

## INDUSTRIAL FRYERS

Belshaw's Century Fryer series, an industry standard for decades, provides the flexibility and durability required to produce a variety of donuts repeatedly over many years.

With seven fryer sizes and options like multiple turners, submergers, and various flight spacings, Belshaw can configure a fryer that matches your production needs.

### 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.
- Emergency stop switches.



## Fryer Features

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| <ul style="list-style-type: none"> <li>• Stainless steel construction throughout.</li> <li>• Variable speed conveyor drive, synchronizes the proofer or cake donut depositor with the fryer.</li> <li>• Moving drop plate to permit cake donuts to float after depositing.</li> <li>• 3", 4", or 4.5" center-to-center pocket spacings.</li> <li>• Single turner (2 or 3 turners optional). Extra turners can be inserted or removed in seconds.</li> <li>• Slide-in shortening melter for easy loading of shortening blocks.</li> <li>• Removable conveyor.             <ul style="list-style-type: none"> <li>- Models C10-24 and larger: Powered raise with hoist.</li> <li>- Models C6-24 and smaller: Manual raise/no hoist.</li> </ul> </li> <li>• Exit conveyor for cleanly transferring product to cooling conveyor, glazer etc.</li> <li>• PLC controls with wired remote console up to 75 ft (22m) from fryer (C10-24 and larger).</li> </ul> | <ul style="list-style-type: none"> <li>• Partial submerger (optional).</li> <li>• Fryers can be ordered to flow left-right or right-left.</li> <li>• Conveyor slip clutch</li> <li>• Fryers available in gas or electric.</li> <li>• Pre-mix gas system with Touch Screen PLC control with variable speed blowers.</li> <li>• Two temperature zones, independently controlled with accurate P.I.D. based temperature regulation.</li> <li>• Submerged burner tubes with "Controlled Combustion" turbulators and radiation deflectors for efficient heat transfer. (gas)</li> <li>• Cool zone under burner tubes. (gas)</li> <li>• Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer, and proving switch. (gas)</li> </ul> <p><b>Certifications:</b></p> <ul style="list-style-type: none"> <li>• UL 508A and BEAG Listed</li> </ul> |
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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.

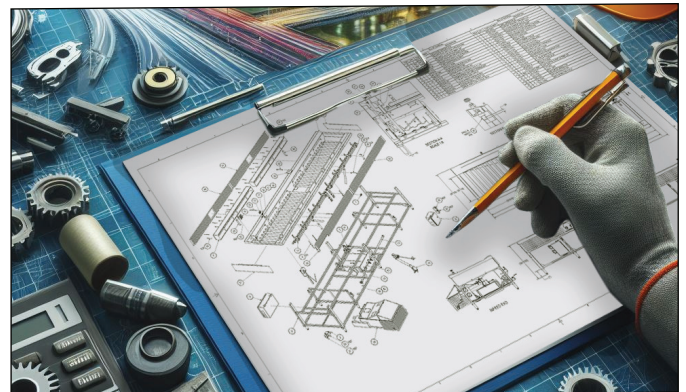
FRYER	FRYING AREA			FRYER CAPACITY @100sec. frying time	
	Frying Area	Frying Length	Frying Width	Donuts Per Pocket	Capacity* donuts - dozen per hour
<b>C6-24</b>		6ft (1.83m)	24in (61cm)	6	2,244 hr - 187 dz/hr
<b>C10-24</b>		10ft (3.05m)	24in (61cm)	6	4,920 hr - 410 dz/hr
<b>C14-24</b>		14ft (4.27m)	24in (61cm)	6	7,224 hr - 602 dz/hr
<b>C16-24</b>		16ft (4.27m)	24in (61cm)	6	8,76 hr - 698 dz/hr
<b>C18-24</b>		18ft (5.48m)	24in (61cm)	6	9,528 hr - 794 dz/hr
<b>C16-36</b>		16ft ( 4.88m)	36in (91cm)	8	11,160 hr - 930 dz/hr
<b>C18-42</b>		18ft (5.48m)	42in (106cm)	10	15,888 hr - 1,324 dz/hr

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

### Fryer Energy Specifications (Gas)

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

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



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.