

Belshaw Donut Fryers *Belshaw*

Shown with Type "F" donut depositor and submerger options

Shown with Type 'B' donut depositor and submerger



2600015



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



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