

*Belshaw*

**HV**

## High Volume Industrial Donut Lines

Multispace Cake Donut Depositors

MSHS10 (High Speed)



Belshaw has developed a High-Speed Multi-Spaced version of the Belshaw MultiMatic, which has long been the industry standard for cake donut production. It is a proven reliable machine that can produce a wide variety of cake donut products and sizes, offers quick product changeover and is easy to operate and easy to clean. In addition to these features, Belshaw can now offer production rates of 100+ cuts-per-minute, at 20 cuts across the fryer.

Belshaw's High-Speed MSHS Depositor utilizes the latest technology in the form of Closed Loop Servo Motor Controls and a Dual Axis Motion Control System. Deposit cycles are synchronized precisely to the fryer so that the placement of the donut remains in the center of the pocket. Control is by Allen Bradley PLC.

### Comparison with Standard Depositors

#### **Mechanical Life**

- The MSHS Depositor uses continuous motion rather than a single-revolution deposit cycle. The mechanical life of the depositor is greatly improved with less stresses on drive gears, couplings, cams, trip arms, and plungers.

#### **Cycle Rates**

- The continuous motion of the MSHS Depositor allows cycle rates of 100 cycles/min, substantially higher than the 62 cycles/min of a standard MS Depositor.

#### **Retrofits**

- While it is best to specify a High-Speed Depositor in conjunction with a new fryer, existing fryers can be retrofitted with the electronics required to signal a High-Speed Depositor.

Serving bakeries for **95** years

[www.belshaw.com](http://www.belshaw.com)



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### Principal Features

- Multi-Space – allows reconfiguration of depositor at any time for 10 /12 /15 / 20 deposits per cycle (corresponding to large, medium and mini donuts respectively).
- Real-time Electronic Advance/Retard – locates and synchronizes deposits precisely with fryer pockets.
- Deposit counter with automatic stop when predetermined count is reached.
- Mobile Lift Carrier with adjustable stops to locate depositor in precise position relative to fryer.
- Up to 100 deposits per minute.
- Fast, no-tools-required cleanup.

### Options

- Powerlift – motorized raise/lower of depositor head
- Batter chute, Bowl rest

### Electrical

- 208/240 Volt 50/60 HZ 30 Amps
- 440/480 Volt 50/60 HZ 15 Amps

### Dimensions

- MSHS depositors are sized to buyer specifications in order to match your fryer.
- Hopper capacity is approximately 250 lbs (113 kg).



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