

Belshaw®



**Industrial
Donut Equipment**

Serving Bakeries Worldwide for Over 100 Years

Your Trusted Partner for Sweet Success

Your journey in creating delicious, high-quality donuts starts here. With over a century of industry expertise, Belshaw is proud to continue delivering reliable, top-tier equipment to help you produce the best donuts possible.

Our legacy is built on delivering dependable, high-performance solutions that empower bakeries and donut shops around the world to achieve consistent, delicious results.





**Retail and Industrial Solutions
All Types of Donuts
Unmatched Quality
Customer-Centered Support**

At Belshaw, we believe that your purchase is more than just a transaction; it is the start of a lasting partnership. When you choose our equipment, you are backed by a dedicated team, committed to supporting your success every step of the way.

*Let's create something
delicious together.*



**Proudly Engineered and
Manufactured in the USA**

Depositors

Fast and Flexible

Belshaw's Multimatic is the industry standard for depositing cake donuts. MDDRF and Multi-Space (MS) depositors are equipped with high efficiency drivetrains and enhanced safety features for continuous, stress-free operation.

- Electronic low maintenance controls
- High torque motor
- Stainless steel, easy-clean removable hopper
- Safety cover and safety grill to protect operators
- Batter chute for filling the hopper



MDDRF models: Available in 4, 6, 8, 10 or 12 standard donut deposits per cycle, or up to 24 mini donuts.

MS models: Configured to allow more plungers, fitting more donuts across the fryer, increasing output by up to 33%.

Every Shape and Size

Multimatic depositors accept all cake donut plungers, allowing you to craft donuts in a wide range of shapes and sizes. Deposit size can be adjusted while depositor is operating for larger or smaller donuts.



Century Proofers



Precise and Consistent

TM Proofers can be configured to match any donut line. They operate virtually free of flour dust, using non-stick baskets and Belshaw's Active Release System. Touchscreen control and built-in safety features ensure ease of use and reliable performance. Available in 1-4 modular sections for scalable capacity.

- Controlled heat and humidity in each section
- Non-stick baskets for reducing flour usage
- Active-release system separates donuts from baskets when proofing is complete
- Safety switches and clutch, with safety guards at in-feed and out-feed
- Auto-water fill
- Can be loaded manually or synchronized with makeup lines for auto-loading
- Compatible with transfer conveyors to transfer donuts from proofer to fryer



PLC touchscreen controlled
heat and humidity for each
section of the proofer



Make Great Donuts

- ✓ Consistent, high-quality results batch after batch
- ✓ Streamlined operation that reduces labor costs
- ✓ Reliable, stress-free performance you can count on

Century Fryers

High-Volume Donut Production

Century Industrial fryers are built for centralized, high-capacity production of all varieties of donuts. With a Century fryer, you can count on line synchronization, precise temperature control, continuous shortening autofill, easy conveyor lift, simple placement of submerger or extra turners - every feature needed for consistent daily production.



- Customizable configurations: gas or electric models, multiple pocket spacings, and left-to-right or right-to-left flow
- Two temperature zones with independent temperature regulation
- Variable speed conveyor drive, synchronized with proofer and depositor
- Shortening melter ensures easy loading and maintains exact shortening level
- Remote control console with PLC touchscreen



Safety Features

- ✓ High temperature and gas pressure cut-offs
- ✓ Low shortening level float and safety switch
- ✓ Emergency stop switch and pilot light sensor

FRYER	FRYING AREA		FRYER CAPACITY	
	Frying Length	Frying Width	Donuts Per Pocket	Capacity* donuts - dozen per hour
C6-16	6ft (1.83m)	16in (41cm)	4 ○○○○	1,872 pcs/hr - 156 dz/hr
C6-24	6ft (1.83m)	24in (61cm)	6 ○○○○○○	2,808 pcs/hr - 234 dz/hr
C10-16	10ft (3.05m)	16in (41cm)	4 ○○○○	3,672 pcs/hr - 306 dz/hr
C10-24	10ft (3.05m)	24in (61cm)	6 ○○○○○○	5,562 pcs/hr - 464 dz/hr
C14-24	14ft (4.27m)	24in (61cm)	6 ○○○○○○	8,154 pcs/hr - 680 dz/hr
C16-24	16ft (4.88m)	24in (61cm)	6 ○○○○○○	9,450 pcs/hr - 788 dz/hr
C18-24	18ft (5.48m)	24in (61cm)	6 ○○○○○○	10,746 pcs/hr - 896 dz/hr
C14-36	14ft (4.27m)	36in (91cm)	8 ○○○○○○○○	10,872 pcs/hr - 906 dz/hr
C16-36	16ft (4.88m)	36in (91cm)	8 ○○○○○○○○	12,600 pcs/hr - 1,050 dz/hr
C18-42	18ft (5.48m)	42in (107cm)	10 ○○○○○○○○○○	15,600 pcs/hr - 1,300 dz/hr

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



Belshaw engineers and builds products to fit any application needs. The models shown here represent our standard offerings. Custom sizes and configurations are available upon request.

CSF Batch Filter



Shortening is drained, filtered and returned to the fryer in a single operation.



CRS System



Roller-Submerger system enables automated frying of donut holes.



Apex Line

1300 System

Apex is the pinnacle of industrial donut production - our largest and most powerful system yet. Combining the Apex 1300 fryer, proofer, depositor, and shortening filter melter into one fully integrated line, it can produce up to 1,300 dozen (15,600) donuts per hour. Every component is synchronized to ensure maximum efficiency, consistent quality, and dependable safety.

**1,300 dozen donuts
per hour capacity**

**Fits 10 donuts across
the length of the system**



Apex 1300 Fryer

The 1300 Fryer meets the rigorous demands of continuous, high-volume production while consistently delivering superior product quality. Extensive customization options are available to streamline your production process.



Apex 1300 Depositor

With the Apex 1300 depositor you can count on consistent, reliable performance, even in the most demanding commercial production environments. Smooth, repeatable depositing guarantees uniform results batch after batch.



1,162 active baskets
with 10 donuts across

Apex Proofer

Maximize efficiency in your donut production process with Belshaw's Apex proofers. Proofing environment is automatically regulated to ensure each donut receives optimal proofing - resulting in improved consistency and yield.

Industrial Shortening Filter Melter (IFM)

The IFM melts, filters, and holds up to 720 gallons of shortening, delivering or filtering up to 22 gallons per minute. Fully automated and touchscreen-controlled, it allows you to melt, fill, and drain your fryer with the touch of a button.



Industrial Sugaring Machine (SGM)

The ideal solution to efficiently apply sugar coatings to a variety of donuts. Depending on sugar type, it can process over 1300 dozen donuts per hour. The SGM operates seamlessly in-line with other equipment or as a stand-alone unit.

Supporting Equipment

Seamless Production

A full range of supporting equipment is available to optimize every stage of donut production. Multiple configurations and customizable options are available to ensure each piece integrates seamlessly with your specific production needs.

SL Screen Loader



Automatically transfers donuts from production lines onto screens.

CHG Conveyor Glazer



Carries donuts through a continuously flowing curtain of glaze.

TC Transfer Conveyor



Transfers donuts from proofer to fryer, allowing space for a depositor as needed.

CC and SC Conveyors



Provides extra time for donuts to cool before icing, glazing, or packaging.

HI Icer



Quickly applies icing to an entire screen of donuts.

SGM Sugaring Machine



Applies sugar coatings to donuts of any size or variety.

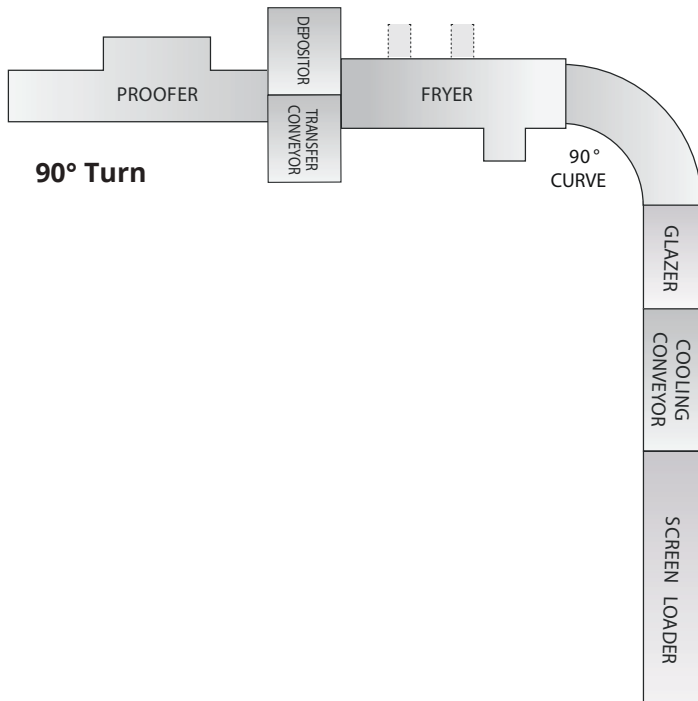


Industrial Customer Service

Belshaw's industrial systems are proudly designed and built in the USA, with parts, service, and support available locally. Our expert technical team is dedicated to customer satisfaction, ensuring our customers receive comprehensive support and experience minimal downtime.



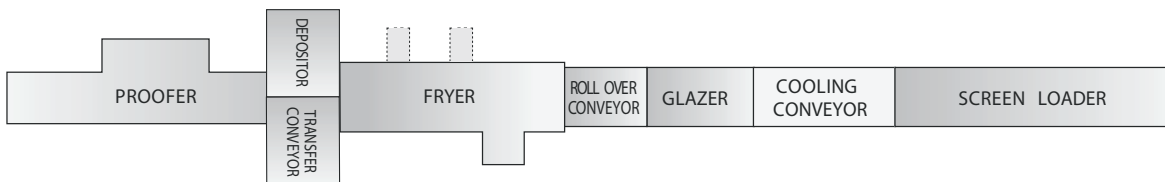
Sample Layouts



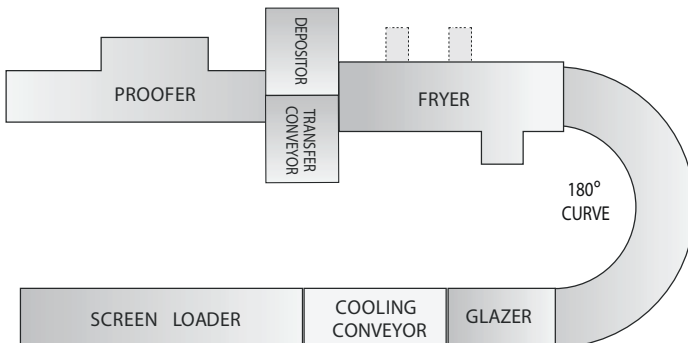
Customizable Layouts for Any Space

Belshaw's industrial lines are available in configurations that accommodate 4, 6, 8 or 10 standard donuts throughout the length of the system. Flexible layout options including straight-line, L-shaped, and U-shaped designs available to suit a wide range of production spaces.

Straight-Line



180° Turn



- **Warranty service:** Parts and labor during the warranty period are covered, ensuring your equipment runs as intended at no extra cost.
- **Equipment repair and optimization:** Our service team is equipped to respond swiftly to unexpected repairs or equipment malfunctions, minimizing downtime and restoring operations quickly.
- **Preventative maintenance and training:** Routine checks to avoid equipment failure and staff training to ensure proper upkeep, reducing the risk of breakdowns.

- ✓ US Made Equipment
- ✓ Warranty Service
- ✓ Expedited Shipping





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