

Type N Cake Donut Depositor

The Type N depositor is frequently used with smaller fryers such as Belshaw Adamatic's 616B. In addition to donuts, it makes excellent hushpuppies, loukoumades, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

Belshaw depositors are legendary for their precision and smoothness of operation - even after years of use. Each Type N depositor is engineered to produce identical volume and shape with every deposit.

The Type N Depositor employs a hand crank to deposit at a rate up to 80 cycles per minute. The internal workings of the Type N ensures a smooth turn of the crank handle and a regular deposit placed anywhere in the fryer. The Type N is designed to produce accurate deposits over a service life of many years.

Standard features

- Aluminum alloy frame
- Bronze trip arms and bushings
- Crank handle
- Compatible with Belshaw Type N plungers and cylinders only
- Aluminum hopper with capacity 12 lbs (5.5 kg)

Mounting Options

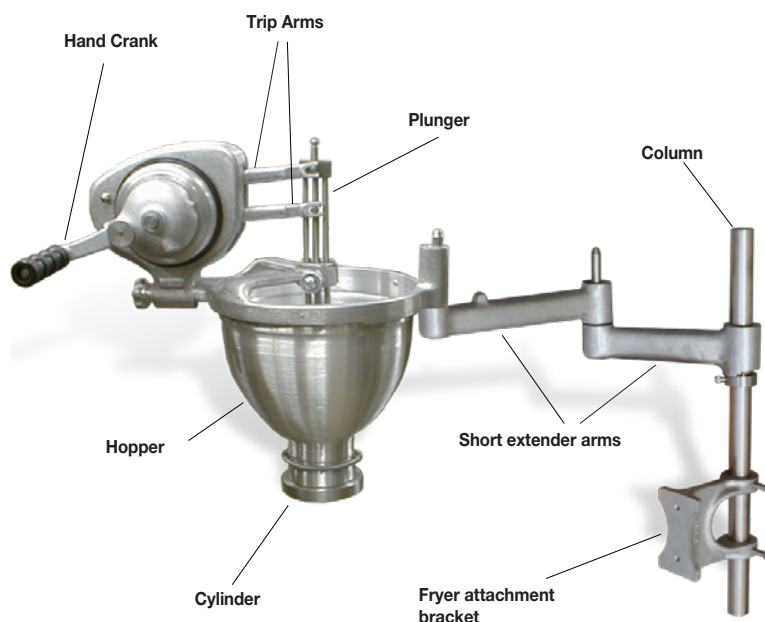
- 3 mounting options available (purchased separately)
 - Fryer mount with column and short extender arms
 - Wall mount with long bracket arms
 - Fryer mount with column and long extender arms

Plungers and Other Accessories

- Plungers and cylinders are purchased separately from the Type N due to the many options.

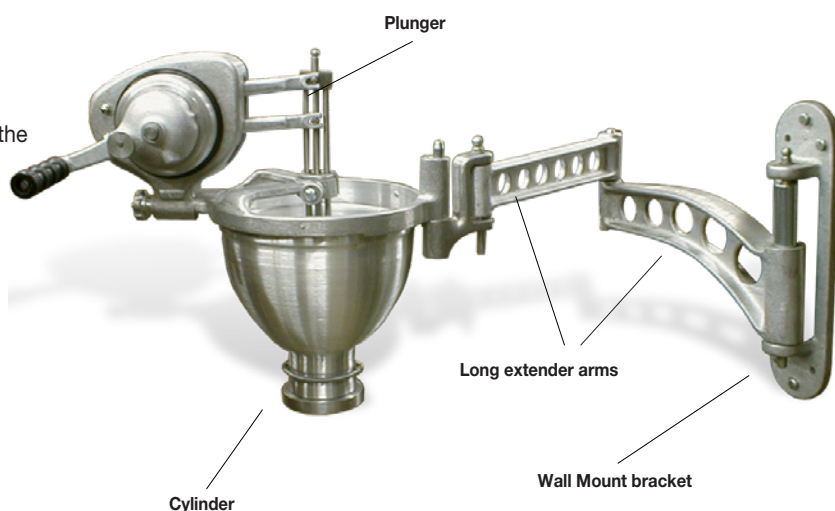
Compatibility with 616B fryer

Type N can be used with Belshaw's 616B fryer to form a tabletop donut system (below).



Belshaw Type N shown with column mount and short extender arms, as used for Belshaw Adamatic 'Cut-N-Fry'.

*Mounting system, plunger and cylinder are purchased separately.



Belshaw Type N shown with wall mount and long extender arms, for bolting to a wall.

*Mounting system, plunger and cylinder are purchased separately.



Belshaw Type N Depositor and 616B Fryer

SHIPPING DATA

- Package for Type N/Plunger/Cylinder/Mounting Brackets:
 - Carton size: 16" x 16" x 22" (41 x 41 x 56 cm)
 - Shipping weight: 32 lbs (20 kg)
- Additional package if column mount is ordered:
 - Carton size: 28" x 3" x 3" (71 x 8 x 8 cm)
 - Shipping weight: 6 lbs (3 kg)

ELECTRICAL DATA

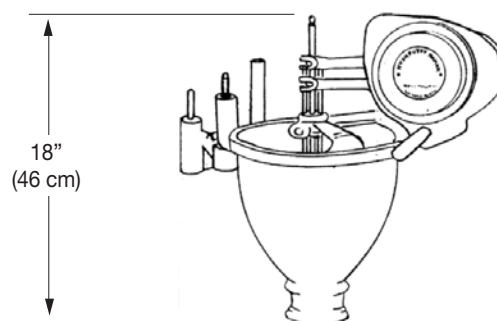
- No power required

CERTIFICATIONS

Certified to NSF-169

DIAGRAM & DIMENSIONS

(Diagram does not show optional mounting bracket or bracket arms)



MODEL SELECTION

Item Nbr.	Options
N20000	Standard Type N depositor (Mounting system, plunger, and cylinder not included. Choose these from accessories below)

ACCESSORIES

Item Nbr.	Description
N-1033	Column mounting kit with short extender arms. For fryer mount only. Used for Belshaw's Cut-N-Fry, Cut-N-Fry for Loukoumathes, and Cut-N-Fry for Hushpuppies.
N-1034	Column mounting kit with long extender arms
N-1036	Wall mounting kit with long extender arms

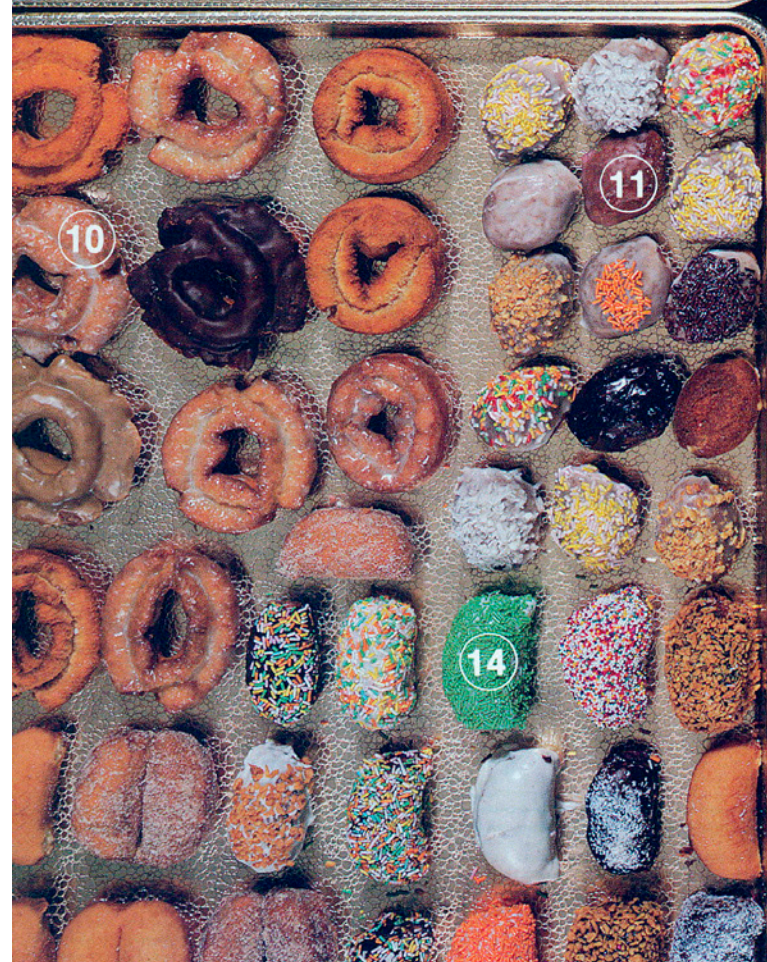
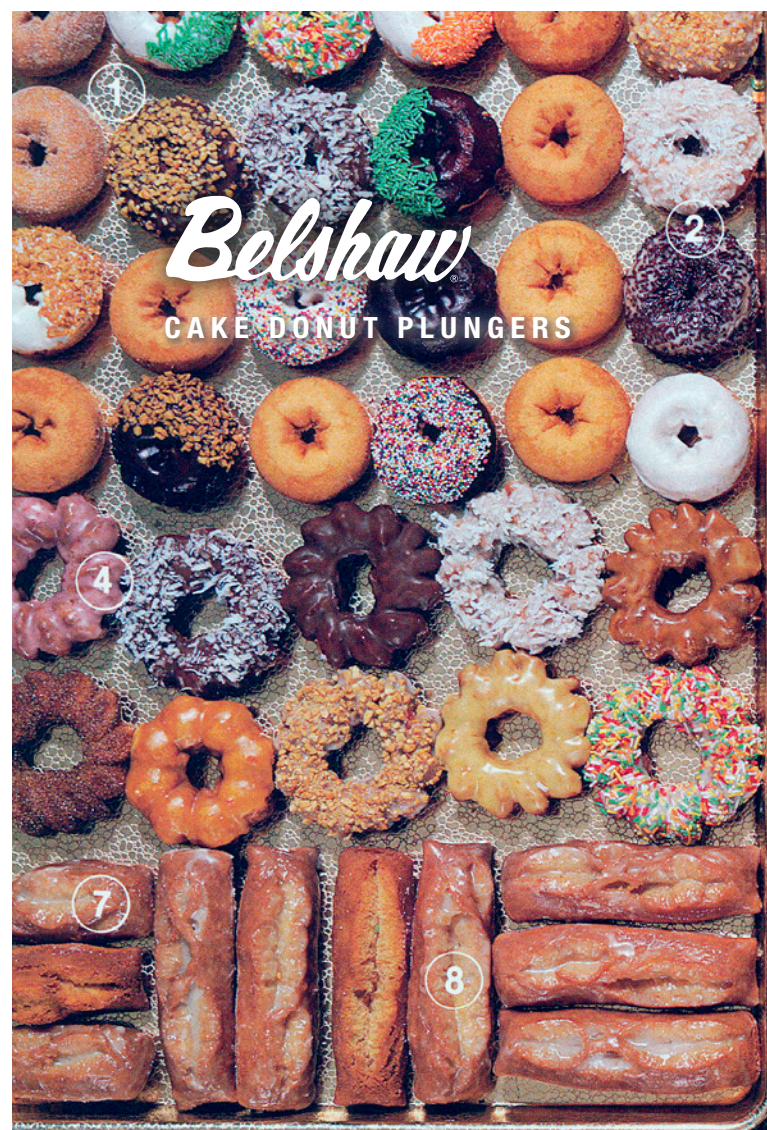
PLUNGERS AND CYLINDERS

Each plunger must match a cylinder of the same size. For instance, a 1-3/4" plunger can only be used with a 1-3/4" cylinder. Different plunger types may be used with just one cylinder, provided all are the same size.

For plunger and cylinder selection see Belshaw's "Plunger Guide for Cake Donuts" or www.belshaw.com/products/category/plungers-and-accessories.

Belshaw

CAKE DONUT PLUNGERS



PLUNGERS FOR TYPE B, F, AND N DEPOSITORS

PLUNGER				DEPOSITOR TYPE	PART NUMBER	AVAILABLE SIZES*	PART NBR EXAMPLES
1 10	PLAIN RING OLD FASHIONED (with 'Old Fashion' mix)			B,F	7SSx[size]	1"	7SSX1
				N	N-1007SSx[size]	1-1/2" 1-5/8" 1-3/4" 1-7/8" 2"	N-1007SSX1-1/2
2	STAR (star pattern around hole)			B,F	7SC-SSx[size]		7SC-SSX1-5/8
				N	N-1007SSSx[size]		N-1007SSSx1-3/4
3	FRENCH CRULLER			B,F	7B-1009x[size]	1-1/2" 1-5/8" 1-3/4"	7B-1009X1-7/8
				N	N-1008SSx[size]	1-7/8" 2"	N-1008SSX2
6	BALL (2,3,4 OR 5 HOLES)			B,F	7G-1000-[code]	Multiple diameter, hole and slot sizes available. Contact Belshaw for the correct code	7G-1000-103DB
				N	N-1009BSS-[code]		N-1009BSS-103C
8	STICK (1 OR 2 SLOTS)			B,F	7H-1000-[code] (1 slot) 7H-1001-[code] (2 slots)		7H-1000-102AE 7H-1001-082DB
				N	N-1009SS-[code]		N-1009SS-081DG
9	KRINKLE / MOCHI			B,F	7F-1004x[size]	1-1/2" 1-5/8" 1-3/4"	7F-1004X1-3/4
				N	N-1012SSx[size]	1-7/8" 2"	N-1012SSX2
10	'OLD FASHION'			B,F	Use Plain Plunger (above) with 'Old Fashion' mix		
				N			
(Not pictured)	CHURRO			B,F	7CD-1009X2	2" only	7CD-1009X2
				N	N-1044	2" only	N-1044

4, 7, 11, 15, 16 Special order only

* Size = Diameter in inches. Other sizes may be special ordered.

PLUNGERS AND ATTACHMENTS FOR DONUT ROBOT® AND TYPE K DEPOSITORS

PLUNGER OR ATTACHMENT				DEPOSITOR	PLUNGER SIZE / PART NBR	
					1" (MINIDONUT)	1-9/16"
1	PLAI043N			TYPE K	K-1042	K-1011A
				DONUT ROBOT	—	U-1001
2	STAR			TYPE K	—	K-1011S
				DONUT ROBOT	—	U-1001S
5	MINIATURE (CUTS TWO) (See Note 1)			TYPE K	Note 2	—
				DONUT ROBOT	MK-1023x1	—
12	BALL (CUTS 4)			TYPE K	—	DR42-1017X1.563
				DONUT ROBOT	—	DR42-1017X1.563
13	NUGGET (CUTS 3)			TYPE K	—	DR42-1016X1.563
				DONUT ROBOT	—	DR42-1016X1.563
14	DUNKERETTE (CUTS 2)			TYPE K	—	DR42-1018X1.563
				DONUT ROBOT	—	DR42-1018X1.563

NOTES 1 Requires Double Miniature (GP) hopper. Hopper and plunger available together Part Number MK-1502-1
2 Double Miniature plunger not available for Type K. Use 1" Plain Plunger for mini donuts.

CYLINDER SELECTION

	DEPOSITOR	PART NUMBERS (match plunger size)		PART NUMBER EXAMPLES
		Up to 1-3/4"	1-7/8" and above	
	B,F	0035SSAx[size]	0035SSBx[size]	0035SSAX1-3/4
	N	N-1035L-Ax[size]	N-1035L-Bx[size]	N-1035L-BX1-7/8
	DONUT ROBOT	No cylinder required		

APPROXIMATE DONUT WEIGHTS

TYPE B,F & N PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)
1"	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)
2"	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)

DONUT ROBOT® & TYPE K PLUNGERS

PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-9/16"	39.7mm	17 oz. (482g)	26 oz. (737g)

Belshaw-SS-BFNPlungers-v02-09m1722