



TABLETOP FRYERS

616B Fryer
Cut-N-Fry
Hushpuppy Maker
Cut-N-Fry Loukoumathes
Tempura Fryer

616B Fryer

The 616B fryer includes 16" x 16" fryer with cover/drain tray and 2 frying screens. It occupies under 3 square feet (1 sq. m) of counter space and weighs only 44lbs. (20kg). With a capacity of up to 35 dozen average size donuts per hour, it represents the best possible use of space for its size. It is designed for use with Belshaw's Type K donut depositor or as part of a Cut-N-Fry system (below). The 616 can also fry raised donuts.

The 16" x 16" kettle area has room for 16 medium size donuts at a time. The fryer is constructed with durable, sanitary materials. The heavy duty element tilts out of the way to facilitate cleaning. A drain tray and 2 screens with handles are standard. Temperature gauge (model 616BT) is optional.

616 'Cut-N-Fry'

This versatile combination enables bakeries and others to fry cake and raised donuts in less than 3 feet (1m) of counter space up to 35 dozen donuts per hour, ideal for fast production during slack periods. The Cut-N-Fry is based on the 616B fryer and includes Belshaw's full-featured Type 'N' Donut Depositor, it can make multiple varieties of cake donuts with Belshaw plungers and attachments.

Hushpuppy Maker

A specialized version of the 'Cut-N-Fry', the Hushpuppy Maker is identical except for the specialized Hushpuppy plunger used in the Type N depositor. The Hushpuppy Maker plunger deposits three Southern Hushpuppies per plunger stroke.

Cut-N-Fry for Loukoumathes

A specialized version of the standard 'Cut-N-Fry', the Cut-N-Fry for Loukoumathes is identical except for the specialized Loukoumathes plunger used in the Type N depositor. The Loukoumathes plunger deposits three Loukoumathes per plunger stroke.

Tempura Fryer

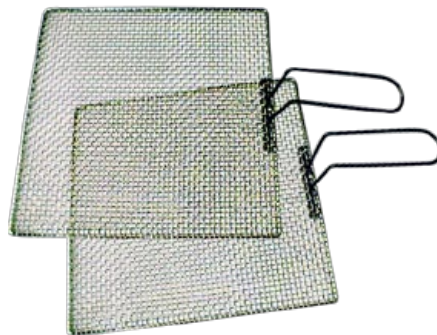
Tempura makers find the Belshaw 616B's small size, shallow depth and overall simplicity ideal for tempura frying.



Belshaw 616B Fryer



Belshaw 'Cut-N-Fry' for HushPuppy/Loukoumathes



Belshaw 616B fryer screens

Features

616 Fryer

- 16" x 16" fryer with SST element.
- 6 ft (1.83m) power cord.
- Hinged drain tray attached to fryer doubles as fryer cover. Can be attached right or left.
- 2 frying screens with handles (nickel-plated steel).
- Removable kettle for easy cleaning
- Tilt-up element for easy rinse-out of fryer kettle
- 2 pilot lights: Power 'ON' and Thermostat 'ON'
- High temperature limit switch.
- Stainless steel kettle and body. Stainless steel and aluminum control panel.

616 'Cut-N-Fry'

- 616 Fryer as above.
- Type 'N' Cake Donut Depositor with column mount.
- 1-3/4" plain cake donut plunger
- 2 frying screens with handles (nickel-plated steel).

616 Hushpuppy Maker

- 616 Fryer as above.
- Type 'N' Cake Donut Depositor with column mount.
- Hushpuppy plunger, forms 3 hushpuppies each plunger stroke.
- 2 frying screens with handles (nickel-plated steel).
- Screens can be used together to submerge product if desired.

616 Cut-N-Fry for Loukoumathes

- 616 Fryer as above.
- Type 'N' Cake Donut Depositor with column mount.
- 2" Loukoumathes plunger, forms 3 loukoumathes per plunger stroke.
- 2 frying screens with handles (nickel-plated steel).
- Screens can be used together to submerge product if desired.

Dimensions And Power

MODEL	DIMENSIONS				Shortening Capacity	ELECTRICAL DATA				APPROX. SHIPPING WEIGHT
	Width closed	Width open	Depth	Height		208V/60/1		240V/60/1		
						KW	A	KW	A	
616 Fryer only	18" (46cm)	36" (91cm)	22" (56cm)	10" (61cm)	55 lbs (25kg)	4 KW	19.2 A	4.4 KW	18.6 A	55 lbs / 25kg
616 CUT-N-FRY	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
616 Hushpuppy Maker	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
616 CUT-N-FRY Loukoumathes	18" (46cm)	36" (91cm)	22" (56cm)	24" (61cm)	55 lbs (25kg)					90 lbs / 41kg
SERVICE REQUIRED:	30 Amp, 208/240 Volts, with NEMA 6-30R; 2 pole, 3 wire grounding									

