Belshaw
Automated Donut Lines

CENTURY C6 • C10 • C14 • C18 lines
Industrial strength donut production
## CENTURY Donut Production Lines

**Fryers 6ft to 18 ft long**

16”, 24” or 36” wide

4, 6 or 8 donuts per pocket

125 to 1,190 dozens/hour capacity

### 6 ft fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Donuts/pocket</th>
<th>Production Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C6-16</td>
<td>4</td>
<td>125 dozen donuts/hr</td>
</tr>
<tr>
<td>C6-24</td>
<td>6</td>
<td>187 dozen donuts/hr</td>
</tr>
</tbody>
</table>

1-2 section proofer, depositor

### 10 ft fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Donuts/pocket</th>
<th>Production Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C10-16</td>
<td>4</td>
<td>246 dozen donuts/hr</td>
</tr>
<tr>
<td>C10-24</td>
<td>6</td>
<td>374 dozen donuts/hr</td>
</tr>
<tr>
<td>C10-36</td>
<td>8</td>
<td>497 dozen donuts/hr</td>
</tr>
</tbody>
</table>

2-3 section proofer, depositor

### 14 ft fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Donuts/pocket</th>
<th>Production Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C14-24</td>
<td>6</td>
<td>547 dozen donuts/hr</td>
</tr>
<tr>
<td>C14-36</td>
<td>8</td>
<td>730 dozen donuts/hr</td>
</tr>
</tbody>
</table>

3-4 section proofer, depositor

### 18 ft fryers

<table>
<thead>
<tr>
<th>Model</th>
<th>Donuts/pocket</th>
<th>Production Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C18-24</td>
<td>6</td>
<td>794 dozen donuts/hr</td>
</tr>
<tr>
<td>C18-36</td>
<td>8</td>
<td>1190 dozen donuts/hr</td>
</tr>
</tbody>
</table>

4-5 section proofer, depositor

[ Donut lines include conveyors, glazers, icers, sugaring machines and more ]
C14G-24
14 ft. fryer
6 donuts/pocket
547 doz. donuts/hour

CENTURY Donut Fryers
C6 • C10 • C14 • C18
Cake and yeast-raised donut production
Main features of Belshaw Century fryers

- Stainless steel construction throughout
- Variable speed conveyor drive, synchronized with proofer or cake donut depositor
- Moving drop plate to permit cake donuts to float immediately after depositing
- 4.5” center-to-center pocket spacings.
- Single turner (2 or 3 turners optional on purchase). Turners can be inserted or removed in seconds.
- Slide-in shortening melter for easy loading of shortening blocks
- Removable conveyor
- Models C10-24 and larger: Powered raise with hoist
- Model C6-24: Manual raise
- Exit chute with conveyor (optional)
- PLC controls with wired remote console up to 75 ft from fryer (C10-24 and larger).
- Partial submerger for ball shaped donuts (optional)
- Fryers can be ordered to flow left-right or right-left.
- Two temperature zones, independently controlled
- Digital controls and display.
- Models C10-24 and larger: industrial pre-mix gas system
- Submerged burner tubes with "Controlled Combustion" turbulators and radiation deflectors for efficient heat transfer
- Cool zone under burner tubes
- Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer, and proving switch
- Safety features:
  - High temp cut-off switch
  - High/low gas pressure cut-off
  - High/low air flow cut-off
  - Pilot sensor
  - Liquid level safety switch

<table>
<thead>
<tr>
<th>SAMPLE FRYER MODELS (FOR FULL LIST REFER TO PREVIOUS PAGE)</th>
<th>FRYING AREA</th>
<th>FRYER CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Plan of frying area</td>
<td>Frying Length</td>
</tr>
<tr>
<td>C6-16</td>
<td><img src="image1.png" alt="C6-16 Diagram" /></td>
<td>10 feet</td>
</tr>
<tr>
<td>C6-24</td>
<td><img src="image2.png" alt="C6-24 Diagram" /></td>
<td>6 feet</td>
</tr>
<tr>
<td>C10-24</td>
<td><img src="image3.png" alt="C10-24 Diagram" /></td>
<td>10 feet</td>
</tr>
<tr>
<td>C14-24</td>
<td><img src="image4.png" alt="C14-24 Diagram" /></td>
<td>14 feet</td>
</tr>
<tr>
<td>C14-36</td>
<td><img src="image5.png" alt="C14-36 Diagram" /></td>
<td>14 feet</td>
</tr>
<tr>
<td>C18-24</td>
<td><img src="image6.png" alt="C18-24 Diagram" /></td>
<td>18 feet</td>
</tr>
</tbody>
</table>
Industrial strength cake donut depositors

4, 6, or 8 donuts per pocket

Multispace models can be configured for any number of donuts per pocket
Belshaw’s MDDRF depositors are used by midsize to large bakeries for quality cake donuts of all varieties. Recent upgrades to MDDRF depositors have made it even more dependable, accurate and easy to use. Durable construction allows the MDDRF to deposit consistent donuts reliably – time after time – over years of continuous service.

Main features
- Deposits 6 donuts per cycle
- Low-friction drive train
- High torque motor
- Safety guard for cutterheads
- Safety grill for hopper
- Step for easy hopper access
- Hopper easily removable for cleaning
- Batter chute (optional)
- Electronic counter (optional)

Cake Donut Plungers

Plungers
- Plain (also makes ‘Old Fashions’)
- Star (star shaped center hole)
- French cruller
- Ball (‘donut hole’ — all sizes)
- Stick (all sizes)
- Krinkle (‘Pon-de-ring’)
- Churro
- Dunkerette (half-donut)
- Mini (1” double-plungers)

Sizes
- 1” to 2”
- Other sizes made to order
- Each Plunger must match a cylinder plate of the same size. Plungers pass through the cylinder plate. The cylinder plate is located below the hopper.

Other depositor models
- Depositors are available for 4, 6, 8, 10, 12, 15, and 20 donuts per cycle, across any fryer up to 42” width

Above: MDDRF8 with safety guards in place

**MDDRF Cake Donut Depositors**

*4, 6, or 8 donuts per pocket*
Belshaw

Industrial strength donut proofers

TM200 • TM400 • TM600 • TM800
Automated Proofers for midsize to large bakeries

TM200 • TM400 • TM600 • TM800

4, 6 or 8 standard donuts per basket

Features

- Proofers have 3, 4 or 5 sections. The proofer featured over page has 3 sections. More sections allow longer proof times for donuts in large capacity fryers such as C14 and C18.
- Height extensions: by choosing up to 36" height extensions, buyers can optimize proofing times for any donut line.
- PLC controls. TM model PLC controllers are programmed with heat and humidity set points for each section of the proofer, and synchronize operation with the other parts of the donut line.
- Non-stick powder coated baskets for reducing or eliminating flour usage in proofer.
- Active-release system for separating donuts from baskets when proofing is complete.
- Safety switches and clutch, with safety guards at infeed and outfeed
- Auto-water feed
- Safety guards at infeed and outfeed
- Dampers (controlled by PLC)
- Proofers can be loaded manually, or synchronized with makeup lines for auto-loading
- Compatible with transfer conveyors to transfer donuts from proofer to fryer

More information at www.belshaw.com/century
NEW products for glazing and icing

**CHG**

**Industrial Heated Glazer**

- Compatible with donut lines 6, 8 or 10 donuts wide
- Holds heated icing at preselected temperature
- Produces a consistent waterfall curtain of glaze as donuts pass below it
- Operator has control over the amount of glaze and the speed of donuts through the glazer
- Glaze tank with agitator to prevent crusting. Agitator is easily removable
- Precision leveling device on glaze trough
- Approx 30 gallons glaze tank
- Water-filled jacket around glaze tank, warmed to selected temperature by internal elements
- Water level sight glass with low water alarm
- High quality stainless steel glaze pump for circulating glaze
- Easy to use control panel with safety switches
- Glazer fits anywhere in industrial donut lines

**CLEANING OPTION**

- ‘CYCLONE’ Belt washer, to be clamped to glaze conveyor. Sprays high powered water jet to clean the conveyor belt

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**CHI**

**Industrial Heated Icer**

- Compatible with donut lines 6, 8 or 10 donuts wide
- Holds heated icing at preselected temperature
- Icer carries donuts upside down across a bath of icing, then turns them right side up before discharge to cooling conveyor (or screen loader)
- Tank continuously stirs the icing
- Replacement tanks can be used to store different icing flavors
- Operator has control over the amount of icing and the speed of donuts through the icer
- Approx 30 gallons icing tank
- Water-filled jacket around glaze tank, warmed to selected temperature by internal elements
- Water level sight glass with low water alarm
- High quality stainless steel glaze pump for circulating glaze
- Easy to use control panel with safety switches
- Icer fits anywhere in industrial donut lines
Donut lines ~ Summary of all equipment

Automatic Proofer
Fryer
Cake Donut Depositor
Filtration System
Transfer conveyor
Cooling conveyor
Turn conveyors
Glazer
Industrial Heated Glazer
Icer
Industrial Heated Icer
Rack Loader
Sugar Tumbler

SAMPLE LAYOUTS

Straightline
90°Turn
180°Turn

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