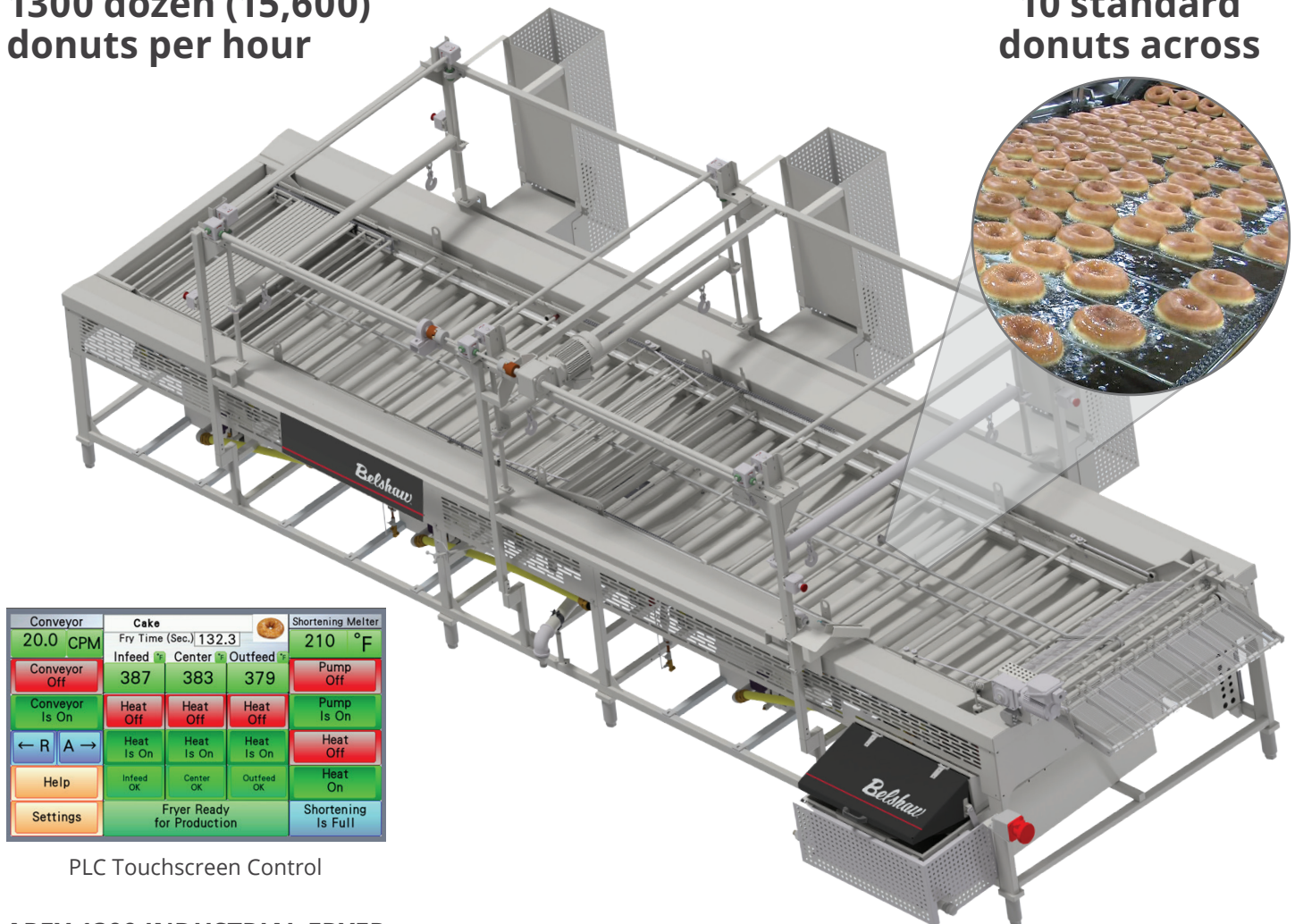


**1300 dozen (15,600)  
donuts per hour**

**10 standard  
donuts across**



PLC Touchscreen Control

### APEX 1300 INDUSTRIAL FRYER

#### Apex Industrial Fryer: Unmatched Flexibility and Lasting Performance for High-Volume Donut Production

Engineered for flexibility and long-term durability, the Apex Industrial Fryer meets the rigorous demands of continuous, high-volume production while consistently delivering superior product quality. Whether you are producing classic ring donuts, filled varieties, or speciality shapes, this fryer ensures reliable performance through years of intensive use.

This fryer offers extensive customization options to streamline your production process, including:

- **Multiple Turner Configurations:** Allowing efficient flipping of donuts for uniform frying.
- **Submerger Systems:** Keeping products fully submerged for even cooking and perfect texture.
- **Adjustable Flight Spacings:** Accommodating different donut sizes and types to maximize throughput and minimize waste.
- **Optional Conveyor Features:** Enhancing automation and reducing manual handling.

The Apex Industrial Fryers offer precise control through multiple independently managed zones and an intuitive control system. This advanced system allows fine-tuning of temperature and timing throughout the frying process, ensuring optimal consistency, texture, and color across every batch. Whether you are focused on high-volume output or product variety, the Apex fryers provide the accuracy and reliability needed to meet the highest standards in donut manufacturing.

### Features

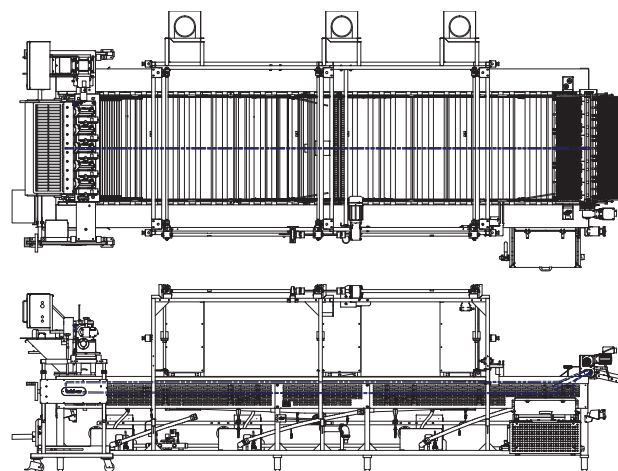
- 1300 dozen (15,600) donut per hour capacity
- 10 standard donuts across
- Stainless steel construction throughout
- Variable speed conveyor drive synchronizes the proofer or cake donut depositor with the fryer
- Moving drop plate permits cake donuts to float after depositing
- 3", 4" or 4.5" center to center pocket spacings
- Single turner standard. Optional 2 or 3 turners can be inserted or removed in seconds
- Slide in shortening melter for easy loading of shortening blocks
- Removable conveyor, power raise with hoist
- Exit conveyor for seamless transfer of product to cooling conveyor, glazer, etc.
- Fryers can be ordered to flow left to right or right to left
- Conveyor slip clutch
- Pre-mix gas system with touch screen HMI control with variable speed blowers
- Three temperature zones controlled by electronic temperature regulation
- Submerged burner tubes with built in turbulators and radiation deflectors for efficient combustion and heat transfer
- Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer and proving switch
- Natural gas or propane fuel standard. Electric version upon request
- Partial submerger (optional)

### Safety Features For Fryers:

- High temperature cut-off switch
- High/low gas pressure cut-off
- Low combustion airflow cut-off
- Draft proofing switches
- Pilot light sensor
- Low shortening level float and safety switch
- Emergency stop buttons

### Certification

- UL 508A and BEAG Listed



Fryer	Length	Width	Height	Donuts
C18-42	20'-2" (6.2m)	9'-11" (3m)	6'-9" (2m)	10 per pocket

- Other sizes available upon request.
- Available in gas or electric heat.

FRYER	FRYING AREA			FRYER CAPACITY @100sec. frying time	
	Frying Area	Frying Length	Frying Width	Donuts Per Pocket	Capacity* donuts - dozen per hour
C18-42		18ft (5.5m)	42in (1.06m)	10	1,300 dz/hr - 15,600/hr

\*Full capacity based on 45 min. proof time - 100 sec. fry time.

### Fryer Energy Specifications (Gas)

Fryer	Energy kW (electric)*	Energy BTU/Hour (gas)
C18-42	56 kW	1,200,000

- \*Kilowatts can vary according to voltage applied.
- Electric fryer specifications available upon request.

Belshaw engineers and builds products to fit application needs. The model on this page reflects Belshaw standard offerings. Other sizes and configurations are available upon request. Ask your Belshaw industrial sales manager to help you determine the optimum size of your fryer.