

Equipment Sample Layouts

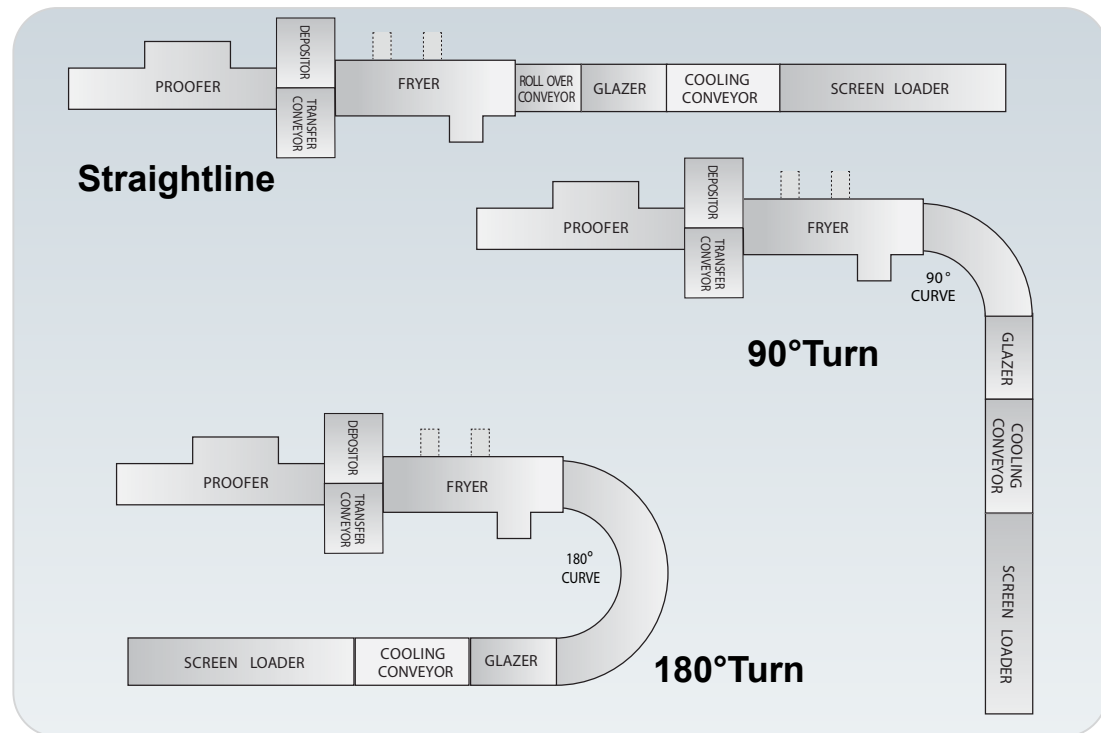
Belshaw has served the baking industry for over 100 years and is the leading donut and bakery equipment company in the USA and throughout the world. Durable construction enables our equipment to produce consistent cake and yeast donuts over years of continuous service.

Century Industrial donut lines are 6, 8 or 10 standard donuts wide throughout the length of the system. Straight-line, L-shaped and U-shaped layouts are available that will fit most locations. Thousands of bakeries operate Century Industrial donut systems all over the world.



Belshaws industrial systems are entirely designed and manufactured in the USA, with parts, technical support, and service available locally.

Belshaw offers exceptional customer care and support on all our products that ensures a seamless experience from start to finish, while establishing a brand that is trusted throughout the world.



Belshaw®



Supporting Equipment

SL Screen Loader



The Screen Loader automatically transfers donuts from 6-wide production lines on to screens.

CHG Conveyor Glazer



This glazer carries donuts through the continuously flowing curtain of glaze. *unheated also available

TC Transfer Conveyor



Transfers donuts from Proofer to Fryer, while allowing a space to fit Depositor as needed.

CC-6/9/12 Cooling Conveyor



CC and SC conveyors provide extra time for donuts to cool down before icing, glazing or packaging.

SC-6/9/12 Straight Conveyor
-Available in 90° and 180° curves.

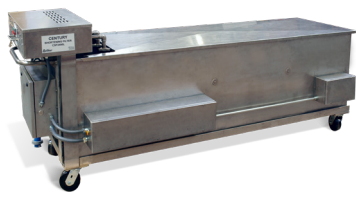


CRS System



The CRS enables automated frying of yeast donut holes.

CSF Batch Filter



Shortening is drained, filtered and returned to the fryer in a single operation. *Available in several sizes. *Integrated filtering solutions also available

HI



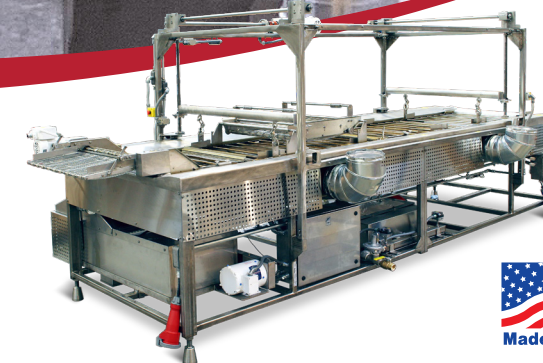
The HI high production icer quickly applies icing to an entire screen of donuts.

SGM Sugaring Machine



The Sugaring Machine applies sugar coatings to donuts of any size or variety. *Can be fed directly from spiral cooler down ramp.

CENTURY Industrial Donut Lines



Depositor Features



- Electronic low maintenance controls.
- High torque motor.
- Safety guard for cutterheads.
- Safety grill for hopper.
- Step for easy hopper access.
- Hopper easily removable for cleaning.
- Batter chute.(not shown)
- Electronic counter.
- Multi-space (MS) option allows more donuts to fit across the fryer .



Industrial Donut Systems



Fryer	Length	Width	Donuts	Proofer	Length	Width	Depositor
C6-24	6 feet	24 inches	6 per pocket	2 Section Proofer	21ft / 0in	4ft / 3in	MDDRF6
C10-24	10 feet	24 inches	6 per pocket	3 Section Proofer	27ft / 9in	4ft / 3in	MDDRF6
C14-24	14 feet	24 inches	6 per pocket	4 Section Proofer	34ft / 6in	4ft / 3in	MDDRF6
C16-24	16 feet	24 inches	6 per pocket	4 Section Proofer	34ft / 6in	4ft / 3in	MDDRF6
C18-24	18 feet	24 inches	6 per pocket	-----	-----	-----	MDDRF6
C16-36	16 feet	36 inches	8 per pocket	4 Section Proofer	34ft / 6in	4ft / 3in	MDDRF8
C18-42	18 feet	42 inches	10 per pocket	5 Section Proofer	44ft / 6in	6ft / 6in	MDDRF10

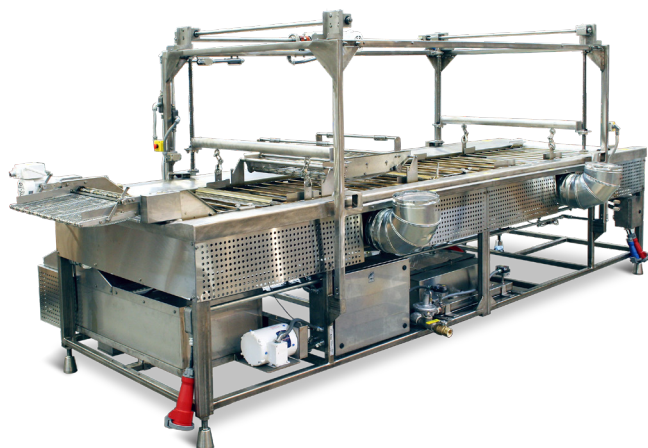
- Other sizes available at request.
- Available in gas or electric heat.

Proofer Features

- Proofers are sectional. More sections allow for larger capacity fryers.
- Height extensions can optimize proofing times for any donut line.
- PLC controlled heat and humidity 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 in-feed and out-feed.
- Auto-water fill.
- Proofers can be loaded manually, or synchronized with makeup lines for auto-loading.
- Compatible with transfer conveyors to transfer donuts from proofer to fryer.



Fryer Features



- Fryers available in gas or electric.
- Fryer conveyor with 4.5" center-to-center pocket spacings. 3.0 and 4.0 also available.
- Variable speed conveyor drive.
- Moving drop plate to allow cake donuts to float after depositing.
- Single turner. Optional extra turners can be inserted/removed in seconds.
- Slide-in shortening melter for easy insertion of shortening.
- Exit conveyor for cleanly transferring product to cooling conveyor, glazer etc.
- Pre-mix gas system with Touch Screen PLC control with variable speed blowers.
- Two temperature zones, independently controlled with accurate P.I.D. based temperature regulation.
- Remote control console with PLC Touch Screen. The console is also a wiring center, located up to 75 feet from fryer.
- Partial submerger available.
- Fryers can be ordered to flow left-right or right-left.
- Submerged burner tubes with "Controlled Combustion" turbulators and radiation deflectors for efficient heat transfer. (gas)
- Cool zone under burner tubes. (gas)
- Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer, and proving switch. (gas)
- Conveyor slip clutch.

Safety features for fryers:

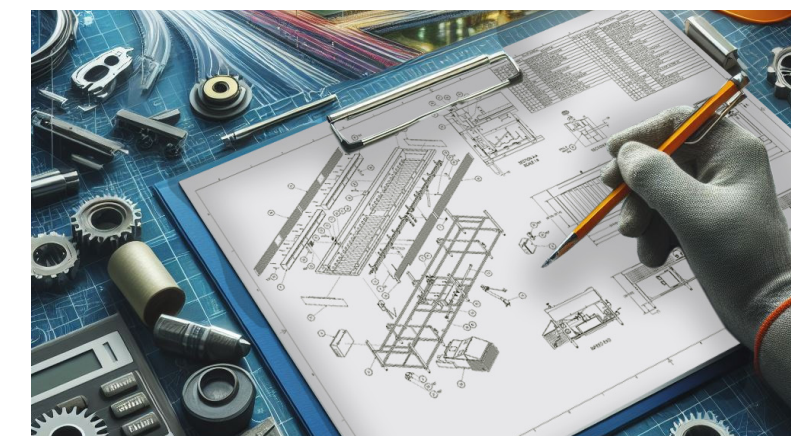
- High temperature cut-off switch.
- High/low gas pressure cut-off.
- Low combustion air-flow cut-off.
- Draft proofing switches.
- Pilot light sensor.
- Low shortening level float & safety switch.
- E-stop switch.

Fryer Energy Specifications (Gas)

Fryer	Energy kW (electric)*	Energy BTU/Hour (gas)
C6-24	19 kW	200,000
C10-24	24 kW	360,000
C14-24	24 kW	505,000
C16-24	24 kW	565,000
C18-24	24 kW	610,000
C16-36	36 kW	710,000
C18-42	56 kW	1,200,000

- *Kilowatts can vary according to voltage applied.
- Electric fryer specifications available at request.

*Full capacity based on 45 min. proof time - 100 sec. fry time.



Belshaw engineers and builds products to fit application needs. The models on this page reflect only Belshaw standard offerings. Other sizes and configurations are available upon request.