

Open Kettle Donut Fryers (Gas)

CG = Electronic ignition, electronic temp control

FG = Standing pilot ignition, thermostat control

Belshaw open kettle gas fryers are designed to efficiently produce all varieties of cake and yeast raised donuts. Almost any size and shape of donut can be made in these adaptable and dependable fryers.

- Gas efficiency is maximized for rapid heating and energy saving. The electronic controller used by CG models keeps temperature within a narrow band, and displays current temperature and set temperature.
- Belshaw's Open Kettle fryer, cake donut depositor, and filtration system are designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.
- Belshaw provides a full line of companion equipment designed for donut production:
 - Type B or Type F cake donut depositors
 - EZ Melt Filtration system
 - CP Cabinet Proofer (Compatible with 718L & 724 Open Kettle Fryer models)
 - H&I-2 or H&I-4 Icing Tables
 - HG or HGEZ Hand Glazers



734CG Gas Fryer (shown with optional Type 'F' donut depositor, EZ Melt filter and submerger screen)

VENTILATION, FIRE SUPPRESSION AND MAKEUP AIR

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

CERTIFICATIONS

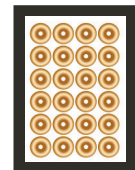


718L

CG or FG

Holds up to **24 donuts**

Capacity up to **60** dozen/hour



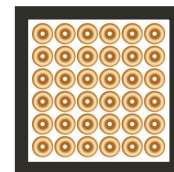
26" (66cm)
18" (46cm)

724

CG or FG

Holds up to **36 donuts**

Capacity up to **90** dozen/hour



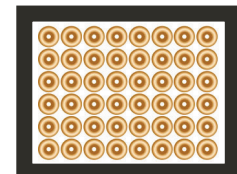
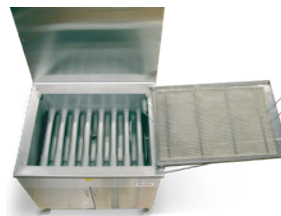
24" (61cm)
24" (61cm)

734

CG or FG

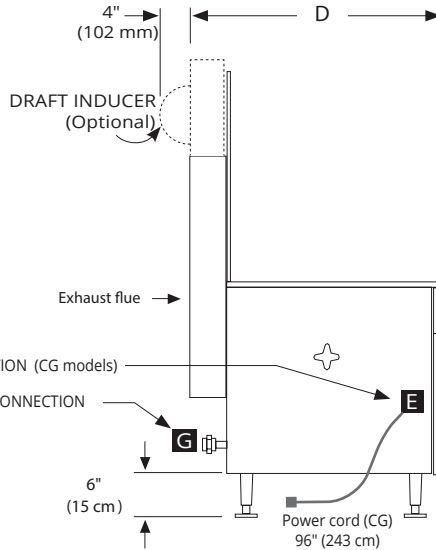
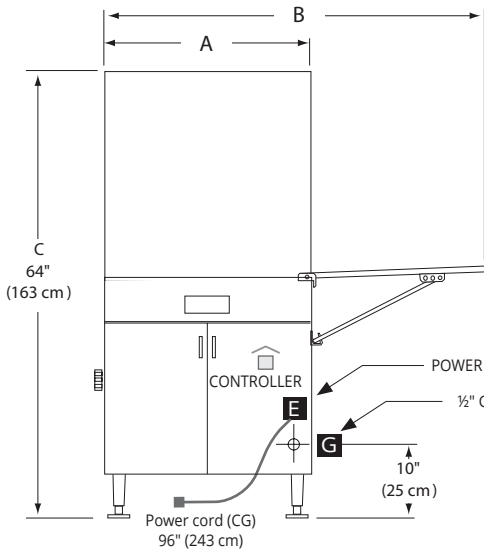
Holds up to **48 donuts**

Capacity up to **120** dozen/hour



24" (61cm)
34" (86cm)

*Capacity measured @120 seconds fry time with standard size donuts.



CLEARANCE
 FROM SIDES:
 2 inches (51 mm)
 FROM BACK:
 6 inches (153 mm)
 AT LEFT:
 24 inches (635mm) clear space recommended if cake donut depositor is used. (Can be changed to right side).

CG MODELS
 (Electronic controller)



FG MODELS
 (Thermostat)



STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle.
- CG Models (120 V, 240 V)
 - Electronic ignition.
 - Electronic temperature controller, displays current temperature and keeps heat within narrow band (normally $\pm 2^\circ$).
- FG models (no electric power required)
 - Standing pilot ignition.
 - Dial thermostat.
- High-temperature limit switch.
- Adjustable, bolt-down legs.
- Drain tray on right side of fryer. (Field reversible to left side.)
- Frame reinforcement for mounting a Belshaw Cake Donut Depositor, installed at left. (Field reversible to right side.)
- Heavy duty drain and valve, with exterior handle.
- 2 cake donut frying screens with handles.
- Natural Gas and Propane models are available.
- Certified to NSF-4, ANSI Z83.11a (120V Only) and CSA1.8a.2004.

OPTIONS AND ACCESSORIES

- Submerger screens, for submerging donut 'holes' and similar products.
- Draft inducer kit. (For the 718 & 724 only)
- EZMelt system (fit underneath fryer).
- Yeast-raised donut screens (no handles, for the 718 & 724 only).
- Detachable handles OR Screen Cradle for lifting screens from fryer
- EZ Melt filtration system
- Type B (manual) or Type F (electric cake donut depositor)

SPECIFICATIONS		718LCG	724CG	734CG
FRYING AREA	inch	18 x 26 in	24 x 24 in	34 x 24 in
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inch	17 x 25 in	23 x 23 in	33 x 23 in
SHORTENING CAPACITY (approx)	lb	96 lbs	119 lbs	215 lbs
	kg	44 kg	54 kg	98 kg
BTU/hour		44,000	66,000	89,000
GAS CONNECTION Connector: 1/2" NPT	inch	Natural Gas 5" - 14" W.C - Propane 11" - 14" W.C.		
	pascal	Natural Gas 1.24 - 3.4 kpa - Propane 2.4 - 3.4 kpa		
VOLTS (CG models)	volt	120V-50/60-1 (UL only) or 220V-50/60-1 (CE only)		
AMPS	amp	0.5 A @120V or 0.25 A @240V		
PLUG		NEMA 5-15P (120V) or NEMA 6-15P (240V) Included with N. America compatible models only		
CORD LENGTH		8 ft (2.43 m)		
WIDTH (A) (drain tray CLOSED)	inch	27 in	32 in	42 in
	cm	69 cm	81 cm	107 cm
WIDTH (B) (drain tray OPEN)	inch	48 in	56 in	77 in
	cm	122 cm	142 cm	196 cm
HEIGHT (C)	inch	64 in	64 in	64 in
	cm	163 cm	163 cm	163 cm
DEPTH (D)	inch	40 in	38 in	38 in
	cm	102 cm	97 cm	97 cm
SHIPPING DIMENSIONS	inch	42 x 48 x 54	42 x 48 x 54	50 x 44 x 53
	cm	107 x 122 x 137	107 x 122 x 137	127 x 102 x 133
SHIPPING WEIGHT	lb	298 lbs	320 lbs	430 lbs
	kg	135 kg	145 kg	195 kg

OPTIONAL ACCESSORIES

SUBMERGER (optional)	part numbers	718LG-1009	724G-1009	734G-1009
DRAFT INDUCER (recommended for at altitude above 3000 ft (915 m))		718CG-1000	724CG-1000	734CG-1000