Donut, Bakery and Foodservice Equipment Guide

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Belshaw Brothers, Inc., 1750 22nd Avenue South, Seattle WA 98144 USA
Tel: 206-322-5474 / 800-578-2547 • Fax: 206-322-5425 • www.belshaw.com • info@belshaw.com
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Belshaw offers modular donut production systems with components chosen to suit the requirements of the individual bakery. Open kettle systems are built around a Belshaw floor model gas or electric fryer and include the following:

- Fryer
- Donut Depositor
- Shortening Filter
- Proofer
- Glazer
- Icer

The machines are the most productive available today for businesses wanting top quality machinery with the flexibility to make a full variety of cake and raised donuts. All items except the fryer can be rolled into and out of any location as needed. They can be easily cleaned in a rack washer or by hose down. They offer unsurpassed energy efficiency, and all can be used for many bakery products - as well as donuts.

The guide over the page will help to select the components that make up a donut system. Full details for each item are included in the Belshaw Bakery and Retail Equipment Guide.
Building a system

With A Belshaw Open Kettle Fryer And Companion Equipment

Donut Depositor

Type ‘B’ or Electric Type ‘F’ - world renowned for cutting millions of donuts.

Fryer

High-efficiency gas and electric fryers in 3 standard sizes.

SF Models

Shortening Filter

SF filter cleans and recycles shortening; EZMelt melts, pumps and filters.

Proofer

Designed for donut and cinnamon roll production - with unique 6-door convenience.

Glazer

Glaze a full screen of donuts at a time. Reduce lifting with ‘Easylift’.

Icer

Make a full variety of donuts with this choice of icing methods.
Mark II, V and IX Donut Robot® Systems are the most highly requested donut systems produced by Belshaw. Designed for retail bakeries and concessions, these systems’ popularity arises from the labor savings and convenience of allowing the operator to perform multiple tasks while the machine fries, turns and dispenses completely on its own. Additionally, the Donut Robot® has proven very popular for exhibition-style baking.

Mark II, V and IX systems fry 2 full-size (or 4 miniature) donuts across each conveyor row. The Mark II system will produce up to 43 dozen donuts per hour, while the Mark V and Mark IX systems produce up to 63 dozen per hour using a longer fryer. Mark II, V and IX Donut Robot® Systems include the accessory equipment required to prepare, fry and finish donuts. They include:

- Automatic Fryer
- Shortening Filter or Reserve Tank
- Roto-Cooler / Finishing Tree
  (rotates as it collects donuts from fryer)
- Icer
- Feed Table (automatically inserts yeast-raised donuts into fryer)
- Proofer for yeast-raised products
- Glazer

These systems are also compatible with Belshaw’s Insider clean-air ventless cabinet.

The guide over the page will help to select the components that make up a Mark II, Mark V or Mark IX donut system. For specifications of Mark II, Mark V, and Mark IX fryers, as well as equipment for building a complete system, see the Automatic Fryers section of the Belshaw Donut and Bakery Equipment Guide.
Building a system

For Belshaw Donut Robot® Mark II, V or IX

Donut Depositor

The Donut Robot® depositor is standard on Mark II and Mark V. Type N is standard on Mark IX. Both are automatic.

Donut Robot® Cake Depositor

Donut Robot® Cake Depositor

Donut Robot® Cake Depositor

Type N automatic
Cake Donut Depositor

Fryer

Donut Robot® Mark II, V or IX. Choose GP® models for mini-
donuts.

Gas Mark II

Mark V

Mark IX

HG18 Standard

HG18 Easylift

Donut Robot®

Donut Robot®

Donut Robot®

Glazer

Glaze a full screen of donuts at a time. Reduce lifting with 'Easylift'.

HG18 Easylift

Shortening Reserve Tank

SF filter cleans and recycles short-
ening; EZMelt melts, pumps and filters.

Filter-Flo® Siphon

Shortening Filter

Collect, cool and display donuts after frying. Load yeast-raised donuts into the fryer.

EZ Melt

Rack Loader

Sugaring Tray

Finishing Tree

Fryer Accessories

FT-2 Feed Table

Proofer

Take the guess work out of proofing any yeast-raised product.

EP18-24

H&I-2

H&I-4

Donut Finishing Center

Sugaring Table

Donut Robot®

Donut Robot®

Donut Robot®

Icer

Make a full variety of donuts with this choice of icing methods.

Sugaring Table

Building a system

For Belshaw Donut Robot® Mark II, V or IX

Donut Depositor

The Donut Robot® depositor is standard on Mark II and Mark V. Type N is standard on Mark IX. Both are automatic.

Donut Robot® Cake Depositor

Donut Robot® Cake Depositor

Donut Robot® Cake Depositor

Type N automatic
Cake Donut Depositor

Fryer

Donut Robot® Mark II, V or IX. Choose GP® models for mini-
donuts.

Gas Mark II

Mark V

Mark IX

HG18 Standard

HG18 Easylift

Donut Robot®

Donut Robot®

Donut Robot®

Glazer

Glaze a full screen of donuts at a time. Reduce lifting with 'Easylift'.

HG18 Easylift

Shortening Reserve Tank

SF filter cleans and recycles short-
ening; EZMelt melts, pumps and filters.

Filter-Flo® Siphon

Shortening Filter

Collect, cool and display donuts after frying. Load yeast-raised donuts into the fryer.

EZ Melt

Rack Loader

Sugaring Tray

Finishing Tree

Fryer Accessories

FT-2 Feed Table

Proofer

Take the guess work out of proofing any yeast-raised product.

EP18-24

H&I-2

H&I-4

Donut Finishing Center

Sugaring Table

Donut Robot®

Donut Robot®

Donut Robot®

Icer

Make a full variety of donuts with this choice of icing methods.
Belshaw’s Mark VI Donut Robot® Production System is a unique alternative to traditional open kettle frying. Developed to meet the needs of bakeries and commissaries, the system efficiently produces high-quality donuts without the need for special baking skills.

Belshaw’s automated systems reduce costs and improve donut quality. Our automatic Mark VI Donut Robot® can reduce shortening consumption by up to 50%. Additionally, Belshaw’s automated systems release the operator from standing in front of the fryer for prolonged periods of time—improving conditions for the operator and allowing the operator to perform other functions.

Many different system components are available – for proofing, icing and glazing – allowing you to tailor a complete system to your specific needs.

The Mark VI Donut Robot® Production System is also available in fully-automated configuration by linking the Mark VI to Belshaw’s Century Donut system. This configuration, which includes automatic proofing, frying and glazing, not only reduces the labor requirement still further, but is excellent for exhibition-style production.

For details about Mark VI systems with Century automatic proofing and glazing see Belshaw’s Century System Product Guide.

Building a system for Donut Robot® Mark VI

Donut Robot® Depositor

Cake Donut Depositor

Type ‘F’ Depositor

Shortening Filter

Fryer Mounting Table

Fryer

Mark VI automatic fryer

Glazer

HG18-EZ Easylift

FT-VI Mounting Table

FT-VI Feed Table

GLAZING SCREENS

RL-18 Rack Loader

Proofing Cloths

Proofing Tray

Equipment for Donut Robot® Mark VI System

Type 'F' Depositor

Shortening Filter

Fryer Mounting Table

Glazer

FT-VI Mounting Table

FT-VI Feed Table

Proofing Cloths

Proofing Tray

Equipment for Mark VI
The Mark VI system is available as a fixed package which includes installation. Proofer and icer are also available as options. For fully automated Mark VI system, see the Belshaw Century Product Guide.

**Standard Components**

- Mark VI fryer with 3 3/4” (95mm) spacing for standard donut sizes
- FT-6 feed table (inserts yeast-raised donuts into the fryer)
- Either the Donut Robot® cake donut depositor or Type F semi automatic depositor
- EZ Melt VI shortening melter-filter
- HG-18EZ ‘Easylift’ glazer with drain tray
- Heavy duty mounting tables for fryer, feed table, rack loader and EZ Melt, with storage shelves
- RL-18 Rack Loader for collecting and cooling donuts on glazing screens before icing or glazing
- 48 proofing trays for inserting into proof box
- 60 proofing cloths. Donuts are laid on these before proofing, ready for transfer to feed table and fryer
- 60 glazing screens

**Optional Items**

- EP18-24 - 6-door, 17 shelf mobile proofer with a throughput of 68 dozen donuts/hour. Two proofers may be required for full production. See Proofers section of the Belshaw Bakery and Retail Equipment Guide for details.
- H&I-4 Icing Table. Four bowl water-heated icing warmer. See the Icers section of the Bakery and Retail Equipment Guide for details.
- HI-18 Icer - Ices a glazing screen with 24 donuts in seconds. See the Icers section of the Bakery and Retail Equipment Guide for details.

**Mark VI System Standard Layout**

1. TMVI PROOFER
2. MKVI FRYER
3. MKVI TABLE
4. RL18 RACK LOADER
5. HG18EZ HAND GLAZER
6. EZ MELT VI MELTER-FILTER

[Diagram of Mark VI System Standard Layout]
Commissaries, wholesalers and exhibition-style bakeries in more than 25 countries use Belshaw’s Century system to enhance sales, simplify production and reduce costs. Wherever you find donuts, you’ll find Century – the method preferred by high quality donut producers, and backed by Belshaw’s decades of specialization in donut production machinery.

Ask for Belshaw’s CENTURY Brochure or Product Guide – on CD or in print. Or visit http://www.belshaw.com/century
Thermoglaze System

Belshaw’s Thermoglaze system provides the method for thawing, heating and glazing pre-fried, frozen donuts and baked goods that bakers have been looking for.

The Thermoglaze system successfully addresses a common complaint with frozen donuts — stale taste and poor shelf-life after thawing. Frozen donuts that are reconstituted using the Thermoglaze system have greater moisture content and longer shelf-life than those thawed in air. In fact, donuts produced on the Thermoglaze system approach, and can surpass, the quality of fresh made donuts.

The Thermoglaze system consists of two components — the Thermolizer, for thawing frozen baked goods, and the Thermoglaze, for heating and glazing. Donuts can be held in the Thermolizer for up to five hours, allowing your bakery to supply hot, fresh-tasting donuts to your customers with little wait — or fuss.

The Thermoglaze system does not require a ventilation hood, does not utilize shortening, and improves glaze yield — reducing both set-up costs and operating costs.
Thermoglaze System

Thermoglaze Standard Features

- One-switch operation.
- Unique conveyor design which greatly reduces donut handling.
- No ventilation hood or fire suppression system required.
- ETL Listed to UL Standards UL-197, NSF-4 and CSA C22.2 No 109. TG-25 is ETL listed to NSF-6.

All Thermoglaze components certified to conform to UL standard 197 and NSF standard 4; TG-25 conforms to NSF-8.

Thermolizer Standard Features

- Regulated moisture and temperature for maintenance of donut quality.
- TG-25 features an integrated Thermolizer unit.
- TZ-6 (6 shelves) rolls under TG-50 to form a compact unit.
- TZ-17 (17 shelves) stands separately and is mobile.
- ETL listed to UL-197 & NSF-4

*PATENTS PENDING

Thermolizer Options

- Auto-water feed (TZ-6 and TZ-17 only)
- Glazing screens for TG-50 system: 17” x 25” (Belshaw #SL200-4) TZ-6 – 36 screens recommended
- TZ-17 – 72 screens recommended
- Glazing screens for TG-25: 12.5” x 17” (Belshaw #TJ-0001) 36 screens recommended

Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>PRODUCTION CAPACITY</th>
<th>DIMENSIONS &amp; WEIGHT (Shipping Class = 85)</th>
<th>POWER REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>WIDTH</td>
<td>DEPTH</td>
</tr>
<tr>
<td>THERMOGLAZE (TG-25)</td>
<td>25 doz/hr</td>
<td>60in</td>
<td>31in</td>
</tr>
<tr>
<td>THERMOGLAZE (TG-50)</td>
<td>50 doz/hr</td>
<td>88in</td>
<td>35in</td>
</tr>
<tr>
<td>THERMOLIZER (TZ-6)</td>
<td>50 doz/hr</td>
<td>29 in</td>
<td>34 in</td>
</tr>
<tr>
<td>THERMOLIZER (TZ-17)</td>
<td>68 doz/hr</td>
<td>29 in</td>
<td>35 in</td>
</tr>
</tbody>
</table>

IMPORTANT:

1. Includes TZ-6 Thermolizer as shown in drawing above. Separate space needed for TZ-17 Thermolizer if used.
2. Includes integrated Thermolizer.
3. Does not include Thermolizer. TZ-6 may be plugged into TG-50; to determine total current on TG-50 circuit, TZ-6 must be added to the TG-50.
4. TG-50 and TG-25: plug type NEMA #6-50P. Cord length: 72in (1.8m). Plug inserts to TG-50.
   TZ-6: plug type NEMA #6-20P. Cord length: 72in (1.8m). Plug inserts to TG-50.
   TZ-17: plug type NEMA #6-30P. Cord: 72in (1.8m). Does not insert to TG-50.

TG-25 PRODUCT FLOW SPECIFICATIONS

FLOW = THERMOLIZER → OVEN → GLAZER
The TG-25 can be specified with product flow in either direction. In addition, Thermolizer can be specified to operate either from the FRONT or BACK.
When purchasing specify TG-25 configuration as A, B, C or D as follows:

A

B

C

D

11/06
The Insider is Belshaw’s distinctive new donut frying system that eliminates the need for an exhaust hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator needs only fill the hopper and empty the Roto-Cooler (a revolving tray that collects the donuts automatically).
- The Insider can be easily moved from one place to another. The hood is built-in and there is no exterior ductwork.
- The Insider eliminates the purchase and installation cost of standard hood ventilators.

The new Insider is designed to attract the interest of passers-by. Its window area has been enlarged and its overall profile improved. The Insider now has greater merchandising potential than ever.

The new Insider comprehensively addresses fire prevention, clean air, and sanitation requirements. The system meets or exceeds national and local safety standards. Cabinet and fryers are built and tested to UL-197 and NSF-4 standards.

The Insider houses Mark II and Mark V Donut Robot® fryers including GP models. Standard equipment includes Cabinet, Donut Robot® Fryer, Roto-Cooler to catch and cool donuts after frying, and Shortening Reserve Tank to add shortening. Companion equipment such as the Donut Finishing Center is available for buyers wanting to feature highly decorated donuts.

Details of Donut Robot® fryers and accessory equipment can be found in the Automatic Fryers section of the Belshaw Bakery and Retail Equipment Guide.
Product Information

CABINET
- All stainless steel, plated steel and aluminum construction, except removable lexan viewing windows.
- Full clean-air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Integrated 8-switch interlock system to ensure ventilation is active. Fryer is otherwise shut down.
- 5-nozzle fire prevention/suppression system. Operates automatically using 3 sensors; also operates manually from pull station.
- Optional heavy duty swivel casters with locks for moving into and out of position.

FRYING EQUIPMENT
- Mark II or Mark V Donut Robot® fryer. Fryer includes: control panel, 5 ft (1.5m) power cord, stainless steel frame and kettle (with drain), conveyor and drive assembly. Donut Robot standard cake donut depositor. Mark II GP or Mark V GP can be chosen for fast mini-donut production.
- Roto-Cooler for cooling and collecting donuts, or Sugaring Tray for applying sugars, or Finishing Tree for applying and displaying variety finishes
- Shortening Reserve Tank for adding shortening.
- EZ Melt 18 oil-recycling system.
- Donut Finishing Center, H&I icer, or HG18 glazer for extra icing and finishing.

Insider Assembly

Dimensions And Weight

<table>
<thead>
<tr>
<th>OVERALL DIMENSIONS</th>
<th>APPROX SHIPPING WEIGHT</th>
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</thead>
<tbody>
<tr>
<td>(Insider cabinet only)</td>
<td>Shipping Class = 85</td>
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<tr>
<td>Width x Depth x Height</td>
<td>(in.)</td>
</tr>
<tr>
<td>84&quot; x 31&quot; x 90&quot;</td>
<td>214 x 78 x 229</td>
</tr>
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Electrical Data

<table>
<thead>
<tr>
<th>CABINET, FRYER &amp; AUXILIARY EQUIPMENT</th>
<th>1 - PHASE 60 Hz</th>
<th>3 - PHASE 60 Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>(3-pole, 4-wire, neutral required)</td>
<td>(4-pole, 5-wire, neutral required)</td>
<td></td>
</tr>
<tr>
<td>Connector</td>
<td>(Pin &amp; Sleeve)</td>
<td>Connector</td>
</tr>
<tr>
<td>208 V</td>
<td>240 V</td>
<td>208 V</td>
</tr>
<tr>
<td>Mark II</td>
<td>6.7 KW</td>
<td>8.7 KW</td>
</tr>
<tr>
<td>Mark V</td>
<td>9.2 KW</td>
<td>12.0 KW</td>
</tr>
</tbody>
</table>

ETL certified to UL-197 and NSF-4.

[Certification applies to Insider with Donut Robot Fryer]
616 Fryer

The 616 fryer includes 16” x 16” fryer with cover/drain tray and 2 frying screens. It occupies under 3 square feet (1 sq. m) of counter space and weighs only 44lbs. (20kg). At a maximum capacity of 35 dozen average size donuts per hour, it represents the best possible use of space for its capacity. It is designed for use with Belshaw’s Type K donut depositor. The 616 can also fry raised donuts.

The 16” x 16” kettle area has room for 16 donuts at a time. The Cut-N-Fry is constructed with durable, sanitary materials. The heavy duty element tilts out of the way, and the readily removable hopper and kettle facilitate cleaning.

616 ‘Cut-N-Fry’

This versatile combination enables bakeries and others to fry cake and raised donuts in less than 3 feet (1m) of counter space up to 35 dozen donuts per hour, ideal for fast production during slack periods. Using Belshaw’s full-featured Type ‘N’ Donut Depositor, it can make multiple varieties of cake donuts with Belshaw plungers and attachments.

Hushpuppy Maker

A specialized version of the ‘Cut-N-Fry’, the Hushpuppy Maker is identical except for the specialized Hushpuppy plunger used in the Type N depositor. The Hushpuppy Maker plunger deposits three Southern Hushpuppies per plunger stroke.

Cut-N-Fry for Loukoumathes

A specialized version of the standard ‘Cut-N-Fry’, the Cut-N-Fry for Loukoumathes is identical except for the specialized Loukoumathes plunger used in the Type N depositor. The Loukoumathes plunger deposits three Loukoumathes per plunger stroke.
**Product Information**

**616 Fryer**
- 16” x 16” fryer with SST element.
- 6 ft (1.83m) power cord.
- Hinged drain tray attached to fryer doubles as fryer cover. Can be attached right or left.
- 2 frying screens with handles (nickel-plated steel).
- Removable kettle for easy cleaning
- Tilt-up element for easy rinse-out of fryer kettle
- 2 pilot lights: Power ‘ON’ and Thermostat ‘ON’
- High temperature limit switch.
- Stainless steel kettle and body. Stainless steel and aluminum control panel.
- NSF-4 listed.

---

**616 ‘Cut-N-Fry’**
- 616 Fryer as above.
- Type ’N’ Cake Donut Depositor with column mount.
- 1-3/4” plain cake donut plunger
- 2 frying screens with handles (nickel-plated steel).

---

**616 Hushpuppy Maker**
- 616 Fryer as above.
- Type ’N’ Cake Donut Depositor with column mount.
- Hushpuppy plunger, forms 3 hushpuppies each plunger stroke.
- 2 frying screens with handles (nickel-plated steel).
- Screens can be used together to submerge product if desired.

---

**616 Cut-N-Fry for Loukoumathes**
- 616 Fryer as above.
- Type ’N’ Cake Donut Depositor with column mount.
- 2” Loukoumathes plunger, forms 3 loukoumathes per plunger stroke.
- 2 frying screens with handles (nickel-plated steel).
- Screens can be used together to submerge product if desired.

---

**Dimensions And Power**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>DIMENSIONS</th>
<th>ELECTRICAL DATA</th>
<th>SHIPPING WEIGHT</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Width closed</td>
<td>Width open</td>
<td>Depth</td>
</tr>
<tr>
<td>616 Fryer only</td>
<td>18” (46cm)</td>
<td>36” (91cm)</td>
<td>22” (56cm)</td>
</tr>
<tr>
<td>616 CUT-N-FRY</td>
<td>18” (46cm)</td>
<td>36” (91cm)</td>
<td>22” (56cm)</td>
</tr>
<tr>
<td>616 Hushpuppy Maker</td>
<td>18” (46cm)</td>
<td>36” (91cm)</td>
<td>22” (56cm)</td>
</tr>
<tr>
<td>616 CUT-N-FRY Loukoumathes</td>
<td>18” (46cm)</td>
<td>36” (91cm)</td>
<td>22” (56cm)</td>
</tr>
<tr>
<td>SERVICE REQUIRED:</td>
<td>30 Amp, 208/240 Volts, with NEMA 6-30R; 2 pole, 3 wire grounding</td>
<td></td>
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</table>

**NSF® Listing:**

- NSF-4 listed.
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 submerger 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 under-kettle 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
- crab cakes, clam strips
- fried corn
- fried vegetables

Products made commercially using 600 series fryers:

- donuts
- hushpuppies
- funnel cakes
- elephant ears
- fried pies
- loukoumathes, philafels
- paczakis, porogis
- beignets
- fritters, fried dough

**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.
**Product Information**

- Stainless steel tank, cabinet, and drain tray (specify whether drain tray should be on left or right side when ordering)
- Heavy duty elements, tiltable 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
- Extra frying/proofing screens (fixed or detachable handles optional)
- Screen cradle - (enables easy screen usage without any need for handles)
- Submerger

**600 Series Fryer Views**

![Diagram of fryer views](image)

**600 SERIES PRODUCTION**

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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SCREEN SIZE</th>
<th>SHORTENING CAPACITY</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>618L</td>
<td>17” x 25” (43 x 63 cm)</td>
<td>83lbs (38kg)</td>
<td>230 lbs (104 kg)</td>
</tr>
<tr>
<td>624</td>
<td>23” x 23” (58 x 58 cm)</td>
<td>97lbs (44kg)</td>
<td>260 lbs (118 kg)</td>
</tr>
<tr>
<td>634</td>
<td>23” x 33” (63 x 63 cm)</td>
<td>138lbs (63kg)</td>
<td>385 lbs (175 kg)</td>
</tr>
</tbody>
</table>

**Dimensions**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A Width closed</th>
<th>B Width open</th>
<th>C Depth</th>
<th>D Height</th>
<th>FRYING AREA Width x Depth</th>
<th>SHORTENING CAPACITY</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>618L</td>
<td>28” (71cm)</td>
<td>48” (122cm)</td>
<td>37” (94cm)</td>
<td>38” (97cm)</td>
<td>18” x 26” (46cm x 66cm)</td>
<td>83lbs (38kg)</td>
<td>230 lbs (104 kg)</td>
</tr>
<tr>
<td>624</td>
<td>34” (86cm)</td>
<td>59” (150cm)</td>
<td>35” (90cm)</td>
<td>38” (97cm)</td>
<td>24” x 24” (61cm x 61cm)</td>
<td>97lbs (44kg)</td>
<td>260 lbs (118 kg)</td>
</tr>
<tr>
<td>634</td>
<td>44” (112cm)</td>
<td>77” (196cm)</td>
<td>35” (90cm)</td>
<td>38” (97cm)</td>
<td>34” x 24” (86cm x 61cm)</td>
<td>138lbs (63kg)</td>
<td>385 lbs (175 kg)</td>
</tr>
</tbody>
</table>

**Energy Requirements**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>208/240V 1ph kW A</th>
<th>208/240V 3ph kW A</th>
<th>380/415V 1ph kW A</th>
<th>380/440V 3ph kW A</th>
</tr>
</thead>
<tbody>
<tr>
<td>618L</td>
<td>9.3</td>
<td>12.4</td>
<td>7.8</td>
<td>9.3</td>
</tr>
<tr>
<td>624</td>
<td>14.0</td>
<td>18.6</td>
<td>11.6</td>
<td>15.6</td>
</tr>
<tr>
<td>634</td>
<td>18.2</td>
<td>24.3</td>
<td>15.2</td>
<td>20.4</td>
</tr>
</tbody>
</table>

**Screen Size And Weight**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SCREEN SIZE</th>
<th>SHIPPING WEIGHT (Box of 12)</th>
</tr>
</thead>
<tbody>
<tr>
<td>618L</td>
<td>17&quot; x 25&quot;</td>
<td>45 lbs (21 kg)</td>
</tr>
<tr>
<td>624</td>
<td>23&quot; x 23&quot;</td>
<td>55 lbs (25 kg)</td>
</tr>
<tr>
<td>634</td>
<td>23&quot; x 33&quot;</td>
<td>75 lbs (34 kg)</td>
</tr>
</tbody>
</table>
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

**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.

Products made commercially using 700 series fryers:

- donuts
- hushpuppies
- funnel cakes
- elephant ears
- fried pies
- loukovmathes, philafels
- paczkis, porogis
- beignets
- fritters, fried dough
- crab cakes, clam strips
- fried corn
- fried vegetables

Belshaw 734 Extra-Wide Gas Fryer
(with Type ‘F’ donut depositor and submerger options)
Product Information

- 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 boltable to floor.
- Drain valve control on exterior of fryer.
- Draft inducer
- Frying/proofing screens (fixed or detachable handles).
- Screen cradle (enables screen insertion and removal without handles).

Floor Model Gas Fryer Views

Dimensions

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>FRYING AREA</th>
<th>SHORTENING CAPACITY</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>718LFG/CG</td>
<td>25”</td>
<td>46”</td>
<td>64”</td>
<td>39”</td>
<td>18” x 26”</td>
<td>94 lbs (43kg)</td>
<td>265 lbs (120 kg)</td>
</tr>
<tr>
<td>724 FG/CG</td>
<td>30”</td>
<td>55”</td>
<td>64”</td>
<td>37”</td>
<td>24” x 24”</td>
<td>106 lbs (48kg)</td>
<td>295 lbs (134 kg)</td>
</tr>
<tr>
<td>734 FG/CG</td>
<td>40”</td>
<td>75”</td>
<td>64”</td>
<td>37.5”</td>
<td>24” x 34”</td>
<td>195 lbs (89kg)</td>
<td>450 lbs (205 kg)</td>
</tr>
</tbody>
</table>

Energy Requirements

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BTU/hr</th>
<th>VOLTAGE (either/or)</th>
<th>WATER COLUMN</th>
<th>SHORTENING CAPACITY</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>718LFG</td>
<td>44,000</td>
<td>5 A</td>
<td>NAT. GAS</td>
<td>18” x 26”</td>
<td>94 lbs (43kg)</td>
</tr>
<tr>
<td>718LCG</td>
<td>66,000</td>
<td>5 A</td>
<td>PROPANE</td>
<td>24” x 24”</td>
<td>106 lbs (48kg)</td>
</tr>
<tr>
<td>724FG</td>
<td>89,000</td>
<td>5 A</td>
<td>120V / 240V</td>
<td>24” x 34”</td>
<td>195 lbs (89kg)</td>
</tr>
<tr>
<td>734CG</td>
<td>66,000</td>
<td>5 A</td>
<td>120V / 240V</td>
<td>24” x 34”</td>
<td>195 lbs (89kg)</td>
</tr>
</tbody>
</table>

Screen Size And Weight

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SCREEN SIZE</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>718L</td>
<td>17” x 25”</td>
<td>45 lbs (21 kg)</td>
</tr>
<tr>
<td>724</td>
<td>23” x 23”</td>
<td>55 lbs (25 kg)</td>
</tr>
<tr>
<td>734</td>
<td>23” x 33”</td>
<td>75 lbs (34 kg)</td>
</tr>
</tbody>
</table>

700 SERIES PRODUCTION

(Dozen donuts/hour @ 90-second frying time. Production will vary depending on product size, shortening temperature and composition of donut)
Donut Robot® Series Automatic Fryers deposit, fry, turn, and dispense cake and yeast-raised donuts - automatically - improving donut quality and reducing costs. Training and labor requirements are substantially reduced while quality, repeatable donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce shortening use by up to 50%.

Donut Robot® Series Automatic Fryers are built with exhibition style production in mind – improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider ‘Clean-Air’ kiosk, without exterior ducting, is the solution.

Belshaw offers several machines with capacity from 156 to 1350 donuts per hour. Production is even higher for miniature donuts. If less production is needed at any time, a switch cuts cake donut production instantly by half (except Mark I).

Belshaw can tailor a complete system to your specific needs. The Donut Systems section of the Belshaw Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot® fryers.
**Product Information**

- Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated. All models (including gas-heated models) feature electrically powered conveyors. (Gas models not available in European Union)
- 'GP' models designate mini-donut specific machines, with hopper/plunger and conveyor adapted for rapid production of mini donuts.
- All models feature frying time and temperature adjustment. Mark II and above feature a switch that reduces automatic cake donut deposits to one donut per conveyor row (normal is two donuts per row).
- The Donut Robot® automatic cake donut depositor is standard on Mark I, II and V. It accommodates Donut Robot® plain, mini, star, or french cake plungers and attachments. A 1-9/16” (40mm) star plunger is standard on new machines.
- Mark VI accommodates either Type ‘F’ (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- Type ‘N’ (automatic) depositor is standard on Mark IX.

**Donut Robot® Mark I - IX**

Drawing shows Donut Robot cake donut depositor. Mark VI may use Type F depositor. Mark IX uses automatic Type N depositor.

### Features

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Electric Heat</th>
<th>Gas Heat</th>
<th>GP model</th>
<th>Electric Conveyor</th>
<th>Conveyer row spacing</th>
<th>Donut Robot Depositor</th>
<th>Type F Depositor</th>
<th>Type N Depositor</th>
<th>Feed Table (for raised donuts)</th>
<th>Multiple Turners</th>
<th>Submerger</th>
<th>INSIDER™ Ventless Cabinet</th>
<th>Automatic proofer (TM-VI)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARK I</td>
<td>Electric</td>
<td>Gas</td>
<td></td>
<td></td>
<td>3.75” (95mm)</td>
<td>2.25” (57mm)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARK II</td>
<td>Electric</td>
<td></td>
<td></td>
<td></td>
<td>3.75” (95mm)</td>
<td>3in (76mm)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARK V</td>
<td>Electric</td>
<td>Gas</td>
<td></td>
<td></td>
<td>3.75” (95mm)</td>
<td>3in (76mm)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARK VI</td>
<td>Electric</td>
<td></td>
<td></td>
<td></td>
<td>3.75” (95mm)</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARK IX</td>
<td>Electric</td>
<td></td>
<td></td>
<td></td>
<td>3.75” (95mm)</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Donut Robot® Production Chart**

Based on frying times of 95 seconds for standard donuts and 60 seconds for mini donuts. Production will vary depending on product size, frying temperature and composition of donut.

### Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A x B x C</th>
<th>SHIP. WT.</th>
<th>OIL 120 V</th>
<th>208/240 V</th>
<th>208/240 V</th>
<th>380/415 V (Export)</th>
<th>440/480 V</th>
<th>GAS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in</td>
<td>cm</td>
<td>50/60Hz/1ph</td>
<td>50/60Hz/1ph</td>
<td>50/60Hz/3ph</td>
<td>50/60Hz/3ph</td>
<td>50/60Hz/3ph</td>
<td>kW</td>
</tr>
<tr>
<td>MARK I</td>
<td>35 x 14 x 23</td>
<td>89 x 34 x 57</td>
<td>10/45</td>
<td>14/8.4</td>
<td>12.5/14.2</td>
<td>4.4/5.5</td>
<td>12.0/14.0</td>
<td>1.2</td>
</tr>
<tr>
<td>MARK II</td>
<td>41 x 21 x 25</td>
<td>104 x 52 x 62</td>
<td>145/66</td>
<td>35/16</td>
<td>12.5/14.2</td>
<td>4.5/5.5</td>
<td>12.0/14.0</td>
<td>1.5</td>
</tr>
<tr>
<td>MK II Gas</td>
<td>41 x 23 x 20</td>
<td>104 x 58 x 76</td>
<td>210/95</td>
<td>35/16</td>
<td>12.5/14.2</td>
<td>4.4/5.5</td>
<td>12.0/14.0</td>
<td>1.7</td>
</tr>
<tr>
<td>MARK V</td>
<td>52 x 20 x 24</td>
<td>133 x 52 x 62</td>
<td>183/83</td>
<td>50/23</td>
<td>12.5/14.2</td>
<td>4.4/5.5</td>
<td>12.0/14.0</td>
<td>1.7</td>
</tr>
<tr>
<td>MARK VI</td>
<td>52 x 28 x 24</td>
<td>133 x 71 x 62</td>
<td>204/133</td>
<td>106/48</td>
<td>12.5/14.2</td>
<td>4.4/5.5</td>
<td>12.0/14.0</td>
<td>1.7</td>
</tr>
<tr>
<td>MARK IX</td>
<td>53 x 21 x 35</td>
<td>133 x 52 x 89</td>
<td>250/113</td>
<td>50/23</td>
<td>12.5/14.2</td>
<td>4.4/5.5</td>
<td>12.0/14.0</td>
<td>1.7</td>
</tr>
</tbody>
</table>

**NOTES:**
1. ETL certified to UL-197 and NSF-4
2. Mark I certified CE only
3. Mark II Gas not certified
4. Mark VI “Deep” and “Reverse” models not certifed

**Dimensions Notes:**
1. Distance between bars. Each bar is 3/8in (9.5mm) diameter.
2. For dimensions of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.
3. Shipping class = 85.
Belshaw's three **Roto-Cooler** versions are the most practical way to collect, hold and cool donuts fried on Donut Robot® Mark II, V and IX fryers. They are rotating round trays, attractively finished, and powered by a connection to the fryer.

The standard **Roto-Cooler** is large enough to hold in excess of 75 donuts, giving the operator plenty of time to complete other jobs before transferring the contents. The tray is white polyethylene and easy to clean.

The stainless steel **Sugaring Tray** is smaller and deeper, and allows the operator to coat donuts with cinnamon sugar and other flavors on the spot without a separate finishing table.

The **Roto-Cooler With Finishing Tree** makes a complete donut icing, decorating and display center. Each of the top three trays have two sections for a greater selection of icings and toppings. One person can quickly decorate donuts to create an endless variety, finished to order, right on the spot.

**Inserting Yeast-raised Donuts Into The Fryer**

The **FT-2 Feed Table** accepts yeast-raised donuts from a proof box such as Belshaw's EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-2. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. The process allows the donut maker to move about rather than standing in front of the fryer.

**Rack Loader** is a labor saver for operators using Belshaw's HI18 batch icer and/or HG18 hand glazer. Donuts are collected onto glazing screens, ready for direct transfer onto the icer or glazer.

**Transfer Direct To Icer Or Glazer**

**Filter-Flo Siphon** is a heavy duty siphon that removes and filters shortening. One squeeze of the bulb starts the flow which can empty a Mark II in about five minutes. A reusable cloth filter cleans as liquid passes through. The Shortening Reserve Tank melts and holds new shortening ready for adding to the fryer as needed.

**Longer Life Shortening**

**FT-2 Feed Table**

**Proofing Tray**

**RL-18 Rack Loader**

**Proofing Cloth**

**Sugaring Tray**

**Roto-Cooler**

**Roto-Cooler With Finishing Tree**

**Filter-Flo Siphon**

**Shortening Reserve Tank**
## Accessories for Mark II, Mark V, & Mark IX

### Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>OVERALL DIMENSIONS Width x Depth x Height</th>
<th>APPROX SHIPPING WEIGHT Shipping Class=85</th>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>FILTER-FLO SIPHON</td>
<td>4 x 6.5 x 23</td>
<td>6 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
<tr>
<td>ROTO-COOLER</td>
<td>24 x 24 x 7</td>
<td>16 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
<tr>
<td>SUGARING TRAY</td>
<td>17 x 17 x 7</td>
<td>14 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
<tr>
<td>ROTO-COOLER/ICING AND FINISHING TREE</td>
<td>24 x 24 x 31</td>
<td>28 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
<tr>
<td>RACK LOADER (RL-18)</td>
<td>21 x 29 x 10</td>
<td>25 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
<tr>
<td>FT-2 FEED TABLE</td>
<td>52 x 19 x 12</td>
<td>41 lbs.</td>
<td>110V, 50/60Hz, 1ph (connected to fryer)</td>
</tr>
</tbody>
</table>

### Features

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CONSTRUCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>FILTER-FLO SIPHON</td>
<td>Siphon tube and valve are nickel plated steel. Clamp is aluminum alloy. Filters are flannel cloth, filter ring is powder coated steel, handle is high density plastic.</td>
</tr>
<tr>
<td>SHORTENING RESERVE TANK</td>
<td>Stainless steel chains and hooks. Other parts stainless steel and cast aluminum alloy.</td>
</tr>
<tr>
<td>ROTO-COOLER</td>
<td>Tray is high density polyethylene. Base is spun, polished, heavy gauge aluminum</td>
</tr>
<tr>
<td>SUGARING TRAY</td>
<td>Tray and base are spun polished, heavy gauge aluminum</td>
</tr>
<tr>
<td>ROTO-COOLER &amp; FINISHING TREE</td>
<td>Lower tray is high density polyethylene. Upper trays and base are spun, polished, heavy gauge aluminum</td>
</tr>
<tr>
<td>RACK LOADER (RL-18)</td>
<td>Loader is all stainless steel. Glazing screens (available separately) are nickel plated steel.</td>
</tr>
</tbody>
</table>
These items are standard with Donut Robot® Mark VI systems. They are also available individually.

**Collecting and cooling donuts**  For transfer direct to icer or glazer

Mark VI and Mark VI-TM VI systems feature the RL-18 Rack Loader pictured. It smoothly gathers donuts (or other product) fresh from the fryer onto Glazing Screens so that they can be transferred direct to the glazer in batches of 24. The screens can also be placed direct on Belshaw’s Hi18 high-production icer, saving time and eliminating almost all product handling.

**Inserting yeast-raised donuts into the fryer**

The FT-6 Feed Table accepts raised donuts from a proof box such as Belshaw’s EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray to rise, then transferred onto the FT-6. The Feed Table advances in time with the fryer and drops the donuts into the fryer. The process allows the donut maker to move about rather than standing in front of the fryer.

**Mounting and storage tables for Mark VI**

The FT-6 Mounting Table (left) secures the FT-6 Feed Table while allowing it to slide back while cake donut production is in progress. It is movable on heavy duty height-adjustable casters. The Mark VI Table supports and locks down the fryer, has holes for the fryer drain and EZ Melt refill tube, and is height adjustable. It houses the EZ Melt VI shortening filter below the fryer. Both tables make efficient use of space with storage available for shortening blocks, glazing screens, proofing cloths and proofing trays.
### Accessories for Donut Robot® Mark VI

#### Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>OVERALL DIMENSIONS</th>
<th>APPROX SHIPPING WEIGHT</th>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width x Depth x Height</td>
<td>Shipping Class=85</td>
<td>Shipping Class=85</td>
</tr>
<tr>
<td></td>
<td>in.</td>
<td>cm.</td>
<td>lbs.</td>
</tr>
<tr>
<td>FT-6 FEED TABLE</td>
<td>44 x 18 x 11</td>
<td>112 x 46 x 28</td>
<td>62</td>
</tr>
<tr>
<td>RACK LOADER (RL18)</td>
<td>21 x 29 x 10</td>
<td>53 x 74 x 25</td>
<td>25</td>
</tr>
<tr>
<td>MARK VI MOUNTING TABLE</td>
<td>77 x 32 x 31</td>
<td>196 x 81 x 79</td>
<td>275</td>
</tr>
<tr>
<td>FT-6 MOUNTING TABLE</td>
<td>54 x 32 x 31</td>
<td>137 x 81 x 79</td>
<td>162</td>
</tr>
</tbody>
</table>

#### Other Specifications

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CONSTRUCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT-6 FEED TABLE</td>
<td>Chains and hooks are stainless steel. Other parts are stainless steel, nickel plated steel, and cast aluminum alloy. Extension (11”/28cm) is stainless steel.</td>
</tr>
<tr>
<td>RACK LOADER (RL-18)</td>
<td>Loader is stainless steel. Glazing screens (available separately) are nickel plated steel.</td>
</tr>
<tr>
<td>MARK VI MOUNTING TABLE</td>
<td>Frame is painted steel. Shelves are stainless steel. Casters are stainless steel.</td>
</tr>
<tr>
<td>FT-6 MOUNTING TABLE</td>
<td>Frame is painted steel. Shelves and adjustable feet are stainless steel.</td>
</tr>
<tr>
<td>PROOFING CLOTHS with rods</td>
<td>Proofing cloths are polypropylene. Rods (1 per cloth) are mild steel.</td>
</tr>
<tr>
<td>PROOFING TRAYS</td>
<td>Proofing trays are aluminum with 1/2” (13mm) perforations.</td>
</tr>
</tbody>
</table>
Belshaw's Donut Depositors, the industry standard for over 75 years, are legendary for their precision and smoothness of operation - even after years of use in harsh conditions.

Each Donut Depositor is engineered of durable gears, cams and trip arms that ensure identical volume and shape are produced with each and every deposit. Large swing arms enable precise positioning above the fryer with almost no effort. All units are mountable on a circular column or directly onto a wall.

Belshaw Type ‘B’ Donut Depositor is a mechanically assisted, hand crank machine designed for open kettle fryers of any make/model. The Type ‘B’ holds 15 lbs (7 kg) batter weight, and accepts all 10 Belshaw donut plungers and attachments, each forming one or more cake donut varieties. A typical operator can deposit 60 to 100 donuts per minute.

Belshaw Type ‘F’ Donut Depositor is equivalent in size to the Type ‘B’, but utilizes a motor and touch-sensitive handle to deposit at a rate up to 115 strokes per minute. The faster stroke rate and easier operation of the Type ‘F’ reduces frying time variability between the first and last donuts dropped into the fryer, particularly for large fryers such as the Belshaw 724 and 734 fryers, and is physically easier on the operator. The “Deluxe” option features a highly polished aluminum body.

Belshaw Type ‘N’ Donut Depositor holds 12 lbs (5 kg) batter weight and is used with smaller fryers such as Belshaw’s 616 tabletop fryer. The Automatic Type ‘N’ is designated for use with Belshaw Mark IX Donut Robot® fryers only. Type ‘N’ accepts the same plunger varieties as Types ‘B’ and ‘F’, but with shorter shaft length.

All Donut Robots® except the Mark IX employ an automatic cake donut depositing system that only requires filling with batter. The Donut Robot® Automatic Depositor operates with its own set of plungers and attachments for forming plain, star, french cake, mini, ball, nugget, dunkerette, and crescent donuts. ¹

Notes
¹ Purchasers of Donut Robot® Mark VI may choose either the Donut Robot automatic depositor or the Type ‘F’ depositor.
Product Information

Aluminum alloy frame and arm assembly, hardened steel cams, bronze trip arms and bushings, aluminum hopper
Stainless steel and aluminum cutter unit, aluminum hopper
15 lb/7 kg capacity hopper
12 lb/5 kg capacity hopper
10 lb/4.5 kg capacity hopper
Hand crank operation
Motorized crank, controlled by hand trigger
Motorized, synchronized with fryer
Wall mounting or column mounting available
Compatible with Type B,F & N plungers and cylinders
Compatible with Donut Robot® plungers

Type B Depositor

Type F Depositor

Type N Depositor (Standard)

Type N Depositor (Automatic)

Donut Robot® Depositor

Notes
1 Cylinder and plungers ordered separately. See plungers section of product guide.
2 Plain 1 9/16in plunger supplied standard. See Cake Donut Plungers section of equipment guide for details of plungers and attachments

Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SHIPPING WEIGHT</th>
<th>HOPPER CAPACITY</th>
<th>MAX OUTPUT</th>
<th>ELECTRICAL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>120V,60Hz,1ph</td>
<td>120V,50Hz,1ph</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>W A</td>
<td>W A</td>
</tr>
<tr>
<td>Deposit only</td>
<td>Depositor+mount</td>
<td>lbs.</td>
<td>kg.</td>
<td>Pieces/min</td>
</tr>
<tr>
<td>Type B</td>
<td>30 lbs (14 kg)</td>
<td>48 lbs (22 kg)</td>
<td>15</td>
<td>7</td>
</tr>
<tr>
<td>Type F</td>
<td>40 lbs (18 kg)</td>
<td>67 lbs (31 kg)</td>
<td>15</td>
<td>7</td>
</tr>
<tr>
<td>Type N</td>
<td>25 lbs (11 kg)</td>
<td>32 lbs (15 kg)</td>
<td>12</td>
<td>5</td>
</tr>
<tr>
<td>Type N Automatic</td>
<td>45 lbs (21 kg)</td>
<td>12</td>
<td>5</td>
<td>n/a</td>
</tr>
<tr>
<td>Donut Robot Mark II - IX</td>
<td>36 lbs (16 kg)</td>
<td>10</td>
<td>4.5</td>
<td>n/a</td>
</tr>
</tbody>
</table>
Belshaw’s line of Type ‘K’ depositors offer a simple, efficient method for accurately dispensing a variety of mixes and ingredients. Type ‘K’ depositors save money through labor efficiency and accurate portion control.

Each Type ‘K’ depositors features 6 to 8 calibrated volume settings located on the handle, allowing instant accessibility to assure exact portion control. An identically shaped product is easily delivered - time after time.

Belshaw’s Type ‘K’ depositors are designed to be mastered by the novice in minutes. Operation is easily accomplished with no waste or drips.

Hopper size is generous, allowing 44 typical (2oz/59g) portions in the case of pancake and donut depositors. Each hopper and handle is constructed of aluminum to reduce weight. Each plunger and cylinder is constructed of stainless steel to assure durability. The entire unit is corrosion resistant and easy to clean.

Belshaw’s Type ‘K’ series of depositors includes:

- **Type K Pancake Depositor** - for repeated identical deposits of pancakes and waffle batter.

- **Type K Donut Depositor** - forms plain, star or french cake donuts. With the addition of 3 small attachments, makes crescent, ball and nugget shaped donuts. Type K Minidonut Depositor forms miniature donuts.

- **Type K Hushpuppy Depositor** - forms two perfectly shaped hushpuppies at a time.

- **Type G ‘Batter Boy’ Cupcake Depositor** - deposits clean identical cupcakes from a one gallon (5 liter) durable container that can hold up to 8 dozen.
**Product Information**

- Construction: Hoppers are aluminum (except for Condiment Dispenser - stainless steel). Plungers and cylinders are stainless steel. Weight dials are stainless steel, aluminum and celcon plastic.
- All models are NSF listed for sanitation.
- Standard Type ‘K’ Donut Depositor is supplied with Plain plunger. Star and French Cake plungers are optional and interchangeable.

Standard Type ‘K’ Donut Depositor accepts Dunkerette (forms 2 crescent shaped donuts per plunger stroke), Nugget (forms 3 egg shaped donuts joined in triangle) and Ball (4 balls joined in square) attachments. See plunger section of the Belshaw Bakery and Retail Equipment Guide for more about plungers, attachments, and cake donut varieties.

**Type K Donut Depositor**

- Construction: Hoppers are aluminum (except for Condiment Dispenser - stainless steel). Plungers and cylinders are stainless steel. Weight dials are stainless steel, aluminum and celcon plastic.
- All models are NSF listed for sanitation.
- Standard Type ‘K’ Donut Depositor is supplied with Plain plunger. Star and French Cake plungers are optional and interchangeable.

Standard Type ‘K’ Donut Depositor accepts Dunkerette (forms 2 crescent shaped donuts per plunger stroke), Nugget (forms 3 egg shaped donuts joined in triangle) and Ball (4 balls joined in square) attachments. See plunger section of the Belshaw Bakery and Retail Equipment Guide for more about plungers, attachments, and cake donut varieties.

**Type K Pancake Depositor**

- Standard Type ‘K’ Pancake Depositor uses different hopper and 7/8” or 1” plunger. Components are not interchangeable with the Standard Type K Donut Depositor.

**Capacity And Deposit Weights**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CAPACITY</th>
<th>DEPOSIT RANGE (MIN - MAX)</th>
<th>Average size deposits per hopper</th>
<th>Number of weight settings on dial</th>
<th>Shipping weight (Class = 85)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type K Pancake Depositor</td>
<td>5.5 lb (2.5 kg) batter weight</td>
<td>1/2 - 3 oz. 14 - 85 g</td>
<td>50</td>
<td>8</td>
<td>4 lb (1.8 kg)</td>
</tr>
<tr>
<td>Type K Donut Depositor (1-7/16” plunger)</td>
<td>10 - 16 oz. per dozen 284 - 454 g per dozen</td>
<td>81</td>
<td>6</td>
<td>4 lb (1.8 kg)</td>
<td></td>
</tr>
<tr>
<td>Type K Donut Depositor (1-9/16” plunger)</td>
<td>14 - 22 oz. per dozen 397 - 624 g per dozen</td>
<td>58</td>
<td>6</td>
<td>4 lb (1.8 kg)</td>
<td></td>
</tr>
<tr>
<td>Type K Hushpuppy Depositor (cuts 2)</td>
<td>4 - 10 oz. per dozen 120 - 288 g per dozen</td>
<td>147</td>
<td>6</td>
<td>4 lb (1.8 kg)</td>
<td></td>
</tr>
<tr>
<td>Type G Batter Boy</td>
<td>10.5 lb (4.8 kg)</td>
<td>1/2 - 3 oz. 3 oz (85 g)</td>
<td>96</td>
<td>8</td>
<td>5 lb (2.3 kg)</td>
</tr>
</tbody>
</table>
Plungers For Type B, F & N Depositors

Type B & F plungers are identical. Type N plungers are sized for Type N only. The French Plunger will make French Crullers with French Cruller mix, or French Cake donuts with standard mix. For size and weight details, see over page.

Plungers For Donut Robot and Type K Depositors

These plungers enable Donut Robots and Type K depositors to form almost as many cake donut varieties as are possible with Type B, F & N. The French Cake plunger uses regular cake donut mix. By adjusting the height of the depositor, Ball and Nugget attachments will form separate balls and nuggets, or balls and nuggets connected to make a single donut, as shown below.
Selection Tips

B, F & N plungers are sized in 1/8” increments within the MIN - MAX range shown in the table at right (metric equivalents are shown in the table below).

CYLINDERS: For Type B, F, and N depositors, each plunger must match a cylinder of the same size. Several variety plungers may be used with just one cylinder, provided all are the same size diameter.

Right: Type B/F Cylinder. Cylinder inserts into bottom of hopper.

Consult your Belshaw dealer before ordering replacement cylinders.

For Donut Robot® fryers and for Type K depositors, plungers are available in 4 fixed sizes. Each size is compatible only with the equivalent size hopper. A separate cylinder is not necessary.

The Donut Robot® Mark IX uses an automatic Type N depositor. Choose Type N plungers and cylinder for Mark IX.

Plunger Sizes And Deposit Weight

Product weights are approximate for 1 doz. donuts after frying. Min and Max denote highest and lowest dial setting on the depositor. Weights depend on mix and other conditions.

### Type B,F & N Plungers

<table>
<thead>
<tr>
<th>PLUNGER SIZE</th>
<th>PRODUCT WEIGHT (Per dozen, after frying)</th>
</tr>
</thead>
<tbody>
<tr>
<td>in</td>
<td>mm</td>
</tr>
<tr>
<td>7/8”</td>
<td>22.2mm</td>
</tr>
<tr>
<td>1”</td>
<td>25.4mm</td>
</tr>
<tr>
<td>1-1/8”</td>
<td>28.6mm</td>
</tr>
<tr>
<td>1-1/4”</td>
<td>31.8mm</td>
</tr>
<tr>
<td>1-3/8”</td>
<td>34.9mm</td>
</tr>
<tr>
<td>1-1/2”</td>
<td>38.1mm</td>
</tr>
<tr>
<td>1-5/8”</td>
<td>41.3mm</td>
</tr>
<tr>
<td>1-3/4”</td>
<td>44.5mm</td>
</tr>
<tr>
<td>1-7/8”</td>
<td>47.6mm</td>
</tr>
<tr>
<td>2”</td>
<td>50.8mm</td>
</tr>
<tr>
<td>2-1/8”</td>
<td>54.0mm</td>
</tr>
<tr>
<td>2-1/4”</td>
<td>57.2mm</td>
</tr>
</tbody>
</table>

### Type B,F & N Plungers and Attachments

<table>
<thead>
<tr>
<th>PLUNGER OR ATTACHMENT</th>
<th>DEPOSITOR</th>
<th>PART NUMBER</th>
<th>DIAMETER (1/8” INCREMENTS)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>MIN</td>
<td>Max</td>
</tr>
<tr>
<td>Plain</td>
<td>B,F</td>
<td>7SS</td>
<td>7/8” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1007SS</td>
<td>7/8” 2-1/4”</td>
</tr>
<tr>
<td>Star</td>
<td>B,F</td>
<td>7SC-ss</td>
<td>1” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1007SSS</td>
<td>1” 2-1/4”</td>
</tr>
<tr>
<td>French Cruller / French Cake</td>
<td>B,F</td>
<td>7F-1009</td>
<td>1-1/2” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1008SS</td>
<td>1-1/2” 2-1/4”</td>
</tr>
<tr>
<td>Krinkle</td>
<td>B,F</td>
<td>7F-1004</td>
<td>1-1/2” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1012SS</td>
<td>1-1/2” 2-1/4”</td>
</tr>
<tr>
<td>Ball (2,3,4 Or 5 Slots)</td>
<td>B,F</td>
<td>7H-1000 (1)</td>
<td>1-1/2” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1009BSS</td>
<td>1-1/2” 2-1/4”</td>
</tr>
<tr>
<td>Stick (1 Or 2 Slots)</td>
<td>B,F</td>
<td>7H-1001 (2)</td>
<td>1-1/2” 2-1/8”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1009SS</td>
<td>1-1/2” 2-1/4”</td>
</tr>
<tr>
<td>Super (’Old Fashion’)</td>
<td>B,F</td>
<td>7-1023</td>
<td>1-1/2” 2”</td>
</tr>
<tr>
<td></td>
<td>N</td>
<td>N-1023SS</td>
<td>1-1/2” 2-1/4”</td>
</tr>
<tr>
<td>Dunkerette (Cuts 2)</td>
<td>B,F,N</td>
<td>178</td>
<td>1-1/2” 2”</td>
</tr>
<tr>
<td>Crescent (Small)</td>
<td>B,F,N</td>
<td>164</td>
<td>1-1/2” 2”</td>
</tr>
<tr>
<td>Crescent (Large)</td>
<td>B,F,N</td>
<td>163</td>
<td>1-1/2” 2”</td>
</tr>
</tbody>
</table>

### Type K And Donut Robot Plungers

<table>
<thead>
<tr>
<th>PLUNGER OR ATTACHMENT</th>
<th>DEPOSITOR</th>
<th>PLUNGER SIZE / PART NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1” 1-7/16” 1-9/16” 1-13/16”</td>
</tr>
<tr>
<td>Plain</td>
<td>K</td>
<td>MARK I * DMM-1021 DMM-1012 DMM-1001 DMM-1015</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI DR42-1152GP U-1012 U-1001 DR42-1136</td>
</tr>
<tr>
<td>Star</td>
<td>K</td>
<td>MARK I * DMM-1015S DMM-1001S DMM-1015S</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI U-1012S U-1001S DR42-1136S</td>
</tr>
<tr>
<td>French cake</td>
<td>K</td>
<td>MARK I DMM-1016 DMM-1017</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI U-1015 U-1004</td>
</tr>
<tr>
<td>Miniature (cuts two)</td>
<td>K</td>
<td>MARK I * DMM-1010</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI DR42-1152GP</td>
</tr>
<tr>
<td>Dunkerette (cuts 2)</td>
<td>K</td>
<td>MARK I * DR42-1018 DR42-1018</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI DR42-117 DR42-116</td>
</tr>
<tr>
<td>Ball (cuts 4)</td>
<td>K</td>
<td>MARK I * DR42-1017 DR42-1017</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI DR42-117 DR42-116</td>
</tr>
<tr>
<td>Nugget (cuts 3)</td>
<td>K</td>
<td>MARK I * DR42-1016 DR42-1016</td>
</tr>
<tr>
<td></td>
<td></td>
<td>MARK II - VI DR42-114</td>
</tr>
</tbody>
</table>

* Pre-2002 Mark I only. Current Mark I uses the same plungers as Mark II - IX. For 2002 machines, or if in doubt, call Belshaw.
Belshaw’s SF and EZ Melt shortening filters effectively clean and recycle shortening in any fryer with shortening capacity up to 211 lbs/96 kg. These filters reduce labor problems associated with handling hot shortening, extend the useful life of the shortening, and improve donut quality.

The SF series filtering system utilizes a pump and refill hose combination for fast draining, filtering, rinsing, and refilling of the fryer.

The EZMelt series filtering system has the additional capability to melt solid shortening and pump back to the fryer on demand. Shortening is maintained in the reservoir at a set temperature and is pumped through a fixed connection with the push of a foot pedal - reducing fry temperature variability and improving fryer recovery time. Handling blocks of shortening (up to 50 lbs/23 kg) is made easier - the entire block is loaded at once and the cube cutter inside the machine divides the block.

All filters employ a long-life synthetic filter that needs only annual replacement under normal operating conditions.

All models are on movable casters, and can be stored under compatible floor and tabletop fryers. The flexible heat resistant hose features a plated steel nozzle and insulated handle to enable easy flushing of solid particles from any shape fryer kettle.

Note: Belshaw’s Filter-Flo Siphon and Reserve Tank, a recycling system for Donut Robot® fryers, can be found in the Automatic Fryers (Accessories) section of the Belshaw Donut and Bakery Equipment Guide (page 22).
Product Information

- Heavy duty steel frame and casters, aluminum tank.
- Heavy duty pump & motor
- Detachable rinse hose with plated steel nozzle and safety grip
- Reusable long life synthetic filter
- Fixed connection refill hose to fryer
- Heavy duty, moisture repellent foot switch for pump
- Heating element and thermostat (factory set to 200°F/93°C)
- High-temperature limit switch
- Melting frame for safe insertion of shortening blocks up to 50 lbs (22.7 kg)

SF 18 • 24 • 34

Dimensions And Power

<table>
<thead>
<tr>
<th>MODEL</th>
<th>OVERALL DIMENSIONS (Width x Depth x Height)</th>
<th>SHORTENING CAPACITY</th>
<th>APPROX SHIP WEIGHT (Shipping Class=85)</th>
<th>ELECTRICAL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in</td>
<td>cm</td>
<td>lbs</td>
<td>kg</td>
</tr>
<tr>
<td>SF 18</td>
<td>21 x 27 x 24</td>
<td>54 x 67 x 61</td>
<td>130</td>
<td>59</td>
</tr>
<tr>
<td>SF 24</td>
<td>26 x 25 x 24</td>
<td>66 x 64 x 61</td>
<td>180</td>
<td>81</td>
</tr>
<tr>
<td>SF 34</td>
<td>36 x 30 x 21</td>
<td>92 x 76 x 54</td>
<td>250</td>
<td>113</td>
</tr>
<tr>
<td>EZ MELT 18</td>
<td>21 x 27 x 24</td>
<td>54 x 67 x 61</td>
<td>130</td>
<td>59</td>
</tr>
<tr>
<td>EZ MELT 24</td>
<td>26 x 25 x 24</td>
<td>66 x 64 x 61</td>
<td>180</td>
<td>81</td>
</tr>
<tr>
<td>EZ MELT 34</td>
<td>36 x 30 x 21</td>
<td>92 x 76 x 54</td>
<td>250</td>
<td>113</td>
</tr>
</tbody>
</table>

Note: Dimensions do not include flexible hose and connectors

Certifications

All SF/EZMelt models:
- Certified to ANSI/UL STD 1889
- Certified to NSF STD 4
- Certified to CAN/USA C22.2 STD No. 10

Important: For filters to be installed with fryers manufactured before 1994, consult Belshaw representative before purchase.

Fryer Compatibility

<table>
<thead>
<tr>
<th>FRYER MODEL</th>
<th>SF MODEL</th>
<th>EZ MELT MODEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>618L,718L</td>
<td>SF 18</td>
<td>EZ Melt 18</td>
</tr>
<tr>
<td>624</td>
<td>SF 24</td>
<td>EZ Melt 24</td>
</tr>
<tr>
<td>724</td>
<td>SF 24</td>
<td>EZ Melt 24</td>
</tr>
<tr>
<td>634</td>
<td>SF 24</td>
<td>EZ Melt 24</td>
</tr>
<tr>
<td>734</td>
<td>SF 34</td>
<td>EZ Melt 34</td>
</tr>
<tr>
<td>Mark II</td>
<td>-</td>
<td>EZ Melt 18</td>
</tr>
<tr>
<td>Mark V</td>
<td>-</td>
<td>EZ Melt 18</td>
</tr>
<tr>
<td>Mark VI</td>
<td>-</td>
<td>EZ Melt 34</td>
</tr>
<tr>
<td>Mark IX</td>
<td>-</td>
<td>EZ Melt 18</td>
</tr>
</tbody>
</table>
The EZMelt 2000 is a 200 lb capacity shortening melter designed to service multiple donut fryers. The heavy duty hinged lid, strengthened with hydraulic struts, enables the operator to insert two 50 lb shortening blocks simultaneously. The melter tank maintains a temperature of 250º F to liquify solid shortening. Fryers are refilled by means of the heavy duty pump and 6-foot refill hose. The EZMelt 2000 is mobile on heavy duty casters.

**Benefits:**

- Pump and hose refill is quicker and safer than inserting solid shortening directly into fryer.
- Hot refill means fryers take less time to reheat.
- Allows insertion of 100 lb of solid shortening at a time.
Product Information

- Width: 35" (89cm)
- Depth: 40" (102cm)
- Height: 39" (99cm)
- Holds up to 200 lb (90 kg) shortening
- Loads one or two 50 lb (25kg) blocks at a time
- Melts shortening to 250°F (*120C)
- Shortening cube divider
- Pumps shortening though refill hose to fryer
- Heat resistant fill hose
- Mobile on casters
- 208/240V-60-1, 12A
Belshaw's EP18/24 cabinet proofer provides the most flexible method of proofing donuts, cinnamon rolls, and all yeast-raised goods under 3” (75mm) finished height. The EP18/24 is a robust, mobile, go-anywhere, use-anywhere proofer that offers top performance alongside both open kettle fryers and tabletop automatic fryers.

**Standard** (EP18/24) and **Extra Depth** (EP18/24/34) models are available to accommodate all common screen and bun pan sizes. Models feature 17 shelves to accommodate donuts, or 12 shelves for cinnamon rolls or other bulkier products. Capacity is from 68 dozen (Standard) to 113 dozen (Extra Depth) large donuts per hour 1.

EP proofers are designed for maximum convenience and time saving. Six plexiglass doors enable the operator to inspect product condition on any shelf. Screens or pans are removed as they are ready. The proofer can be positioned right alongside the fryer for convenient loading or unloading without missing a beat.

Cleaning is made easy with removable shelves and doors and a slide in-and-out electrical compartment. All components are heavy duty for commercial use. EP proofers require no plumbing, hard wiring or special installation.

---

**Notes**

1 Capacity measured at a proofing time of 30 min.
**Product Information**

- EP18/24 accepts common screen sizes up to 23” x 25” (59 x 64 cm).
- EP18/24/34 (Extra Depth) accepts sizes to 23” x 33” (59 x 84 cm).
- Standard models hold 17 screens or bun pans.
- CR models hold 12 screens or pans.
- Blower system for evenly circulating warm humid air.
- Thermostat-controlled dry heat and wet heat.
- 6 clear plexiglass doors
- 4 heavy duty casters, 2 lockable.
- Heavy duty stainless steel and aluminum construction.
- Heating unit readily removable for cleanup.
- NSF listed.
- Optional auto-water connection
- Optional temperature gauge

**EP18 Views**

**Dimensions And Power**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SHELVES</th>
<th>PRODUCTS</th>
<th>SCREEN SIZE (Max)</th>
<th>DIMENSIONS</th>
<th>APPROX SHIPPING WEIGHT (Shipping Class=85)</th>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>in</td>
<td>cm</td>
<td>115V 50/60Hz/1ph</td>
</tr>
<tr>
<td>EP18/24</td>
<td>17</td>
<td>Donuts</td>
<td>24” x 24”</td>
<td>28”W x 32”D x 75”H</td>
<td>71W x 81D x 190H</td>
<td>290 132</td>
</tr>
<tr>
<td>EP18/24CR</td>
<td>12</td>
<td>Cinnamon rolls</td>
<td>61 x 61 cm</td>
<td></td>
<td>71W x 102D x 190H</td>
<td>510 231</td>
</tr>
<tr>
<td>EP18/24/34</td>
<td>17</td>
<td>Donuts</td>
<td>24” x 34”</td>
<td>28”W x 40”D x 75”H</td>
<td>71W x 81D x 190H</td>
<td>290 132</td>
</tr>
<tr>
<td>EP18/24/34CR</td>
<td>12</td>
<td>Cinnamon rolls</td>
<td>61 x 86 cm</td>
<td></td>
<td>71W x 102D x 190H</td>
<td>510 231</td>
</tr>
</tbody>
</table>

**Certifications**

Certified to UL-197, NSF-4

**EP18 Donut Production**

(Dozens full size donuts / hour @ 30 minute proofing time. Production will vary depending on proofing time necessary)

<table>
<thead>
<tr>
<th>Screens</th>
<th>Fryers</th>
</tr>
</thead>
<tbody>
<tr>
<td>9” x 25”</td>
<td>Mark II, V, IX</td>
</tr>
<tr>
<td>17” x 25”</td>
<td>618, 718, Mark VI, Mark IV</td>
</tr>
<tr>
<td>23” x 23”</td>
<td>624, 724</td>
</tr>
<tr>
<td>23” x 33”</td>
<td>834, 734</td>
</tr>
</tbody>
</table>

**EP18 Views**

- 24” (71 cm)
- 75” (190 cm)
- REMOVABLE HEAT AND CONTROL UNIT

**STANDARD MODELS - 17 SHELVES**

**EP18/24CR / EP18/24/34CR - 12 SHELVES**
Belshaw’s HG-C, HG-W and HG-EZ hand glazers allow fast, uniform glazing of donuts, cinnamon rolls, cakes and other baked goods. These glazers conveniently glaze one full screen at a time, allowing a single operator to fry and glaze - with little or no wasted glaze.

Belshaw’s Easylift hand glazers (HG-EZ) eliminates the heavy-lifting associated with standard hand glazers. Rather than being carried by the operator, the glaze applicator slides along rails as it glazes. This design provides even glaze coverage and more attractive looking donuts - all with less physical requirements from the operator.

HG-W models include optional foldable drain tray. HG-C models do not include drain tray.

All hand glazer models are on moveable casters and require little space. Stainless steel construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

Glazers are available in sizes to accommodate standard screens.
HG-18C / HG-24C
- Stainless steel frame, kettle and applicator
- 4 heavy duty stainless steel casters
- Washable in rack washer or by hose down
- Storage for glaze screens
- Stainless steel cover
- NSF listed

HG-18W / HG-24W / HG-34W
- Stainless steel frame, kettle & applicator.
- 4 heavy duty stainless steel casters
- Washable in rack washer or by hose down
- Storage for glaze screens
- Stainless steel cover
- NSF listed
- Stainless steel drain tray optional

HG-18EZ • HG-24EZ
- Stainless steel frame, kettle & applicator.
- 4 heavy duty stainless steel casters
- Tilt down immersion mechanism to fill glaze trough
- Washable in rack washer or by hose down
- Storage for glaze screens
- Stainless steel drain tray
- NSF listed.

HG-18C • HG-24C • HG-18W • HG-24W • HG-34W

HG-18EZ • HG-24EZ

### Dimensions & Capacity

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Height (A)</th>
<th>Width (B)</th>
<th>Depth (C)</th>
<th>Size extended (D)</th>
<th>SCREEN SIZE (Max)</th>
<th>GLAZE CAPACITY</th>
<th>SHIPPING WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>HG-18C</td>
<td>36.5” (88cm)</td>
<td>36” (97cm)</td>
<td>24” (64cm)</td>
<td>–</td>
<td>18”(46cm) x 26”(66cm)</td>
<td>40 lbs (18kg)</td>
<td>145 lbs (70 kg)</td>
</tr>
<tr>
<td>HG-18W</td>
<td>36.5” (88cm)</td>
<td>38” (97cm)</td>
<td>25” (64cm)</td>
<td>43” (109cm)</td>
<td>18”(46cm) x 26”(66cm)</td>
<td>40 lbs (18kg)</td>
<td>155 lbs (70 kg)</td>
</tr>
<tr>
<td>HG-18EZ</td>
<td>48” (122cm)</td>
<td>41” (104cm)</td>
<td>27” (69cm)</td>
<td>72” (183cm)</td>
<td>18”(46cm) x 26”(66cm)</td>
<td>40 lbs (18kg)</td>
<td>185 lbs (84 kg)</td>
</tr>
<tr>
<td>HG-24C</td>
<td>36.5” (88cm)</td>
<td>36” (97cm)</td>
<td>31” (81cm)</td>
<td>–</td>
<td>24”(61cm) x 24”(61cm)</td>
<td>55 lbs (25kg)</td>
<td>170 lbs (82 kg)</td>
</tr>
<tr>
<td>HG-24W</td>
<td>36.5” (88cm)</td>
<td>38” (97cm)</td>
<td>32” (81cm)</td>
<td>57” (145cm)</td>
<td>24”(61cm) x 24”(61cm)</td>
<td>55 lbs (25kg)</td>
<td>180 lbs (82 kg)</td>
</tr>
<tr>
<td>HG-24EZ</td>
<td>48.5” (124cm)</td>
<td>39” (99cm)</td>
<td>34” (86cm)</td>
<td>61” (155cm)</td>
<td>24”(61cm) x 24”(61cm)</td>
<td>55 lbs (25kg)</td>
<td>210 lbs (96 kg)</td>
</tr>
<tr>
<td>HG-34W</td>
<td>36.5” (88cm)</td>
<td>48” (121cm)</td>
<td>32” (81cm)</td>
<td>57” (145cm)</td>
<td>24”(61cm) x 34”(86cm)</td>
<td>80 lbs (36kg)</td>
<td>250 lbs (114 kg)</td>
</tr>
</tbody>
</table>
ICING AND SUGARING TABLES

Sugaring Table • H&I 2 / 4 • Donut Finishing Center

Belshaw Icing and Finishing Tables are designed and constructed for durability and reliability, even after years of use in tough operating conditions. Belshaw icing systems provide:

◆ Organized workspace for icings, at a convenient work height, and moveable on heavy duty casters.

◆ Gentle, uniform applied heat to the icing bowl. The icing becomes liquid enough for dipping and remains in condition for long periods of use.

◆ Sanitary stainless steel sugaring bowls in drawers for quick access and space efficiency.

H&I - 2 and H&I - 4 are two-bowl and four-bowl warming tables, water heated from a pan under 13”(33 cm) stainless steel icing bowls. They can be easily rolled into and out of whatever location they are needed. The use of moist heat enables icings to stay in condition for longer periods.

Belshaw’s Sugaring Table is a quality fixture with two large bowls inside stainless steel drawers for dry finishes. Space utilisation is efficient: the 11 ft² footprint of the Sugaring Table yields a multi-purpose work surface, a storage shelf, and large bowls for sprinkling dry finishes. The sugaring table can be docked to both H&I models.

The Donut Finishing Center (DFC) is designed for bakers and donut makers who need to make maximum use of limited space. It contains 3 large radiant-air heated bowls for icings and 4 smaller unheated bowls for sprinkles. Two fold-down extensions provide a sanitary working surface when needed, and 5 shelves below the work surface provide storage - all without using valuable floor space.
**Product Information**

**H & I - 2 / H & I - 4**
- Two or four 13” (33cm) stainless steel bowls and lids - hold 7 lbs (3.2 kg) each
- Stainless steel construction throughout
- Heated water tank with thermostat (max 130°F/55°C)
- 4 heavy duty caster wheels (2 lockable)
- Hand thermometer
- Butterfly valve drain

**Sugaring Table**
- Two 17” (48 cm) stainless steel bowls (20 qt./19L each).
- Two drawers on all-stainless rollers contain bowls.
- Stainless steel construction.
- 4 heavy duty caster wheels (2 lockable).
- 10.6 sq. ft. (1m²) work surface.
- No power required.
- Guides for docking H & I - 2 or H & I - 4 icing warmers (optional).
- Upper storage shelf (optional).

**Donut Finishing Center**
- Thermostat regulated soft radiant dry heat
- 3 third-size heated icing pans (5.6 qt./5.3L each)
- 4 quarter-size unheated topping pans (3.9 qt./3.7L each)
- 2 fold down extensions for bun pans or screens
- 5 storage shelves under work surface for standard bun pans
- Stainless steel, nickel plated steel and aluminum alloy construction (Stainless steel work surface and pans)

**Dimensions & Power**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH x DEPTH x HEIGHT</th>
<th>SHIPPING WEIGHT (Shipping Class=85)</th>
<th>VOLTS</th>
<th>AMPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>H &amp; I - 2</td>
<td>31”W x 18”D x 36”H</td>
<td>79 W x 46 D x 91 H</td>
<td>125 lbs (57 kg)</td>
<td>120/240V-50/60hz-1ph</td>
</tr>
<tr>
<td>H &amp; I - 4</td>
<td>31”W x 31”D x 36”H</td>
<td>79 W x 79 D x 91 H</td>
<td>143 lbs (65 kg)</td>
<td>120/240V-50/60hz-1ph</td>
</tr>
<tr>
<td>SUGARING TABLE (w/ upper shelf)</td>
<td>53”W x 31”D x 54”H</td>
<td>135 W x 79 D x 137 H</td>
<td>322 lbs (146 kg)</td>
<td></td>
</tr>
<tr>
<td>SUGARING TABLE with H &amp; I - 2</td>
<td>72”W x 31”D x 54”H</td>
<td>183 W x 79 D x 137 H</td>
<td>447 lbs (203 kg)</td>
<td>120/240V-50/60hz-1ph</td>
</tr>
<tr>
<td>SUGARING TABLE with H &amp; I - 4</td>
<td>86”W x 31”D x 54”H</td>
<td>218 W x 79 D x 137 H</td>
<td>465 lbs (211 kg)</td>
<td>120/240V-50/60hz-1ph</td>
</tr>
<tr>
<td>DONUT FINISHING CENTER</td>
<td>36”W x 27”D x 36”H</td>
<td>91 W x 69 D x 91 H</td>
<td>190 lbs (86 kg)</td>
<td>120/240V-50/60hz-1ph</td>
</tr>
</tbody>
</table>
Belshaws HI-series Icers provide fast, uniform icing of cake and yeast-raised donuts - and any product under 2 inches in height - all without the need for the operator’s hands to touch the product or icing.

Full screens or bun pans can be iced in seconds. Special skills are not needed - consistent, uniform icing can be applied by a novice. Easy changeover to different flavors is accomplished by removable, heated icing pans stored under the icing unit.

The **HI-18** icer accommodates 18” x 26” standard screens or bun pans. The **HI-24** accommodates all sizes up to 24” x 26” screens or pans. Floor models occupy little space and are moveable on casters. The **HI-18C** is designed for countertop use.

Icing is held in a large capacity trough and warmed indirectly by a low wattage, uniform radiant heating system. Belshaws unique donut handling system delivers the donuts to the icing and retrieves uniform, smudge-free finished products, without immersing the screen or bun pan. The finished product is immediately ready for display.

Heavy-duty construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.
Product Information

- NSF listed
- Heavy duty construction of stainless steel, aluminum alloys, and plated steel.
- Easily removable icing pan for quick changeover to other flavor icings.
- Storage space within floor models for 4 additional icing pans.
- Infinite range thermostat control.
- Mobile on 4 lockable casters (floor models only).
- Removable components for easy cleaning.
- Cleanable in rack washer once heating unit removed.

HI-18C (Countertop)

HI-18F • HI-24F (Floor Model)

Dimensions And Power

<table>
<thead>
<tr>
<th>Model</th>
<th>L x W x H</th>
<th>Shipping weight</th>
<th>120 V</th>
<th>208/240 V</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in</td>
<td>cm</td>
<td>W A</td>
<td>W A</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>50/60Hz/1ph</td>
<td>50/60Hz/1ph</td>
</tr>
<tr>
<td>HI-18C</td>
<td>38 x 45 x 17</td>
<td>97 x 114 x 43</td>
<td>220 100</td>
<td>900 7.5</td>
</tr>
<tr>
<td>HI-18F</td>
<td>38 x 45 x 40</td>
<td>97 x 114 x 102</td>
<td>325 148</td>
<td>900 7.5</td>
</tr>
<tr>
<td>HI-24F</td>
<td>38 x 51 x 40</td>
<td>97 x 130 x 102</td>
<td>394 179</td>
<td>1200 10</td>
</tr>
</tbody>
</table>

Screen Sizes And Capacity

<table>
<thead>
<tr>
<th>Model</th>
<th>Max screen / bun pan size</th>
<th>Icing capacity</th>
<th>Number of donuts (typical)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in</td>
<td>cm</td>
<td>lbs</td>
</tr>
<tr>
<td>HI-18C</td>
<td>18 x 26</td>
<td>46 x 66</td>
<td>50</td>
</tr>
<tr>
<td>HI-18F</td>
<td>18 x 26</td>
<td>46 x 66</td>
<td>50</td>
</tr>
<tr>
<td>HI-24F</td>
<td>23 x 23</td>
<td>58 x 58</td>
<td>60</td>
</tr>
</tbody>
</table>
This tough, durable 8 Quart Mixer is ideal for cake donut production and will handle smaller quantities of raised donuts as well. It is also suitable for numerous other mixing tasks. The mixer is built on a rigid cast iron base along with premium grade steel for transmission gears and shafts, and has front mounted controls, a 15 minute timer, and slide away bowl guards for easy loading. The 8-Quart Bowl, Flat Beater, Wire Whip, and Dough Hook are standard equipment.

The mixer meets NSF and ETL standards for safety and sanitation.

**Standard features**

- Gear driven, high torque transmission
- 3 Fixed speeds
- 1/4 HP custom built motor
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast aluminum body
- Polycarbonate bowl guard
- Front mounted controls
- 15 Minute digital timer
- 6 Foot cord and plug

**Standard Accessories**

- 8 quart stainless steel bowl
- Flat beater
- Stainless steel wire whip
- Spiral dough hook

**Standard Warranty**

- 2 years parts / 1 year labor
Specifications

- **Motor:** 1/4 HP, grease packed ball bearing, air cooled, 115V-60-1, 5A. Thermal overload protection (manual reset).
- **Finish:** NSF approved enamel white paint.
- **Capacity:** 8 quart (7.6 liter) capacity bowl.
- **Transmission:** Heat treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long lasting grease. All shafts are mounted in ball bearings. Transmission gears are driven by direct linkage to the motor drive shaft. This design yields high torque mixing power.
- **Agitator speeds (RPM):**
  - Low: 132
  - Medium: 234
  - High: 421
- **Standard Equipment:** Standard equipment includes an 8 quart #304 series stainless steel bowl, spiral dough hook, stainless steel wire whip, flat beater, polycarbonate bowl guard, and 15 minute digital timer. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.
- **Cord and Plug:** 6 ft. flexible three wire cord and ground plug.
- **Dimensions:**
  - Footprint = 11.8” x 15.8” (300 mm x 401 mm)
  - Overall length: 15.8” (401 mm)
  - Overall width = 11.8” (300 mm)
  - Overall height = 22.9” (582 mm)
- **Shipping**
  - Freight Class: 85
  - Net weight: 55 lbs. (25 kg)
  - Approximate Shipping weight: 62 lbs. (28.1 kg)
  - Shipping dimensions: 20”W x 16”D x 26”H (598 mm W x 406 mm D x 660 mm H)
Belshaw’s BX Convection Ovens are designed and manufactured specifically for producing high-quality baked goods. The BX series is available in 2-tray, 4-tray and 10-tray configurations and is ETL-listed for safety and sanitation. Air flow and moisture management systems ensure the BX oven produces a high-quality, even bake – time after time.

The internal oven configuration and fan design are the keys to the air flow management system. These features allow high egg-content products to develop proper cell structure and reduce the likelihood of drying baked-products out.

The moisture management system features a high-velocity water-fracturing system that provides high-quality steam on demand. Rapid water vaporization forces moisture to enrobe the baked product and enables fast gel-paste formation on its surface. The result is good control of crust depth, shine, and coloration. Furthermore, the moisture acts as a vehicle for heat transmission to the product interior which promotes an even-bake and extends shelf-life.

Belshaw’s BX Oven features two options for electronic programmable controllers — the Classic and the SmartBake.

The Classic Controller is capable of storing up to 9 different programs. The programmer can preset bake temperature, bake time, steam duration, and damper duration.

The state of the art SmartBake Controller allows for more flexible and sophisticated baking programs. The controller is capable of storing up to 99 six-phase baking programs. Different settings for bake temperature, power level, steam time, fan direction, and damper duration are possible for each phase. The SmartBake Controller can also be programmed for full or half-loads and provides large, color, alphanumeric and graphical displays — perfect for exhibition baking.

BX Ovens are fitted with vented doors with ‘cool to touch’ double glazing. Air flow between the panes provides cooler glass and surrounding metalwork and saves energy by reducing heat loss.
Features Summary – Ovens
- Produces an even bake.
- Steam injection is standard on all ovens.
- 2 programmable controller options.
- BX10 holds 18” x 26” trays
- BX2 holds 60 x 40cm trays
- BX4 holds either 60 x 40cm or 26” x 18” trays
- BX2 and BX4 ovens are stackable.
- BX10 ovens include stand and casters.
- ‘Cool to Touch’ oven-door technology.
- ETL listed

Proofer and Stand
- Blower system for evenly circulating warm humid air.
- Thermostat-controlled dry heat and wet heat.
- 8-tray capacity
- Stainless steel and aluminum construction.
- Heating unit readily removable for thorough cleanup.
- Auto-water optional

SmartBake Controller
Up to 99 programs. Six phases possible in each program. For each phase, you control:
- Phase time
- Bake temperature
- Power level (permits control of oven chamber air velocity in conjunction with temperature).
- Steam injection on/off.
- Fan cycles. Fan can reverse direction up to 9 times per phase.
- Damper open/shut.

Programs are set through control panel or via download from computer. Prominent countdown timer and audible signal at end of program.

Classic Controller
Up to 9 programs. For each program, you control:
- Bake time
- Oven temperature
- Steam duration
- Damper duration

Settings can be changed while the program is running. Programs are set on control panel.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>TRAYS</th>
<th>Tray size</th>
<th>Shelf height</th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>WEIGHT</th>
<th>ELECTRICAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>BX2 – 6040</td>
<td>2</td>
<td>60 x 40 cm</td>
<td>3.5” (95mm)</td>
<td>16.5” (420mm)</td>
<td>39.5” (1.0m)</td>
<td>29” (735mm)</td>
<td>280 lbs (127 kg)</td>
<td>Volts: 240V, 60Hz, 1ph</td>
</tr>
<tr>
<td>BX 4 – 6040</td>
<td>4</td>
<td>60 x 40 cm</td>
<td>22.5” (570mm)</td>
<td>39.5” (1.0m)</td>
<td>35.5” (905mm)</td>
<td>370 lbs (168 kg)</td>
<td>Volts: 220V, 60Hz, 1ph</td>
<td>35 A</td>
</tr>
<tr>
<td>BX-4 – 2618</td>
<td>4</td>
<td>18” x 26”</td>
<td>21” (53cm)</td>
<td>34” (84cm)</td>
<td>46” (1.17m)</td>
<td>370lbs (168 kg)</td>
<td>Volts: 220V, 60Hz, 3ph</td>
<td>24 A</td>
</tr>
<tr>
<td>BX-10 – 2618</td>
<td>10</td>
<td>18” x 26”</td>
<td>74” (1.87m)</td>
<td>54” (84cm)</td>
<td>53” (1.35m)</td>
<td>982lbs (446 kg)</td>
<td>Volts: 208V, 60Hz, 3ph</td>
<td>58 A</td>
</tr>
<tr>
<td>BX PROOFER</td>
<td>8</td>
<td>18” x 26”</td>
<td>46” (1.17m)</td>
<td>39.5” (1.0m)</td>
<td>35.5” (905mm)</td>
<td>111kg (243 lbs)</td>
<td>Volts: 208V, 60Hz, 1ph</td>
<td>10 A</td>
</tr>
</tbody>
</table>

IMPORTANT
1. Standard cord 6ft/1.8m
2. Damper: butterfly type
3. Water Supply: min 30 PSI (2 bar) at the oven
4. Clearance 18” (450mm) above oven (unless stacked); 2” (50mm) at back and sides.

ETL listed: conforms to UL standard 197 and NSF standard 4; certified to CSA C22.2 No.109
The DOMIX series of water meters utilize state-of-the-art technology to deliver the most accurate volume and temperature dispensing available in the bakery equipment market today. The key to this performance is a proprietary, cast, thermostatic mixing valve developed specifically for high-accuracy dosing.

All DOMIX meters are microprocessor controlled and feature touch-type keyboards and electronic display of delivered water quantity and temperature. Electronic burn-in, testing of all electronics and calibration is performed on every meter.

There are three models: 35M, 45 and 45A.

**All models feature:**
- State-of-the-art, proprietary, cast, mixing valve
- Microprocessor control
- Brass, bronze and stainless steel construction – no iron or cast iron
- Stainless steel double-net filters, in-line stainless check valves, and stainless inlet ball tap valves
- Stainless steel housing
- 8-foot delivery wand with stainless fittings
- Remote pump power supply plug with fuse and spare
- English (lbs/oz; °F) or metric (liters; °C) settings
- ETL (to UL and NSF) and CE approval
- Memory of last setting
- Resumption of delivery after program interruption or power failure

**The DOMIX 45 also features:**
- Memory for 80 programs
- Highly accurate external temperature probe
- Digital display of external probe temperature
- Automatic bypass while water is coming to temperature

**The DOMIX 45A includes the features of the 35M and 45 plus:**
- Microdoser function that allows accurate dosing of large and small volumes
Guide to options:

Model: Domix models 35, 45, or 45A
Voltage: Line voltage, frequency, phase
Housing: Housing type
Type: Model version

Currently available models:
- DOMIX–35M–110V/60HZ–SS–ETL
- DOMIX–45–110V/60HZ–SS–ETL
- DOMIX–45A–110V/60HZ–SS–ETL

Technical data

<table>
<thead>
<tr>
<th>DOMIX model</th>
<th>35M</th>
<th>45 / 45A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>17.5&quot;W x 20&quot;H x 8&quot;D (45cm x 51cm x 20cm)</td>
<td>17.5&quot;W x 20&quot;H x 8&quot;D (45cm x 51cm x 20cm)</td>
</tr>
<tr>
<td>Voltage/Frequency</td>
<td>110V/60hz</td>
<td>110V/60hz</td>
</tr>
<tr>
<td>Water Connections</td>
<td>1/2&quot; NPT</td>
<td>1/2&quot; NPT</td>
</tr>
<tr>
<td>Bypass Connection</td>
<td>n/a</td>
<td>16mm</td>
</tr>
<tr>
<td>Max incoming temp</td>
<td>150º F (65º C)</td>
<td>150º F (65º C)</td>
</tr>
<tr>
<td>Temperature out range</td>
<td>36–140º F (2 – 60º C)</td>
<td>36–140º F (2 – 60º C)</td>
</tr>
<tr>
<td>Temp tolerance</td>
<td>± 2º F (1º C)</td>
<td>± 2º F (1º C)</td>
</tr>
<tr>
<td>Min incoming pressure</td>
<td>15 psi (1 bar)</td>
<td>15psi (1 bar)</td>
</tr>
<tr>
<td>Max incoming pressure</td>
<td>75 psi (5 bar)</td>
<td>75 psi (5 bar)</td>
</tr>
<tr>
<td>Maximum dispensed quantity</td>
<td>999.9 lbs or 999.9 L</td>
<td>999.9 lbs or 999.9 L</td>
</tr>
<tr>
<td>Quantity tolerance</td>
<td>± 1%</td>
<td>± 1%</td>
</tr>
<tr>
<td>Dispensing Rate @ min incoming pressure</td>
<td>4.5 gpm (18 Lpm)</td>
<td>4.5 gpm (18Lpm)</td>
</tr>
<tr>
<td>Dispensing Rate @ max incoming pressure</td>
<td>10.5 gpm (40 Lpm)</td>
<td>10.5 gpm (40 Lpm)</td>
</tr>
</tbody>
</table>

Notes 1 Dimensions include the area shown in the illustrations above. Allow extra 4" (10cm) for bypass connection hose on Domix 45/45A.

Product Description Key

<table>
<thead>
<tr>
<th>Product</th>
<th>Model</th>
<th>Voltage</th>
<th>Housing</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOMIX</td>
<td>35M</td>
<td>45</td>
<td>45A</td>
<td>ETL</td>
</tr>
</tbody>
</table>

Guide to options:
- Model: Domix models 35, 45, or 45A
- Voltage: Line voltage, frequency, phase
- Housing: Housing type
- Type: Model version

Currently available models:
- DOMIX–35M–110V/60HZ–SS–ETL
- DOMIX–45–110V/60HZ–SS–ETL
- DOMIX–45A–110V/60HZ–SS–ETL

Certifications