

**A rock-solid dependable fryer for donuts and other fried products that occupies a bare minimum of space on a table or countertop.**

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

- The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time. It can also be used for other fried foods that will fit in approximately 3 inches of frying depth. It is not recommended for mini donuts. (Choose a Donut Robot® Mark II GP for mini donuts).

- Yeast-Raised Donuts are placed on one of the 616B's donut screens, proofed, and then inserted directly into the fryer while still on the screen.

- Cake Donuts can be made with a Belshaw Adamatic Type N depositor to form a "Cut-N-Fry" combination. (A separate information sheet is available for Cut-N-Fry.) For low volume production, such as at special events, holidays and festivals, 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.
- Exceptionally durable with stainless steel kettle and outer casing and solid aluminum bracket for control panel
- Stainless steel drain tray doubles as a fryer cover. Drain tray can be latched onto left or right side.
- Thermostat controlled heat. Heavy duty element, tiltable upwards for easy kettle cleanup
- High-temperature limit switch set to approximately 450° F (230° C)
- 2 nickel plated frying screens with handles

#### OPTIONS

- 208 or 240 Volts (specify at time of order)

#### ACCESSORIES

- Submerger screen
- "Proofing Screens": Screens without handles. Use these when you have no room on a baking rack for the screen handle, which requires 4" (10cm) of vertical space (require detachable handles to operate, see below)
- Detachable screen handles for use with Proofing Screens
- Filter Flo siphon - drains and filters shortening
- Type N cake donut depositor and bracket attached to rear of 616B (this combination forms a "Cut-N-Fry" unit)



**616B** Tabletop Fryer



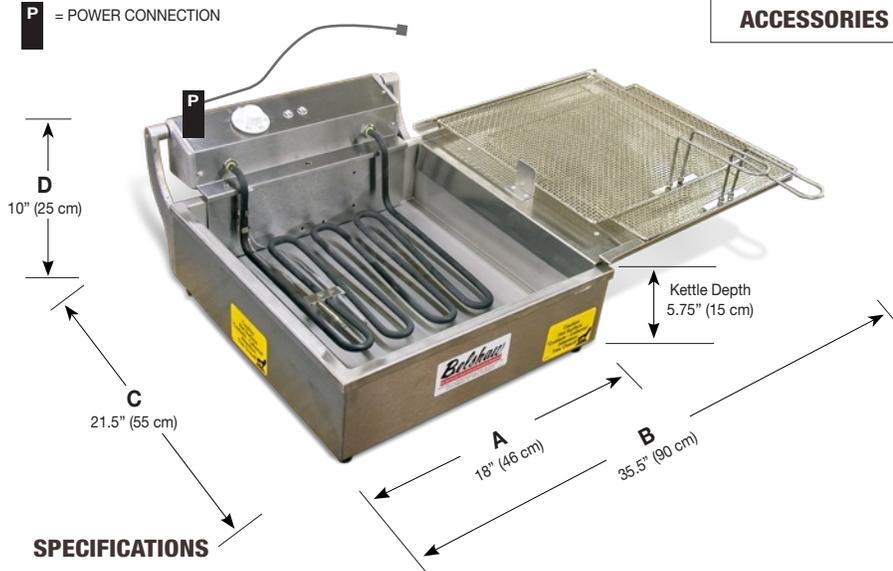
**616B** Tabletop Fryer with yeast-raised donuts (with extra screens)



**616B** Tabletop Fryer with cake donut

Serving bakeries for **95** years

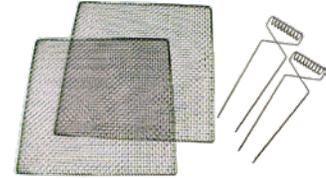
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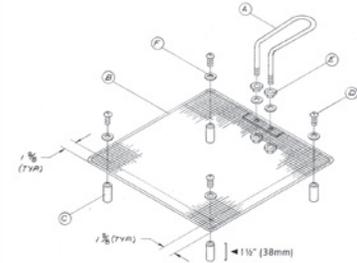
**ACCESSORIES ▶**



**616-0512** 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 will not fit on a rack.



**HP-1004** Submerger Screen



**FILTER-FLO** Siphon



**CUT-N-FRY** (616B + Type N depositor)

**SPECIFICATIONS**

|   |             |                 |
|---|-------------|-----------------|
| <b>FRYING AREA</b>  | inches      | 16.5" x 16.5"   |
|   | cm          | 42 x 42 cm      |
| <b>SCREEN SIZE</b>  | inches      | 15" x 15"       |
| <b>SHORTENING CAPACITY (approx)</b>                       | lbs         | 33 lbs          |
|   | kg          | 15 kg           |
|   | gallons     | 4.5 gal         |
|   | liters      | 17 L            |
|   |             |                 |
| <b>ELECTRICAL DATA (specify voltage at time of order)</b> |             |                 |
| <b>208 Volts, 50/60hz, 1ph</b>                            | amps        | 19.2 A          |
|   | kilowatts   | 4 KW            |
| <b>236 Volts, 50/60hz, 1ph</b>                            | amps        | 18.3 A          |
|   | kilowatts   | 4.4 KW          |
| <b>PLUG</b> (supplied for domestic models only)           |             | NEMA 6-30P      |
| <b>CORD</b>   |             | 8 feet (2.5 m)  |
| <b>WIDTH CLOSED (A)</b> (Drain tray used as cover)        | inches / cm | 18" / 46 cm     |
| <b>WIDTH OPEN (B)</b> (Drain tray attached, as in photo)  | inches / cm | 36.5" / 90 cm   |
| <b>OVERALL DEPTH (C)</b>                                  | inches / cm | 21.5" / 55 cm   |
| <b>OVERALL HEIGHT (D)</b>                                 | inches / cm | 10" / 25 cm     |
| <b>SHIPPING DIMENSIONS</b> (approximate)                  | inches      | 24" x 22" x 13" |
|   | cm          | 61 x 56 x 33 cm |
| <b>SHIPPING WEIGHT</b> (approximate)                      | lbs / kg    | 54lbs / 25 kg   |
| <b>FREIGHT CLASS</b>                                      |             | 85              |

**CERTIFICATIONS**



- North American standard models ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

**VENTILATION AND FIRE SUPPRESSION**

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

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