

The Open Kettle Donut Fryer is a reliable, compact fryer that occupies a minimal amount of countertop space for frying donuts and other fried goods.

The fryer has a 16½" x 16½" frying area (42 x 42 cm) and occupies 3 feet (1m) of counter space, weighing 44lbs (20kg).

- The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time, but can also fry foods with an approximate 3 inch frying depth.
- Yeast-raised donuts are placed on a 616B's donut screen, then into a CP Proofer and finally inserted directly into the fryer without moving from the screen.
- Cake donuts can be made with a Belshaw Type N depositor mounted to the 616B fryer or wall.
- Loukoumades, Hushpuppies and similar ball shaped products can be made with the 616B fryer and Type N depositor.
- For low volume production, cake donuts can be made with Belshaw's hand-operated Type K donut depositor.

STANDARD FEATURES

- Holds 16 standard size donuts.
- Capacity approximately 35 dozen donuts per hour (420 donuts per hour) @ 120 seconds fry time.
- Durable stainless steel kettle and outer casing.
- Stainless steel drain tray doubles as a fryer cover. Drain tray can be latched onto left or right side.
- Thermostat temperature control.
- Heavy duty element, tiltable upwards for easy kettle cleanup.
- High-temperature limit safety switch.
- 2 nickel plated screens with handles.

OPTIONS

- 208V or 220-240V (specify at time of order), 50/60 Hertz, 1 Phase

ACCESSORIES

- Submerger screen (Part # HP-1004).
- Screen with handle (Part # 616-0512-SVC).
- Screens without handles (Part # 616-0007), sometimes called Proofing Screens. (15 x 15)
- Screens. Use these when you have no room in a baking rack or proofer for the screen handle, which requires 4" (10cm) of vertical space.
- Detachable screen handles for use with screens without handles (Part # 616-0007C).
- Filter Flo siphon - drains and filters shortening (Part # DR42-1048).
- CP Proofer for proofing yeast-raised donuts.
- Type N depositors with hopper Part # N20000.
- Type K handheld depositors.



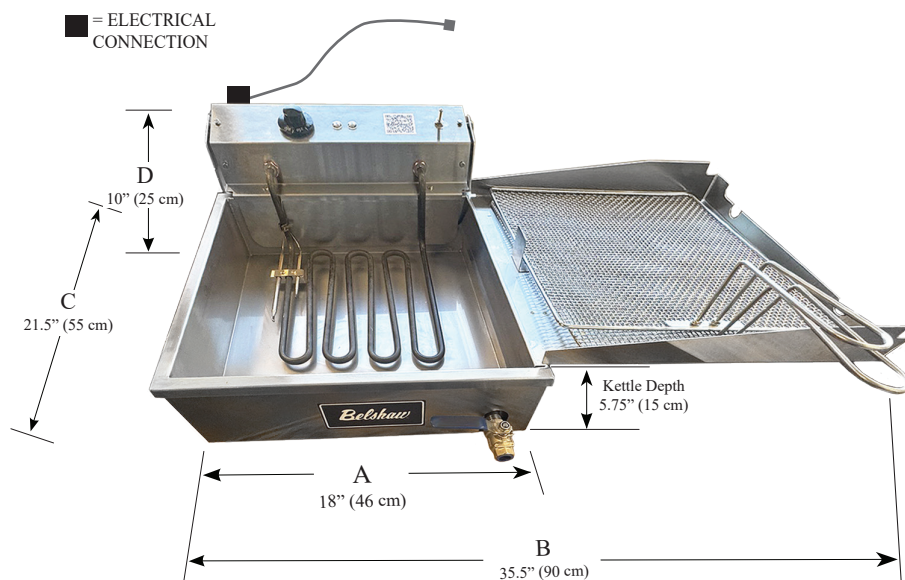
616B Tabletop Fryer
With Lid Closed



616B Tabletop Fryer
With Lid Open



616B Tabletop Fryer With Cake Donut N Depositor



SPECIFICATIONS

FRYING AREA	16.5 x 16.5 inches 42 x 42 cm
SCREEN SIZE	15 x 15 inches
SHORTENING CAPACITY (approx)	33 lbs 15 kg 4.5 gal 17 liters
208 Volts, 50/60hz, 1ph	19.2A 4kW
220-240 Volts, 50/60hz, 1ph	16.8 - 18.3A 3.7 - 4.4kW
PLUG (supplied for North America models only)	NEMA 6 - 30P
CORD	6 feet (1.8 m)
WIDTH CLOSED (A) (Drain tray used as cover)	18 in / 46 cm
WIDTH OPEN (B) (Drain tray attached, as in photo)	36.5 in / 90 cm
OVERALL DEPTH (C)	21.5 in / 55 cm
OVERALL HEIGHT (D)	10 in / 25 cm
SHIPPING DIMENSIONS (approximate)	24 x 22 x 13 inches 61 x 56 x 33 cm
SHIPPING WEIGHT (approximate)	54 lbs / 25 kg

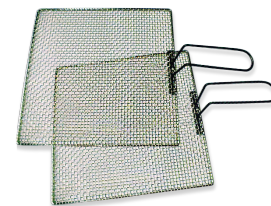
CERTIFICATIONS

- Certified to UL-197, CSA C22.2 and NSF-4.
- CE models available.
- International voltages available.

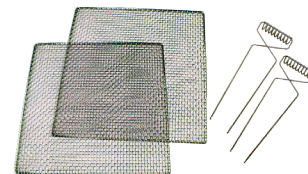


VENTILATION AND FIRE SUPPRESSION

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



616-0512SVC Frying Screen (2 shown)
Screen handle requires 4" (10cm) of vertical space if placed on a rack.



616-0007 Proofing Screen (x2) and 616-0007C Detachable handle (x2).
Choose these if screen handles shown above will not fit on a rack.



DR42-1048 Filter-Flo Siphon



Type K Donut Depositor



616B Type N Depositor



Cabinet Proofer