

The No.1 Source for Donut Production Equipment

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Belshaw **ADAMATIC**

Standard Donut Fryers and Systems

Belshaw floor model fryers are available in four standard sizes, for both cake and raised donuts. Whether you choose gas or electric power, a Belshaw fryer with Type B, F or N depositor and EZMelt filter is an indispensable part of producing stand-out quality donuts that will keep your customers returning time after time.



Above: 724G fryer, frying area 24"x24"/61x61cm (with Type F depositor and EZMelt 24 filter and submerger)



616 fryer (16"x16")



'Cut-N-Fry' (616 with Type N depositor)



Above: 600 Series Electric Fryers (18", 24" or 34" wide) with Type B



Above: 700 Series Gas Fryers (18", 24" or 34" wide) with Type F

Depositors and Plungers for Cake Donuts

From Type K handhelds for small fryers, to Type F Deluxe with electric motor and shiny-smooth finish, Belshaw depositors are legendary. And from French Crullers to Greek Loukoumades, there's a selection of plunger styles and sizes to suit just about every taste. Use the depositors shown alongside with the standard fryers shown above.



Above: Type F 'Deluxe' cake donut depositor



Type K (Handheld)



Type N: (for Cut-N-Fry)



Type B



Type F



Plain



Star



French Cruller/
French Cake



Krinkle



Ball
(Cuts 2, 3 Or 4)



Stick
(Cuts 1 Or 2)

Donut Robot® Fryers and Systems

Belshaw's Donut Robots® make donut production easier and more consistent. Donuts produced on the Donut Robot are better and more consistent donuts than those produced on an open kettle fryer because each donut receives close to an identical frying time on each side.

Mark 1/2/5 are also available in 'GP' models specialized for mini donuts only. Models are available for most worldwide power supplies.



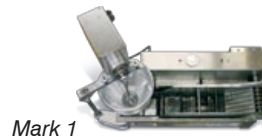
Donut Robot® Mark 2 with Roto-Cooler



Above: Donut Robot® Mark 2 with proofer, feed table, melter-filter, icer, & glazer – great for both cake and raised donuts



Right: Belshaw's semi-automatic Mark 6 system makes donuts that are superior to those made on floor model fryers



Mark 1



Mark 2



Gas Mark 2



Mark 5



Mark 6

Insider Ventless

Belshaw's 'Insider' is the only ventless donut center with both fryer and cabinet certified To UL-197, CSA and NSF-4 standards. You can choose between Donut Robot® Mark 2 or Mark 2GP as the fryer for the Insider.



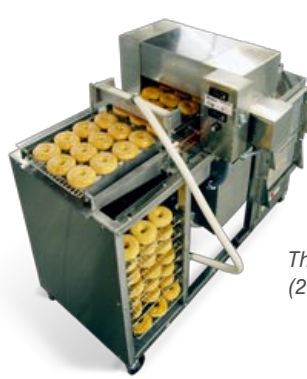
'Insider' with Donut Robot Mark 2 GP



Above from top: 1–Mark 5GP; 2–Mark 2; 3–Gas Mark 2; 4–Mark 6 system; 5–Mark 1; 6–Mark 2

Thermoglaze Frozen Donut Processing

Good news for supermarkets and convenience stores: frozen donuts that taste as good as fresh-fried. Now you can offer your customers a wide variety of hot, freshly iced or glazed donuts – in under 5 minutes. Donuts processed with Thermoglaze taste so good because the flavor and moisture is retained inside of each donut. Thermoglaze comes in two sizes and requires no ventilation and a minimum of training.



Thermoglaze 25
(25 dozen/hour)



Thermoglaze 50
(50 dozen/hour)

Right:
Thermoglaze 50 with two
Thermolizers
and icer.



Icers, Glazers and Auxiliary Equipment

Belshaw also supplies your operation with the auxiliary equipment needed to prepare and finish both cake and raised donuts, including Proofer, Icer, and Glazer. Each Belshaw machine has been designed for donut production.



EP18/24 Proofer

Donut
Finishing
Center

HG18-EZ
Glazer

H&I-2,
H&I-4 Icers

Need more production?...

CENTURY Automated Donut System | 80 - 730 doz/hr

Commissaries, wholesalers and exhibition-style bakeries in more than 50 countries use Belshaw's Century system to enhance sales, simplify production and reduce costs. Wherever you find donuts, you'll find Century – the method preferred by experienced donut producers, and backed by Belshaw's decades of specialization in donut production machinery. See Belshaw's CENTURY Brochure and Product Guide (available at www.belshaw.com) for more.

