8" high
- 2050615 Type K Donut Depositor, Hand Held, for 1" mini donuts only
- 2050635 S/S Wire Holder for hand held dispenser and depositors (K, G & KSS)
- 2050610 Type K Donut Depositor w/ 1 9/16" Plunger, hand held for 14 - 22 oz.



2050600 on
2050635



2050635

Cooling Racks

- 5200016 Donut Cooling Rack - 16 Pan Capacity, S/S w/ 3" Casters
21" x 19" x 65"
- 5200032 Donut Cooling Rack - 32 Pan Capacity, S/S with 3" Casters
21" x 38" x 65"



Jelly Fillers

- 2050390 Stainless cake or jelly filler with metal spout- 5 qt. cap.
- 2051404 Automatic jelly and cream injector for donuts, 6 qt. hopper, two S/S donut spouts, 120 volt. NSF approved



2050390



2051404

Belshaw Depositors



- 2050090 B-Mount, Hand crank Type B Donut Depositor, fryer mount, hand crank, cylinder and plunger separate (50 Lbs.)
- 2050223 F-Mount, electric Type F Donut Depositor w/ Motor operated crank, cylinders & plungers separate, fryer mount w/ touch sensitive handle for fast deposits 120/240v 60hz 1PH (75 Lbs / CL 85)



2050090 - Type B

Belshaw Donut Fryers *Belshaw*

Shown with Type "F" donut depositor and submerger options

Shown with Type 'B' donut depositor and submerger



2600015



2600734



2600015 618L - Electric Donut Fryer w/ S/S tank, cabinet and drain tray w/ 18" x 26" frying area, w/ 2 fry screens, exterior drain valve, 208/240v 1 or 3 PH specify LH or RH drain tray

2600734 734CG - Gas Open Kettle Fryer w/ S/S tank, cabinet & drain tray (RH or LH), electronic ignition, 2 fry screens w/ bolt on handles 34" x 24" frying area. 40" x 75" x 64" (385 Lbs. / CL 85) 89,000 BTU /Hr - 120/240v

Belshaw Filters *Belshaw* 

- 2651024** EZ Melt 18 Shortening Filter for Models 618L, 718L, Mark I, II, V, & IX
- 2650524** EZ Melt 24 Shortening Filter for Models 624/724/634 Fryers 120v or 240v 50/60 hz 1PH 26"x25"x24" (150Lbs. / CL85)
- 2650305** EZ-MELT 34 Shortening Filter - For 734 & Mark VI Fryers - (Specify 120 or 240V 1 Phase)



Belshaw Table Top Donut Fryers



2600616

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

35 Doz per hour at 90 sec. cook time

Belshaw Automatic Fryers

Belshaw



42 doz. cake donuts/hour at 95 second frying time, or 153 doz. mini donuts/hour at 60 second frying 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" plain Plunger 41"x21"x25" (136 Lbs./CL85)

ALSO AVAILABLE IN GAS!!!

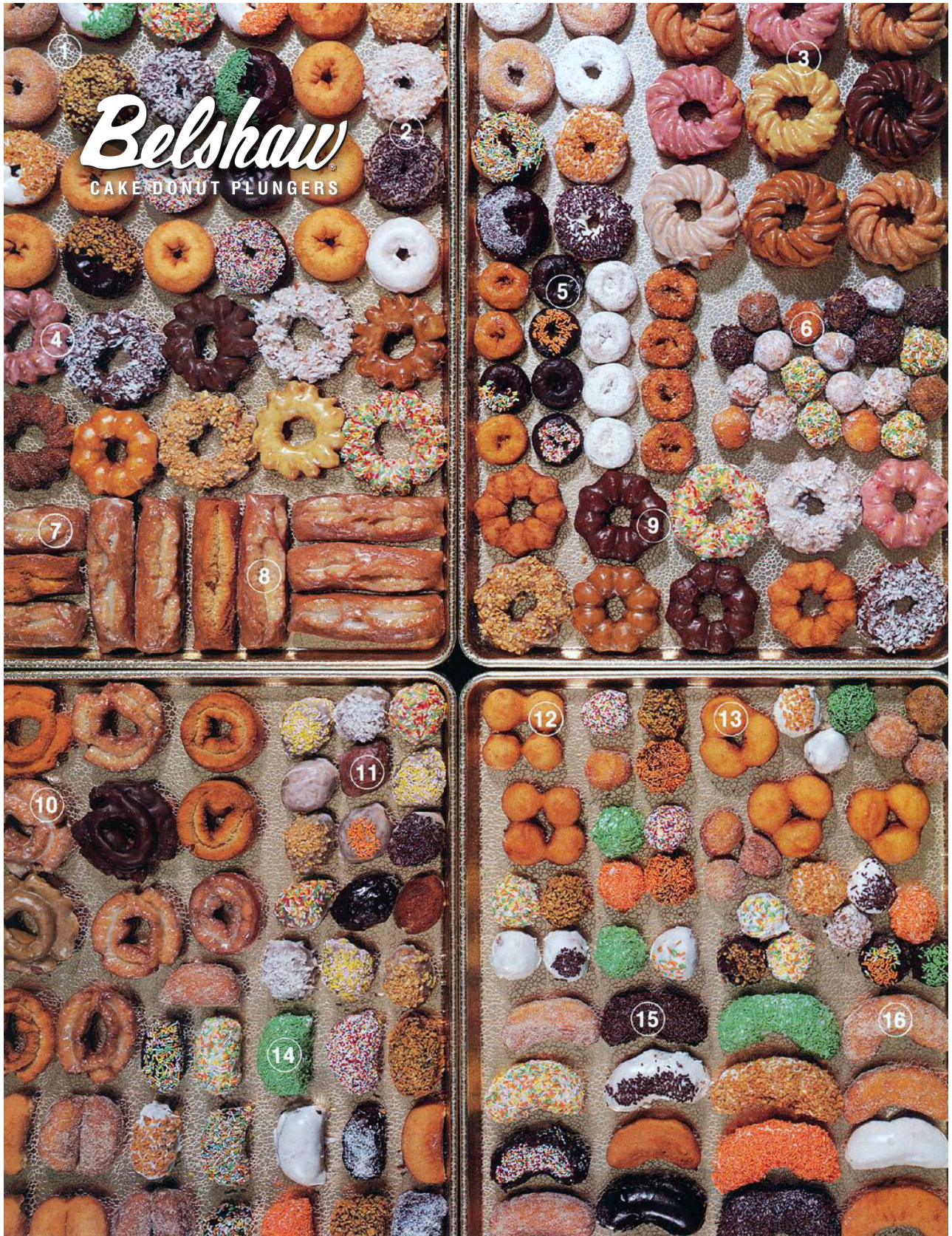


2601006

















Automatic Fryer Accessories

Belshaw

2051502 Mini Donut Conversion Kit for Mark I II & V Donut Robots
2651012 S/S Shortening Reserve tank for Mark II, V and IX



PLUNGERS FOR TYPE B, F, AND N DEPOSITORS

PLUNGER				DEPOSITOR	PART NUMBER	AVAILABLE SIZES	PART NBR EXAMPLES
1	PLAIN			B,F	7SS x[size]	1" 1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	7SSX1
				N	N-1007SS x[size]		N-1007SSX1-1/2
2	STAR			B,F	7SC-SS x[size]	1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	7SC-SSX1-5/8
				N	N-1007SSS x[size]		N-1007SSSX1-3/4
3	FRENCH CRULLER			B,F	7B-1009 x[size]	1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	7B-1009X1-7/8
				N	N-1008SS x[size]		N-1008SSX2
6	BALL (2,3,4 OR 5 HOLES)			B,F	7G-1000 -[code]	Multiple diameter, hole and slot sizes available. Contact Belshaw for the correct code	7G-1000-103DB
				N	N-1009BSS -[code]		N-1009BSS-103C
8	STICK (1 OR 2 SLOTS)			B,F	7H-1000 -[code] (1 slot) 7H-1001 -[code] (2 slots)	Multiple diameter, hole and slot sizes available. Contact Belshaw for the correct code	7H-1000-102AE 7H-1001-082DB
				N	N-1009SS -[code]		N-1009SS-081DG
9	KRINKLE (PON DE RING)			B,F	7F-1004 x[size]	1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	7F-1004X1-3/4
				N	N-1012SS x[size]		N-1012SSX2
10	'OLD FASHION'			B,F	Use Plain Plunger (above) with 'Old Fashion' mix		
				N			
14	DUNKERETTE (CUTS 2)			B,F	7-1025X1-3/4	1-3/4" only	7-1025X1-3/4
				N	Not available for Type N		
4, 7, 11, 15, 16 Special order only					* Size = Diameter in inches. Other sizes may be special ordered.		

PLUNGERS AND ATTACHMENTS FOR DONUT ROBOT

* AND TYPE K DEPOSITORS

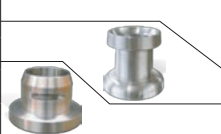
APPROXIMATE DONUT WEIGHTS

PLUNGER OR ATTACHMENT	DEPOSITOR	PLUNGER SIZE / PART NBR	
		1" (MINIDONUT)	1-9/16"
1 PLAIN	TYPE K	K-1042	K-1011A
	DONUT ROBOT	-	U-1001
2 STAR	TYPE K	-	K-1011S
	DONUT ROBOT	-	U-1001S
5 MINIATURE (CUTS TWO) (See Note 1)	TYPE K	Note 2	-
	DONUT ROBOT	MK-1023x1	-
12 BALL (CUTS 4)	TYPE K	-	DR42-1017X1.563
	DONUT ROBOT	-	-
13 NUGGET (CUTS 3)	TYPE K	-	DR42-1016X1.563
	DONUT ROBOT	-	-
14 DUNKERETTE (CUTS 2)	TYPE K	-	DR42-1018X1.563
	DONUT ROBOT	-	-

NOTES
 1 Requires Double Miniature (GP) hopper. Hopper and plunger available together Part Number MK-1502-1
 2 Double Miniature plunger not available for Type K. Use 1" Plain Plunger for mini donuts.

TYPE B, F & N PLUNGERS				
PLUNGER SIZE	PRODUCT WEIGHT (Per dozen, after frying)			
	in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)	
1"	25.4mm	5 oz. (142g)	8 oz. (227g)	
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)	
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)	
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)	
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)	
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)	
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)	
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)	
2"	50.8mm	22 oz. (624g)	27 oz. (765g)	
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)	
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)	

CYLINDER SELECTION

	DEPOSITOR	PART NUMBERS (match plunger size)		PART NUMBER EXAMPLES
		Up to 1-3/4"	1-7/8" and above	
	B,F	0035SSA x[size]	0035SSB x[size]	0035SSA X1-3/4
N	N-1035L-A x[size]	N-1035L-B x[size]	N-1035L-B X1-7/8	

DONUT ROBOT® & TYPE K PLUNGERS				
PLUNGER SIZE	PRODUCT WEIGHT (Per dozen, after frying)			
	in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)	
1-9/16"	39.7mm	17 oz. (482g)	26 oz. (737g)	