

Open Kettle Donut Fryers (Electric)

Belshaw open kettle electric fryers are designed to efficiently produce all varieties of cake and yeast raised donuts. Almost any size and shape of donut can be made in these adaptable and dependable fryers.

- Belshaw's 600-series open kettle fryers are designed for rapid heating and energy saving. The electronic controller keeps temperature within a narrow band, and displays current temperature and set temperature.
- Belshaw's Open Kettle fryer, cake donut depositor, and filtration system are designed to work together. Easy-to-use submerger screens can be added to fully submerge the desired product.
- The 600-series fryers are fully compatible with Belshaw Type 'B' and Type 'F' donut depositors.
- The elements tilt up to vertical to allow quicker cleaning after each shift.
- Belshaw provides a full line of companion equipment designed for donut production:
 - Type B or Type F cake donut depositors
 - EZ Melt Filtration system
 - CP Cabinet Proofer
 - H&I-2 or H&I-4 Icing Tables
 - HG or HGEZ Hand Glazers

VENTILATION, FIRE SUPPRESSION AND MAKEUP AIR

- Customer is responsible for ventilation hood, makeup air, and/or fire suppression as required by local codes.

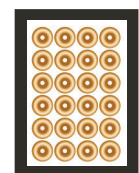
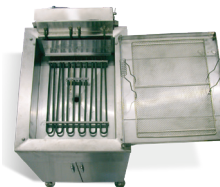


Electric open kettle fryer shown with optional EZMelt filter.

618L

Holds up to
24 donuts

Capacity up to
60
dozen/hour



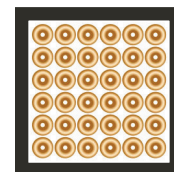
26"
(66cm)

18" (46cm)

624

Holds up to
36 donuts

Capacity up to
90
dozen/hour



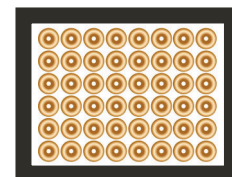
24"
(61cm)

24" (61cm)

634

Holds up to
48 donuts

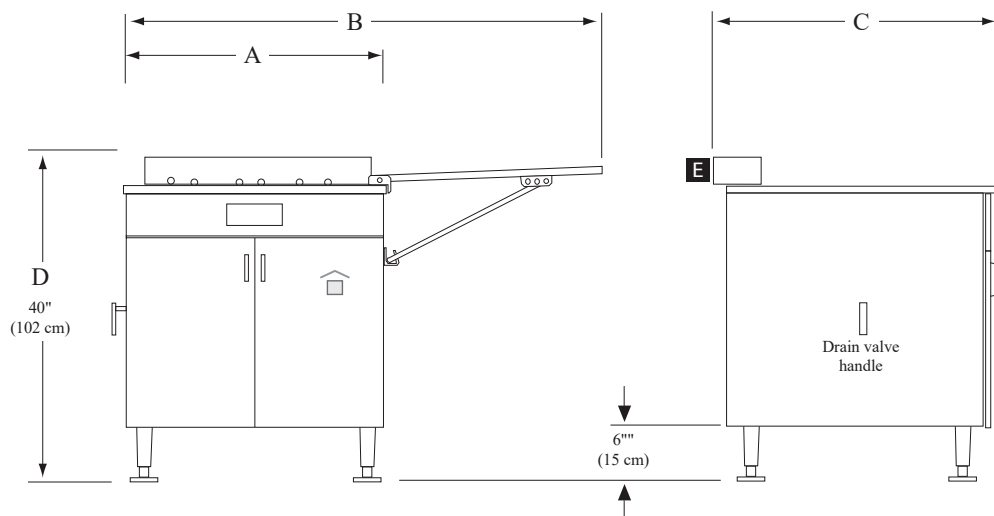
Capacity up to
120
dozen/hour



24"
(61cm)

34" (86cm)

*Capacity measured @120 seconds fry time with a standard 3.5" donut.



CLEARANCE

FROM SIDES:
2 inches (51 mm)

FROM BACK:
6 inches (153 mm)

AT LEFT:
24 inches (635mm) clear space
recommended if cake donut
depositor is used. (Can be
changed to right side).



Electronic controller

STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle.
- Heavy duty elements, tiltable upwards for easy kettle cleanup.
- High-temperature limit switch.
- Adjustable, bolt-down legs.
- Drain tray, field reversible either side.
- Two nickel plated cake donut frying screens with bolt-on heat dissipating handles.
- Heavy duty drain and valve, with exterior handle.
- Reinforced side panel to accept Belshaw cake donut depositor mount.
- Electronic controllers or temperature controller

OPTIONS AND ACCESSORIES

- Submerger screens, for submerging donut 'holes' and similar products.
- Proofing screens (screens without handles for yeast raised donuts).
- Detachable handles or screen cradle, for lifting screens from fryer.
- Type B (manual) or Type F (motorized) cake donut depositor.
- EZ Melt filtration system.

CERTIFICATIONS

- 208-240/60/1 and 208-240V/60/3 models: Certified to UL-197, CSA C22.2 and NSF-4.
- CE models available.

SPECIFICATIONS

		618L	624	634
FRYING AREA	inch	18 x 26 in	24 x 24 in	34 x 24 in
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inch	17 x 25 in	23 x 23 in	33 x 23 in
SHORTENING CAPACITY (approx)	lb	82 lbs	96 lbs	197 lbs
	kg	37 kg	44 kg	90 kg
	gallons	11 gal	13 gal	26.5 gal
	liters	42 L	49 L	100 L
ELECTRICAL DATA (specify voltage at time of order)				
208-240V, 50/60hz, 1ph	amps	46 - 53 A	70 - 78 A	N/A
	kilowatts	9.6 - 12.7 KW	14.1 - 18.7 KW	N/A
208-240V, 50/60hz, 3ph	amps	*N/A	39 - 45 A	51 - 59 A
	kilowatts	*N/A	14.1 - 18.7 KW	18.3 - 24.4 KW
380-415V, 50/60hz, 3ph	amps	** see below	18 - 26 A	N/A
	kilowatts	9.6 - 12.6 KW	11.9 - 18.7 KW	N/A
ELECTRICAL CORD/PLUG (not supplied)				
WIDTH (A) (drain tray CLOSED)	inch	27 in	32 in	40.5 in
	cm	69 cm	81 cm	103 cm
WIDTH (B) (drain tray OPEN)	inch	48 in	56 in	75 in
	cm	122 cm	142 cm	191 cm
DEPTH (C)	inch	38 in	36 in	36 in
	cm	97 cm	92 cm	92 cm
HEIGHT (D)	inch	40 in	40 in	40 in
	cm	102 cm	102 cm	102 cm
SHIPPING DIMENSIONS	inch	40 x 48 x 54	40 x 48 x 54	51 x 45 x 56
	cm	102 x 122 x 137	102 x 122 x 137	130 x 114 x 143
SHIPPING WEIGHT	lb	260 lbs	275 lbs	385 lbs
	kg	118 kg	125 kg	175 kg
FREIGHT CLASS		100	100	100

*618L can be connected to 3 phase power but the 3rd leg will not be used

** 380V, 3ph, Amps L1-L2 24 - 26A & L3 0.2A