

Belshaw

HV

High Volume Industrial Donut Lines

HV2018G | HV2020G | HV2024G | HV2028G | HV2032G

Fryers 18, 20, 24, 28 or 32 feet long, with sediment removal system



Serving bakeries for **95** years

www.belshaw.com



BELSHAW ADAMATIC BAKERY GROUP 814 44th St NW, Suite 103, Auburn, WA 98001

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Fryers 18, 20, 24, 28 or 32 feet long, with sediment removal system



HV Industrial Line Components

HV Industrial Fryer

- 18, 20, 24, 28 or 32 feet long
- 42" frying width (10 standard or 20 mini donuts)
- Sediment removal system
- Power-assisted conveyor hoist
- PLC controlled

HV Industrial Cake Donut Depositor

- 10, 12, 15 or 20 cuts per cycle
- High speed depositing
- Deposit size adjustable in operation with Roto-Flex mechanism
- Fast, no-tools clean-up
- PLC controlled

HV Industrial Proofer

- Active release system for transferring product to fryer with minimal dusting
- Multi-zone temperature and humidity control with steam injection system
- Synchronizes with sheeting and frying
- Band-style transfer conveyor for swapout with Cake Donut Depositor
- PLC controlled

HV Industrial Glazer • HV Industrial Icer

- Pre-warmed icing or glaze with digital temperature control
- Controlled conveyor speed, glaze flow and icing depth
- Agitator to stir icing or glaze and maintain smoothness
- Rounded tank to prevent accumulation in corners
- Easy clean, washdown capable

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FRYER FEATURES in brief

- 5 available frying lengths, 18', 20', 24', 28', or 32'
- 42" frying width on all fryers (10 standard or 20 mini donuts)
- Capacity from 1320 to 2460 dozen donuts/hour (@ 100s frying time)
- Turbo premix gas system with modulating valves for precision control of temperature and increased efficiency
- Power-assisted conveyor hoist
- Sediment conveyor with electric drive
- Preheated shortening refill reservoir connected to remote oil supply tank
- Variable speed conveyor drive
- Synchronizes with Belshaw HV Industrial Proofer, Cake Donut Depositor, Glazer and auxiliary equipment
- Air-assisted turner
- Remote PLC control console, to be installed wherever most convenient
- Draft inducer and barometric damper on exhaust flues

- Standard junction box on fryer with thermocouples and lift system proximity switches
- Industrial duty construction throughout
- Installation planned and executed by experienced Belshaw field engineers and technicians
- Priority service assistance by field engineers and technicians

OPTIONS

- Remote filter for continuous filtration of oil
- Flue ductwork
- Ventilation hood
- Machine mounted labels

GAS AND ELECTRICAL DATA

- Voltage: 460 V, 60 Hz, 3-Phase
- Power requirement: Dependent on options selected
- Largest Motor: 2 hp
- Gas connection: 1½" NPT
- Max input pressure: 5 psi

Features and specifications may change due to continuous improvement of this product.

DIMENSIONS & SPECS (see diagram on following page)

Dimension (see diagram)	Model				
	HV2018G	HV2020G	HV2024G	HV2028G	HV2032G
A Kettle length (inside)	18'-0" (5.49 m)	20'-0" (6.10 m)	24'-0" (7.32 m)	28'-0" (8.53 m)	32'-0" (9.75 m)
B Kettle length (overall)	18'-5" (5.61 m)	20'-5" (6.22 m)	24'-5" (7.44 m)	28'-5" (8.66 m)	32'-5" (9.88 m)
C Gas inlet valve location	10'-8" (3.25 m)	12'-11" (3.94 m)	15'-9" (4.8 m)	18'-2" (5.54 m)	20'-8" (6.3 m)
D Exhaust flue 1 location	5'-3" (1.60 m)	5'-9" (1.75 m)	6'-11" (2.11 m)	8'-0" (2.44 m)	9'-2" (2.79 m)
E Exhaust flue 2 location	8'-4" (2.54 m)	9'-2" (2.79 m)	11'-0" (3.35 m)	12'-10" (3.91 m)	14'-7" (4.45 m)
F Overall fryer length	18'-11" (5.77 m)	20'-11" (6.38 m)	24'-11" (7.6 m)	28'-11" (8.81 m)	32'-11" (10.03 m)
G Net frying width	42" (1.07m)	42" (1.07m)	42" (1.07m)	42" (1.07m)	42" (1.07m)
BTU/Hr (max)	900,000 BTU/hr	1,000,000 BTU/hr	1,200,000 BTU/hr	1,400,000 BTU/hr	1,600,000 BTU/hr
Production Capacity @100 sec fry time, w/ 4" pocket	1320 dozen/hour	1480 dozen/hour	1800 dozen/hour	2140 dozen/hour	2460 dozen/hour
Shortening Capacity (approx)	740 gallons (5,700 lbs)	780 gallons (6,000 lbs)	950 gallons (7,200 lbs)	1100 gallons (8,600 lbs)	1300 gallons (10,000 lbs)
	2800 L (2587 kg)	2950 L (2727 kg)	3596 L (3273 kg)	4160 L (3909 kg)	4920 L (4546 kg)

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HV

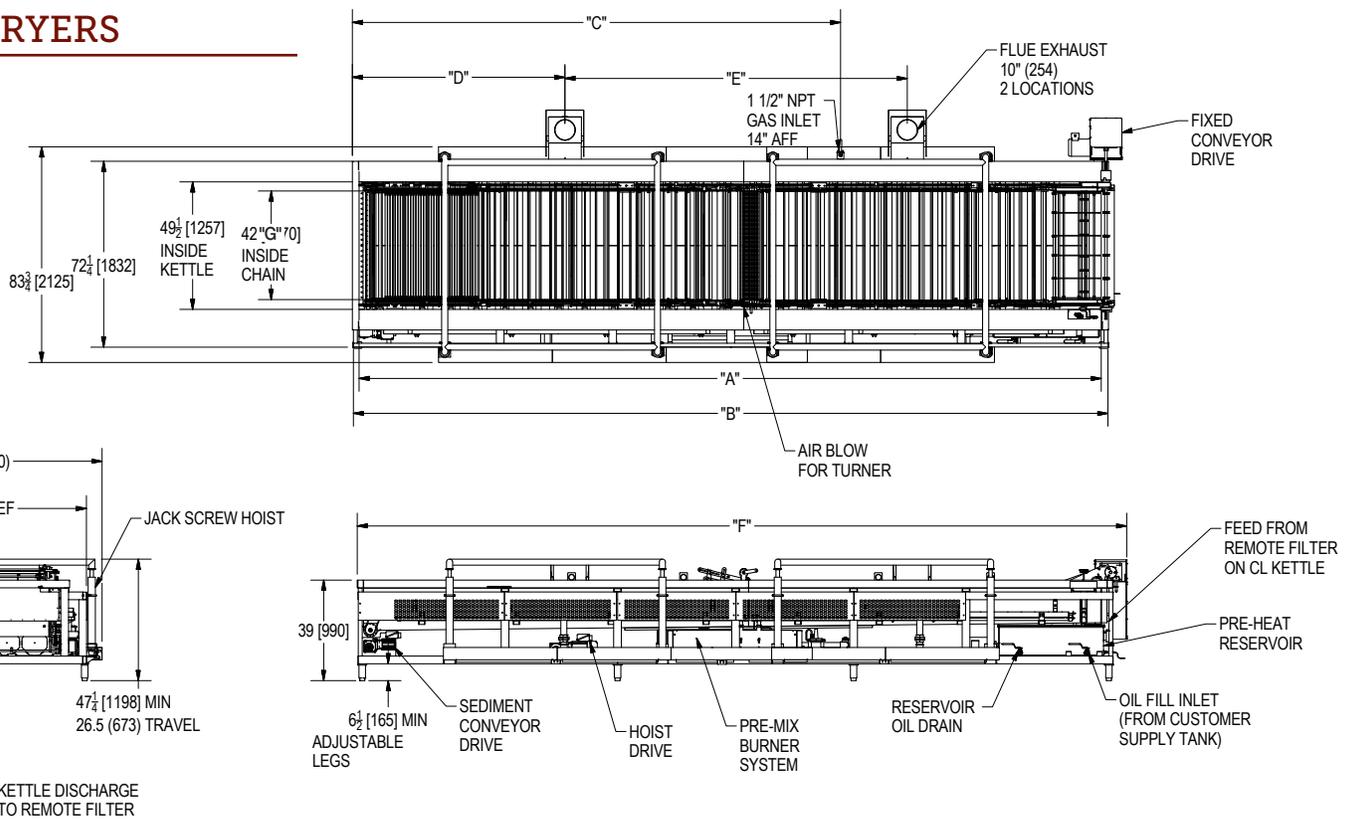
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GAS FRYERS



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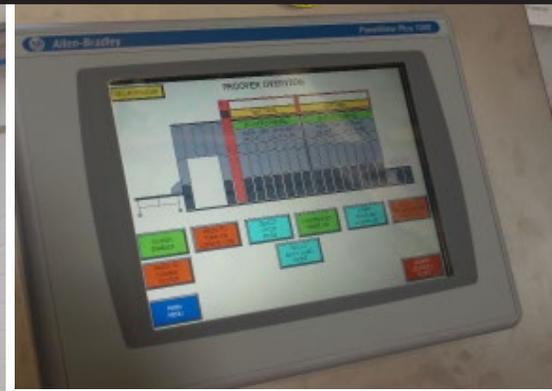
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High Volume Industrial Proofer

HV2018G | HV2020G | HV2024G | HV2028G | HV2032G

Quality consistent proofing for wholesale bakeries



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High Volume Industrial Proofer

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Industrial-grade proofing for wholesale bakeries



Specifications in brief

- Allen Bradley PLC controls with 10 inch touch screen.
- Capacities up to 2,000 dozen per hour at 45 minute proof time
- 10 standard donuts per proofer tray.
- Up to 1,790 active baskets.
- Temperature control up to 120 degrees F.
- Humidity control from 35 to 85 percent.
- Computer controlled pneumatics to operate steam heated heat exchanges for temperature control.
- Computer controlled pneumatics to operate steam injection for humidity control.
- Precise synchronization to fryer via dull encoders.
- Removable transfer conveyor to transport product from proofer to fryer. Can be removed to deposit cake donuts into the fryer.
- Can be manufactured with a pass-through to allow access to both side of a continuous production line.
- Pneumatically controlled ventilation to exhaust excess humidity, also used for cool down the proofer after production.
- Proofer conveyor can operate in 3 modes, Continues run, cycle (follows fryer) and Auto load (runs at set speed, used to load proofer while fryer is off line)
- Can store up to 99 recipes including temperature, humidity and auto loading speed.
- Product tracker that tracks the progress of product inside the proofer.
- Automatic chain oilers.
- Built in maintenance schedule.
- All doors have key locks and lower doors also have safety interlock switches.
- Remote grease zerks to lube upper bearings without the use of ladders or lifts.

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High Volume Industrial Donut Lines

Multispace Cake Donut Depositors

MSHS10 (High Speed)



Belshaw has developed a High-Speed Multi-Spaced version of the Belshaw MultiMatic, which has long been the industry standard for cake donut production. It is a proven reliable machine that can produce a wide variety of cake donut products and sizes, offers quick product changeover and is easy to operate and easy to clean. In addition to these features, Belshaw can now offer production rates of 100+ cuts-per-minute, at 20 cuts across the fryer.

Belshaw's High-Speed MSHS Depositor utilizes the latest technology in the form of Closed Loop Servo Motor Controls and a Dual Axis Motion Control System. Deposit cycles are synchronized precisely to the fryer so that the placement of the donut remains in the center of the pocket. Control is by Allen Bradley PLC.

Comparison with Standard Depositors

Mechanical Life

- The MSHS Depositor uses continuous motion rather than a single-revolution deposit cycle. The mechanical life of the depositor is greatly improved with less stresses on drive gears, couplings, cams, trip arms, and plungers.

Cycle Rates

- The continuous motion of the MSHS Depositor allows cycle rates of 100 cycles/min, substantially higher than the 62 cycles/min of a standard MS Depositor.

Retrofits

- While it is best to specify a High-Speed Depositor in conjunction with a new fryer, existing fryers can be retrofitted with the electronics required to signal a High-Speed Depositor.

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Multispace Cake Donut Depositors

MSHS10 (High Speed)



Principal Features

- Multi-Space – allows reconfiguration of depositor at any time for 10 /12 /15 / 20 deposits per cycle (corresponding to large, medium and mini donuts respectively).
- Real-time Electronic Advance/Retard – locates and synchronizes deposits precisely with fryer pockets.
- Deposit counter with automatic stop when predetermined count is reached.
- Mobile Lift Carrier with adjustable stops to locate depositor in precise position relative to fryer.
- Up to 100 deposits per minute.
- Fast, no-tools-required cleanup.

Options

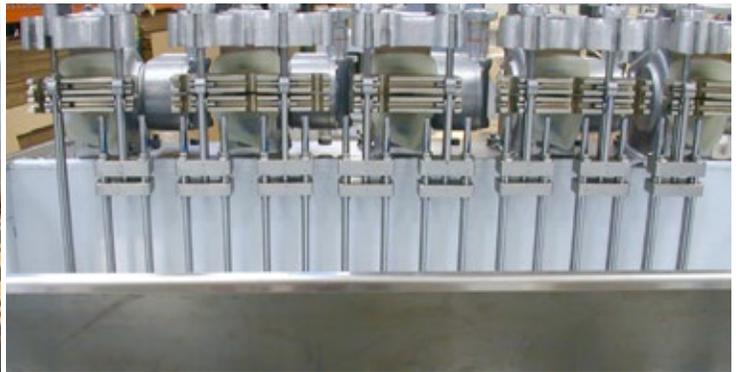
- Powerlift – motorized raise/lower of depositor head
- Batter chute, Bowl rest

Electrical

- 208/240 Volt 50/60 HZ 30 Amps
- 440/480 Volt 50/60 HZ 15 Amps

Dimensions

- MSHS depositors are sized to buyer specifications in order to match your fryer.
- Hopper capacity is approximately 250 lbs (113 kg).



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Industrial Heated Glazer • Industrial Heated Icer

48" width, 10 donuts per row



NEW products for glazing and icing

CHG48 Industrial Heated Glazer

- Produces a consistent waterfall curtain of glaze as donuts pass below it, allows excess glaze to drain, and discharges to a cooling conveyor
- Holds heated glaze at preselected temperature
- Glaze is continuously stirred while in 30-gallon holding tank
- Holding tank is surrounded by water-filled jacket, warmed to selected temperature by internal elements
- Operator has control over: Temperature of glaze - Speed of glaze agitator - Position of glaze waterfall above donuts
- High quality, sanitary stainless steel pump, constantly sending an supply of freshly stirred glaze ready for use
- Precision leveling device on glaze trough
- Easy to use control panel with safety switches

CLEANING OPTION

- 'CYCLONE' Belt washer, to be clamped to glaze conveyor. Sprays high powered water jet to clean the conveyor belt

CHI48 Industrial Heated Icer

- Icer carries donuts across a bath of icing, then turns them icing side up, then discharges to a cooling conveyor
- Holds heated icing at preselected temperature
- Icing is continuously stirred while in 30-gallon holding tank
- Water-filled jacket around holding tank, warmed to selected temperature by internal elements
- Operator has control over: Depth of icing coverage - Speed of donuts through the icer - Temperature of icing - Speed of icing agitator
- Sanitary stainless steel pump, constantly sending an supply of freshly stirred icing ready for use
- Replacement tanks can be used to store alternate icing flavors
- Easy to use control panel with safety switches

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Industrial Heated Glazer • Industrial Heated Icer

48" width, 10 donuts per row



Holding tank with agitator used for stirring

CHG48
Industrial
Heated
Glazer



Even coverage for all donuts



Perfectly even curtain of glaze



'CYCLONE' Belt Washer (optional)



48" width, 10 donuts across

CHI48
Industrial
Heated
Icer



Replicates icing donuts by hand



Holding tank with agitator used for stirring



Handle adjusts depth of icing coverage

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Videos

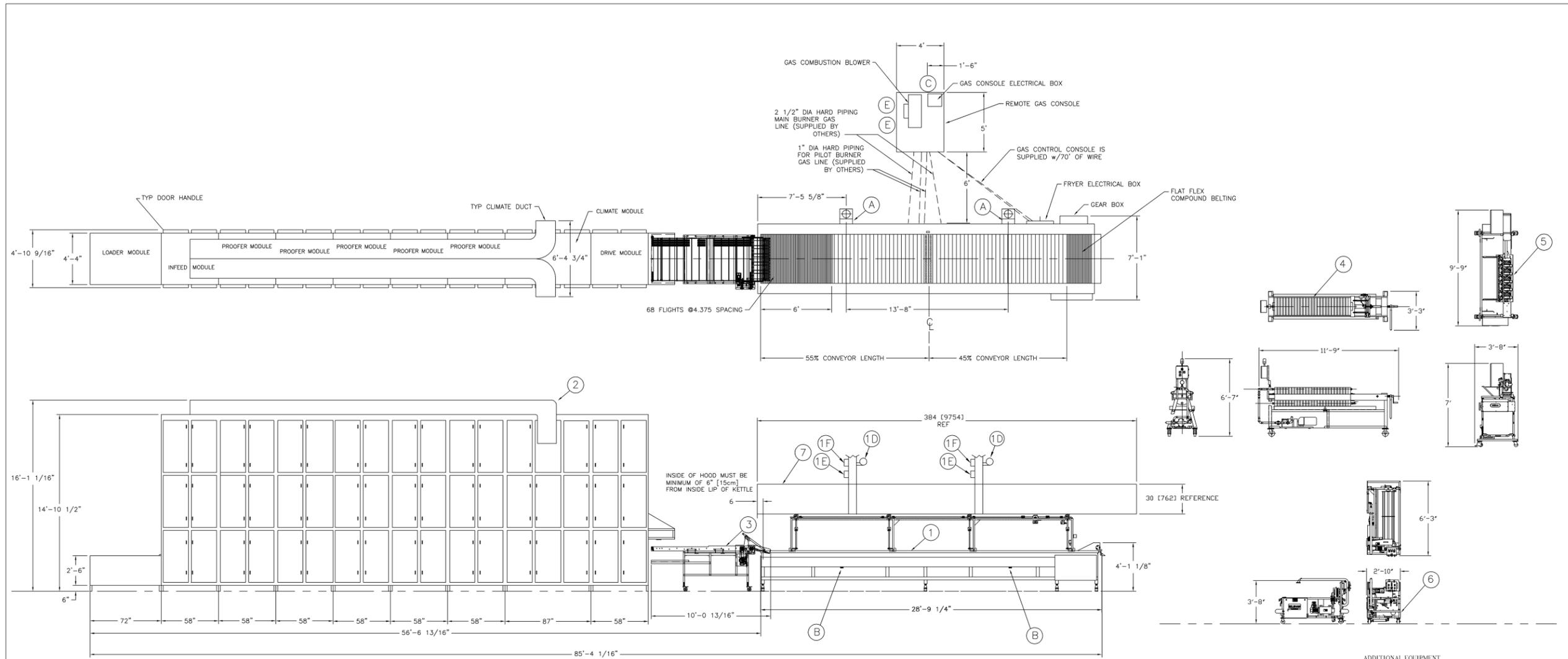
High Volume Industrial Donut Lines



Belshaw High Volume Donut Line 1



Belshaw High Volume Donut Line 2 (pre-shipment test)



- BELSHAW EQUIPMENT:**
- ① C2028G GAS FRYER
 - ①A FRYER ELECTRICAL CONSOLE
 - ①B FRYER GAS CONSOLE
 - ①C FRYER GEAR BOX/ JUNCTION BOX
 - ①D DRAFT INDUCER
 - ①E FAN PROVING SWITCH
 - ①F BAROMETRIC DAMPENER
 - ② HD2001P HI-CUBE PROOFER, 12 DOOR, W/STANDARD CONTINUOUS RUN INFEED
 - ②A PROOFER ELECTRICAL CONSOLE
 - ②B PROOFER 2B PNEUMATIC BOX
 - ③ HD2001C TRANSFER CONVEYOR 10'
 - ④ SF2000-30 STAR FILTER SYTEM
 - ⑤ MS10 DONUT CUTTER
 - ⑥ CHG HEATED GLAZE CART
 - ⑦ HOOD SUPPLIED BY CAPTIVEAIRE

- UTILITY REQUIRMENTS:**
- ① FRYER POWER CONNECTION:
 - ② PROOFER POWER CONNECTION:
 - ③ AIR: 25 PSI, CLEAN DRY AIR.
 - ④ AIR: 25 PSI, CLEAN DRY AIR, 2 3/8 NPT. CONNECTION-FLOW REGULATION REQUIRED BY CUT.
 - ⑤ NATURAL GAS: 1,500,000 BTU/HR MAX., 5 PSI PRESSURE, MIN., 2" NPT.
 - ⑥ STEAM: 350 LBS/HR, MIN 35 PSI CLEAN, DRY STEAM, 1" NPT.
 - ⑦ BLOWER AIR CONNECTION 4" FLANGE (TO FRYER)
 - ⑧ CONDENSATE DRAIN: 1/2" NPT, CUSTOMER IS RESPONSIBLE FOR FINAL DRAINAGE OR RETURN.
 - ⑨ FLUE EXHAUST: 8" EXHAUST DUCTS & DRAFT INDUCERS SUPPLIED & INSTALLED BY CUSTOMER.
 - ⑩ FRYER DRAIN: 3" NPT
 - ⑪ HIGH PRESSURE VENT 1" MALE NPT (TO OUTSIDE)
 - ⑫ 4950 CFM (EACH)-DUCT TO FAN PER NATIONAL/LOCAL CODE.
 - ⑬ STEAM VENT: 1" NPT (TO OUTSIDE)

BELSHAW BROS., INC. <small>SEATTLE, WASHINGTON</small>					
HD2028 FRYER					
CUSTOMER:		DUNBAR			
D	1/4"=1'	CWW	JN	12/17/18	C2028C-3006
SIZE	SCALE	DRAWN	APPD	DATE	DRAWING NO.





























