

# *Belshaw*<sup>®</sup>



**Retail  
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**

# Open Kettle Donut Fryers

## Consistent Donuts Every Time

Open Kettle electric fryers are designed to efficiently produce all varieties of cake and yeast raised donuts. These versatile and reliable fryers accommodate nearly any donut size or shape. Precise temperature control ensures consistent frying and quality donuts with every batch.



**CG MODELS**  
(Electronic controller)



**FG MODELS**  
(Thermostat)



### 618 & 718L

Holds up to  
**24 donuts**

Capacity up to  
**60 dozen/hour**  
(720 donuts/hour)



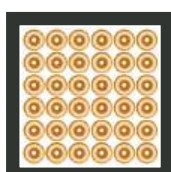
26"  
(66cm)

18" (46cm)

### 624 & 724L

Holds up to  
**36 donuts**

Capacity up to  
**90 dozen/hour**  
(1,080 donuts/hour)



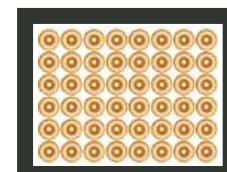
24"  
(61cm)

24" (61cm)

### 634 & 734L

Holds up to  
**48 donuts**

Capacity up to  
**120 dozen/hour**  
(1,440 donuts/hour)



24"  
(61cm)

34" (86cm)

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

# Depositors and Plungers

## High-Quality Cake Donuts

Belshaw Depositors, the longtime industry standard, are legendary for their precision and smooth operation – even after years of use. Identical shape and volume are produced with every deposit.



Type F  
Motorized  
Depositor



Type B  
Manual Crank  
Depositor



Type N Compact  
Manual Crank  
Depositor



## Every Shape and Size

Our versatile plungers allow you to craft donuts in a wide range of shapes and sizes. The possibilities are endless – just choose the right mix, recipe, and plunger/cylinder combination.

PLAIN &  
OLD FASHION



STAR



FRENCH  
CRULLER



KRINKLE  
MOCHI



BALL  
DONUT HOLE



STICK



CHURRO



# Donut Robot®

## *One Machine, Many Products!*

The Donut Robot® automatic fryer is an easy way to add donuts to your menu, or start a small scale donut business.

Donut Robot® systems enable a single operator to efficiently produce consistent donuts while freeing up time for tasks like finishing, packaging, and selling.

With capacities of 30 dozen (360 donuts) per hour with the Mark II to 151 dozen (1,812 donuts) per hour with the Mark V GP, the Donut Robot® is the go-to solution for donut makers worldwide.



**Donut Robot®  
Mark V**

**Capacity:**

**Standard Rings**

44 dz/hour (528 donuts/hour)

**Mini Donuts**

118 dz/hour (1,416 donuts/hour)



**Cake  
Donuts  
& 'Old  
Fashions'**



**Mini  
Donuts**



**Yeast  
Raised  
Donuts**



**Donut  
Holes**



**Mochi  
Donuts**

## *Make Great Donuts*

- ✓ Consistent donuts right out of the box
- ✓ Easy to operate with minimal training required
- ✓ Streamlines workflow and reduces labor costs

# Cake Donuts and Mini Donuts

Sample Mark II/Mark V Basic System



# Yeast-Raised Donuts

Sample Mark II/Mark V Extended System



# Insider Ventless

## Create Donuts Anywhere

The Insider mobile donut kiosk features a sophisticated clean-air cabinet and fire suppression system. It accommodates a Donut Robot® fryer inside clear windows, so customers can watch the magic happen. The Donut Robot® can effortlessly produce cake donuts, mini donuts, and yeast-raised donuts.



### Capacity:

#### Standard Rings

30 dz/hour (360 donuts/hour)

#### Mini Donuts

79 dz/hour (948 donuts/hour)



### Capacity:

#### Standard Rings

44 dz/hour (528 donuts/hour)

#### Mini Donuts

118 dz/hour (1,416 donuts/hour)



You will find space underneath the fryer for an EZMelt. Easily melt, filter, and top up fryer shortening with the push of a pedal.



## Your Ticket to Sweet Success

- Ideal for high-traffic areas, fairs, and farmers markets
- Low startup costs with a quick return on investment
- Easily operated by a single person, little training required
- Flexibility to work when and where you want

Capable of Making a Wide Range of Donuts

Ring Donuts & 'Old Fashions'



Mini Donuts



Ball Donuts  
Donut Holes  
Hushpuppies  
with "RS" Roller-Submerger System



Yeast Raised Donuts  
with Feed Table  
Accessories and Feed  
Table Extension



*Think you need a full bakery to make donuts?*

**Think again!**

With the Insider, you can make all kinds of donuts in high traffic areas, indoors or outdoors – no bakery or special kitchen required.

- ✓ An air filter that cleans as you fry
- ✓ Space for a Roto-Cooler and EZMelt
- ✓ Customizable eye-catching graphics



Roto-Cooler



Insider with Feed Table Extension for Yeast Donuts



# Filtration and Proofing

## *Fast, Effective Shortening Filtration*

Quietly powerful and remarkably efficient, EZMelt integrates seamlessly beneath your Open Kettle or Donut Robot® fryer. With the simple press of a foot pedal, you can effortlessly refill shortening, while built-in filtration lets you clean out debris in just minutes - keeping your operation smooth, clean, and cost-effective.



EZMelt 24



EZMelt 34



Filter-Flo  
Siphon



Shortening  
Reserve Tank

The Filter-Flo Siphon is a manual alternative to the EZMelt. Paired with a shortening reserve tank, the filtration process takes only 15-30 minutes.

## *The Simplest Process for Yeast Donuts*

The CP Proofer delivers a powerful upgrade for fast, consistent donut proofing. Just place your donuts on a screen, insert them into the proofer for about 30 minutes, then transfer the entire screen directly into the fryer.

CP Proofer



# Finishing Equipment



H&I-4 Bowl Icer



H&I-2 Bowl Icer

## *Icing, Glazing, Filling & Sugaring*

Glaze it, sugar it, fill it, or sprinkle it - our finishing tools help you add that irresistible final touch to every donut.

- ✓ Stainless steel construction
- ✓ Minimizes product waste
- ✓ Long-lasting and easy to clean



HI18F Icer



DFC Donut Finishing Center



HG 18EZ  
Donut Glazer



Sugaring Table



Jelly & Creme Injector



Thermoglaze

## *Frozen Donut Processing*

The Thermoglaze system reheats and glazes pre-fried frozen donuts and baked goods, delivering fresh-tasting, high-quality results - without the labor or equipment needed to make them from scratch.



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