



The worldwide leader in donut production equipment

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## TABLETOP FRYERS

616B Fryer  
Cut-N-Fry  
Hushpuppy Maker  
Cut-N-Fry Loukoumathes  
Tempura Fryer

### 616B Fryer

The 616B 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). With a capacity of up to 35 dozen average size donuts per hour, it represents the best possible use of space for its size. It is designed for use with Belshaw's Type K donut depositor or as part of a Cut-N-Fry system (below). The 616 can also fry raised donuts.

The 16" x 16" kettle area has room for 16 medium size donuts at a time. The fryer is constructed with durable, sanitary materials. The heavy duty element tilts out of the way to facilitate cleaning. A drain tray and 2 screens with handles are standard. Temperature gauge (model 616BT) is optional.

### 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. The Cut-N-Fry is based on the 616B fryer and includes 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.

### Tempura Fryer

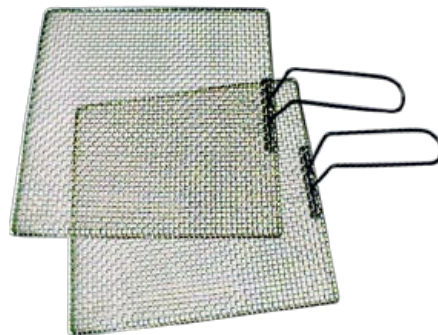
Tempura makers find the Belshaw 616B's small size, shallow depth and overall simplicity ideal for tempura frying.



Belshaw 616B Fryer



Belshaw 'Cut-N-Fry' for HushPuppy/Loukoumathes



Belshaw 616B fryer screens



Features

**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.

**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

MODEL	DIMENSIONS				Shortening Capacity	ELECTRICAL DATA				APPROX. SHIPPING WEIGHT
	Width closed	Width open	Depth	Height		208V/60/1		240V/60/1		
						KW	A	KW	A	
<b>616 Fryer only</b>	18" (46cm)	36" (91cm)	22" (56cm)	10" (61cm)	55 lbs (25kg)	4 KW	19.2 A	4.4 KW	18.6 A	55 lbs / 25kg
<b>616 CUT-N-FRY</b>	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
<b>616 Hushpuppy Maker</b>	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
<b>616 CUT-N-FRY Loukoumathes</b>	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
<b>SERVICE REQUIRED:</b>	30 Amp, 208/240 Volts, with NEMA 6-30R; 2 pole, 3 wire grounding									



ALL MODELS

