

CG = Electronic ignition, electronic temp control

FG = Standing pilot ignition, thermostat control

Belshaw Open Kettle gas 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.

- Gas efficiency is maximized for rapid heating and energy savings. The electronic controller used by CG models keeps temperature within a narrow band, and displays current temperature and set temperature.
- Belshaw Open Kettle fryer, cake donut depositor, and filtration system are designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.
- 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 (Compatible with 718L & 724 Open Kettle Fryer models)
 - H&I-2 or H&I-4 Icing Tables
 - HI18 or HI24 High Production Icers
 - HG or HGEZ Hand Glazers

VENTILATION, FIRE SUPPRESSION AND MAKEUP AIR


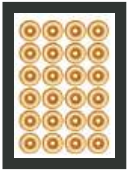




- Customer is responsible for ventilation hood, makeup air, and/or fire suppression as required by local codes.

UPDATED FEATURES

- Improved heating recovery time to maintain consistent shortening temperature.
- Improved emissions for more efficient operation.
- More ridged column frame for a more consistent drop height of donuts.
- Splashguard at back of fryer helps contain splatter.
- Submerger splashguard reduces splashing during operation.
- Locking submerger helps maintain consistent frying of highly buoyant products.
- Easier to switch mounting column both sides for easier use.
- Sensors protected from damage when cleaning.
- Ergonomic door handles for easier access.
- Fryer legs are longer for easier cleaning
- Standardized hoses for EZMelt simplify setup and usage.

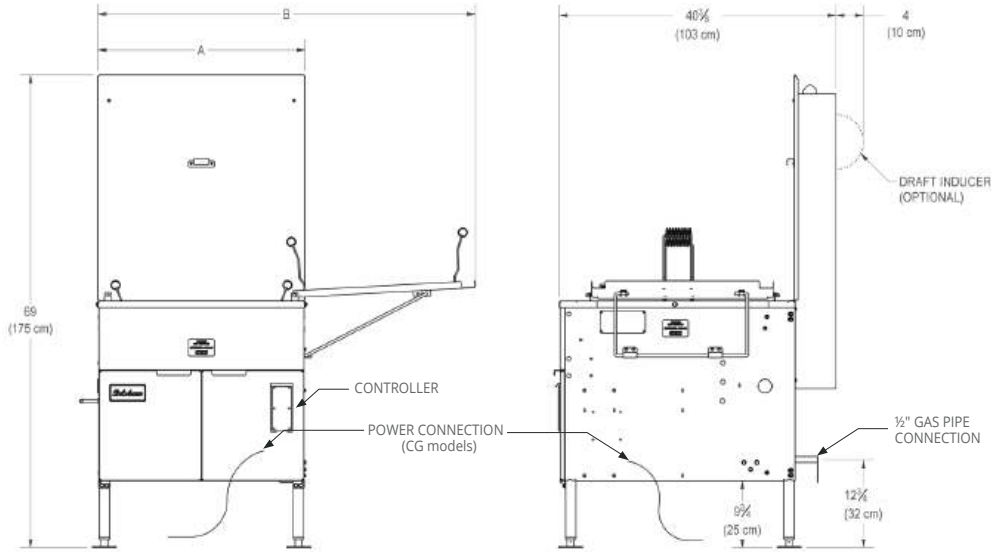


724CG Gas Fryer (shown with optional Type 'F' donut depositor, and submerger screen)

<p>718L CG or FG Holds up to 24 donuts Capacity up to 60 dozen/hour (720 pcs/hr)</p>		 <p>26" (66cm) 18" (46cm)</p>
<p>724 CG or FG Holds up to 36 donuts Capacity up to 90 dozen/hour (1,080 pcs/hr)</p>		 <p>24" (61cm) 24" (61cm)</p>
<p>734 CG or FG Holds up to 48 donuts Capacity up to 120 dozen/hour (1,440 pcs/hr)</p>		 <p>24" (61cm) 34" (86cm)</p>

*Capacity measured @120 seconds fry time with standard size donuts.





CLEARANCE

FROM SIDES:
2 inches (51 mm)

FROM BACK:
6 inches (153 mm)

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

CG MODELS
(Electronic controller)



FG MODELS
(Thermostat)



STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle.
- CG Models (120V, 240V)
 - Electronic ignition.
 - Electronic temperature controller, displays current temperature and keeps heat within narrow band (normally $\pm 2^\circ$).
- FG models (no electric power required)
 - Standing pilot ignition.
 - Dial thermostat.
- High-temperature limit switch.
- Adjustable, bolt-down legs.
- Drain tray on right side of fryer. (Field reversible to left side)
- Frame reinforcement for mounting a Belshaw Cake Donut Depositor, installed on the left. (Field reversible to right side)
- Heavy duty drain and valve, with exterior handle.
- 2 cake donut frying screens with handles.
- Natural Gas and Propane models are available.
- Certified to NSF-4, ANSI Z83.11a (120V Only) and CSA1.8a.2004.
- CE models available.

OPTIONS AND ACCESSORIES

- Submerger screens, for submerging donut 'holes' and similar products.
- Draft inducer kit.
- EZMelt system (fits underneath the fryer).
- Yeast-raised donut screens (no handles, for the 718 & 724 only).
- Detachable handles or Screen Cradle for lifting screens from fryer.
- EZ Melt filtration system.
- Type B (manual) or Type F (electric cake donut depositor)
- EZ Hose assembly (EZ-1035), B&F depositor mount kit (BF-1000) and wall mount bracket kit (0406)

SPECIFICATIONS

SPECIFICATIONS		718LCG	724CG	734CG
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	123 lbs	155 lbs	208 lbs
	kg	56 kg	70 kg	94 kg
BTU/hour		44,000	66,000	89,000
GAS CONNECTION	inch	Natural Gas 5" - 14" W.C - Propane 11" - 14" W.C.		
	pascal	Natural Gas 1.24 - 3.4 kPa - Propane 2.4 - 3.4 kPa		
VOLTS (CG models)	volt	120V/60-1 (UL only) or 220V/60-1 (CE only)		
AMPS	amp	0.5 A @120V or 0.25 A @240V		
PLUG		NEMA 5-15P (120V) or NEMA 6-15P (240V) Included with N. America compatible models only		
CORD LENGTH		8 ft (2.43 m)		
WIDTH (A) (drain tray CLOSED)	inch	24-1/4 in	30-1/4 in	40-1/4 in
	cm	61 cm	76 cm	102 cm
WIDTH (B) (drain tray OPEN)	inch	43-1/8 in	55 in	75-1/8 in
	cm	109 cm	139 cm	190 cm
HEIGHT (C)	inch	69 in	69 in	69 in
	cm	175 cm	175 cm	175 cm
SHIPPING DIMENSIONS	inch	42 x 48 x 54	42 x 48 x 54	50 x 44 x 53
	cm	107 x 122 x 137	107 x 122 x 137	127 x 102 x 133
SHIPPING WEIGHT	lb	298 lbs	320 lbs	430 lbs
	kg	135 kg	145 kg	195 kg

OPTIONAL ACCESSORIES

OPTIONAL ACCESSORIES	part numbers	OPK18-1051	OPK24-1051	OPK34-1051
SUBMERGER (optional)	part numbers	OPK18-1050	OPK24-1050	OPK34-1050
SUBMERGER W/ SPLASH GUARD (optional)	part numbers	OPK18-1040	OPK24-1040	OPK34-1040
DRAFT INDUCER (recommended for at altitude above 3000 ft (915 m))				