

# CENTURY automates your donut production.

## Century Automatic Glazer

With its thin curtain of glaze, every donut gets equal coverage.

**Even, identical coverage.** Century's waterfall glaze system pumps evenly and covers each donut identically, giving added product consistency.

**Silent, smooth pumping.** Century's silent-running pump system produces a non-stop supply of smooth glaze. As with all Century equipment, the glazer is washdown-resistant.



## Century Conveyors

45°, 90° & 180° conveyors make Century fit in less space.

**Cooling.** Century's forced-air cooling conveyor and 90°/90°/180° curved conveyors provide a cooling period for just-fried donuts.

**Exhibition-style.** Sweeping, curved conveyors are all part of the fascination of watching donuts as they are produced.



## Century Screen Loader

Screen loader saves time and minimizes handling.

**Less handling.** Century's screen loader gently places donuts onto wire screens, eliminating the need to handle each one individually. The donuts can then be easily transferred for either packaging or decorating.



New C10-24G fryer

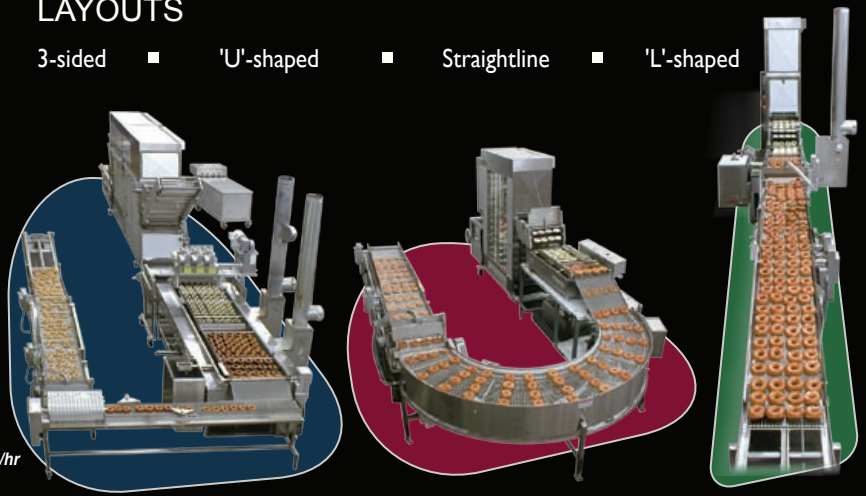
## CAPACITY

Standard donuts @ 100 second frying time (nominal)

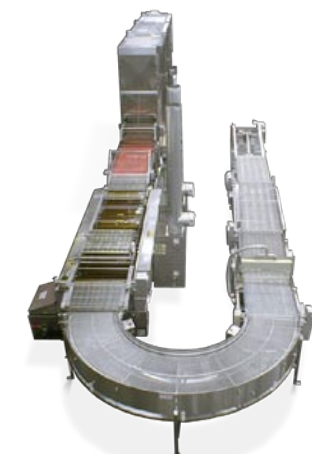
Century 6-16	78 doz/hr
Century - Mark VI	106 doz/hr
Century C6-16 / C200	153 doz/hr
Century C6-24 / C300	234 doz/hr
Century C10-16 / C400	324 doz/hr
Century C10-24 / C600	473 doz/hr
Century C10-36 / C800	648 doz/hr
*NEW Century C14-24	685 doz/hr

## LAYOUTS

3-sided ■ 'U'-shaped ■ Straightline ■ 'L'-shaped



CENTURY Donut Production System



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You don't have to strain yourself to make a few <sup>Thousand</sup> good donuts...

**CENTURY**

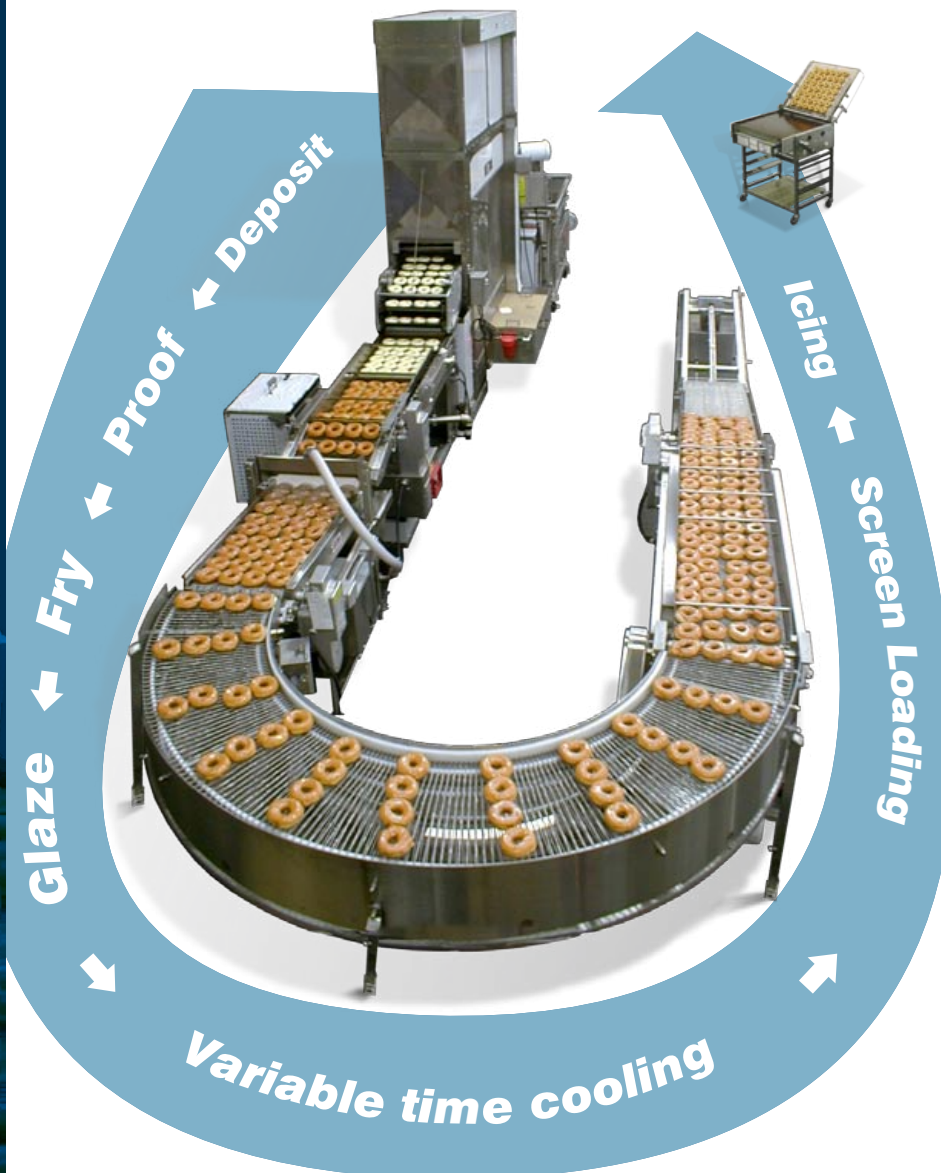
Donut Production System

by **Belshaw** The Worldwide Leader in Donut Production Equipment

814 44th Street NW, Auburn WA, 98001 USA  
 Tel: (206) 322-5474 (800) 578-2547  
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Wholesalers, commissaries, and exhibition-style donut producers rely on Belshaw for the proven experience that's helped to produce the world's donuts for over four decades.

Century is a modular system for frying and finishing practically any variety of cake and raised donut. You choose your production capacity from models available between 90 and 720 dozen/hour. The Century series of fryers, proofers, depositors and auxiliary glazing, cooling and screen loading equipment gives your bakery employees the confidence to take charge of the donut making process and produce the consistent high quality donuts that you need.



**Belshaw – your donut specialist.**  
**We make donut production easier.**

**Technology for delicious taste** – in one modular system

Century Automatic Fryer

**At the heart of the donut production process, the gas or electric Century fryer is a multi-functional labor saver.**

**Smooth, hands-free.** Fries, turns, maintains shortening level and discharges smoothly, leaving the operator free to supervise other parts of the process.

**Energy saving.** 100% enclosed burner tubes, internal turbulators, heat deflectors – all are balanced for a highly efficient, optimum-BTU burn using Belshaw's patented "CONTROLLED COMBUSTION" technology.

**Twice the control.** Two independently programmed temperature zones allow for extra heat at the infeed of the fryer, resulting in more even frying.

**Flexible.** Options such as multiple turn stations and submersers allow you to produce more donut varieties – with changeover from one product to another in minutes.

**Dependable.** The working life of a Belshaw fryer is frequently measured in decades. Wholesale bakeries require continuous smooth operation over long periods – the Century fryer includes dozens of labor saving features and construction details to that end.



Century Thermomatic Proofer

**Revolutionary dust-free proofing banishes flour from the frying process.**

**No-flour environment.** Belshaw's unique dust-free proofer prolongs the life of shortening, simplifies loading, and reduces labor.

**Huge labor savings.** Automated proofing saves more labor than any other part of donut-making. The Century proofer was designed from the ground up to be run by employees without extensive knowledge or training.

**Viewing windows.** You can even let customers watch the donuts as they move in the proofer, through large viewing windows.



Cake Donut Depositors + Yeast Raised Donut Extruders

**Belshaw depositors are legendary.**

**Multimatic<sup>1</sup> for cake donuts; Vacumatic<sup>2</sup> or Pressure Cutter<sup>3</sup> for raised donuts.** All produce accurate deposits, time after time...

