

Insider Ventless Donut Center

The Belshaw Insider is a donut making system. With its integrated hood and fire suppression systems.



Belshaw®

RETAIL PRODUCT OVERVIEW

Thermoglaze TG50 Frozen Donut System

For retailers who want to produce fresh tasting, high-quality, attractive donuts without the labor and equipment necessary to prepare and fry donuts from scratch, Belshaw's Thermoglaze is the solution. Thermoglaze TG50 is a system that re-heats and glazes pre-fried frozen donuts and other baked goods, with results that rival the quality of freshly made product.

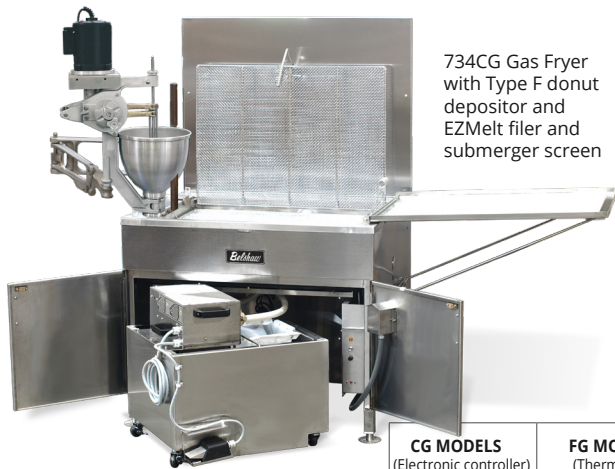


Donut Finishing Equipment

Belshaw offers a wide range of donut finishing equipment. These items maximize use of finishing product with minimal waste. The stainless steel construction and sound design make them easy to clean and provide a durable, long-lasting product that can withstand years of everyday use.



We also have large scale industrial products



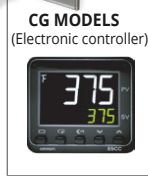
734CG Gas Fryer with Type F donut depositor and EZMelt filer and submerger screen



616B Tabletop Fryer With Cake Donut N Depositor



616B Tabletop Fryer With Cake Donuts

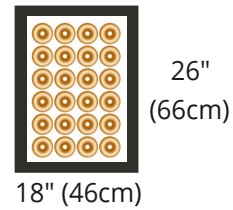
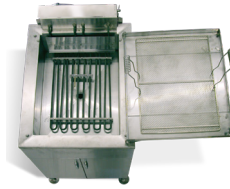


Open Kettle Donut Fryers (Electric & Gas)

Belshaw open kettle electric 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. (600 = Electric / 700 = Gas)

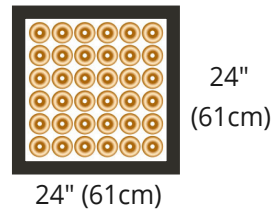
618L & 718L

Holds up to **24 donuts**
Capacity up to **60 dozen/hour**



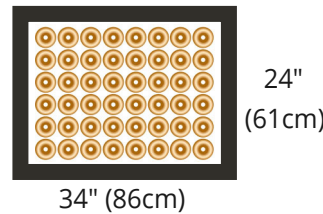
624 & 724L

Holds up to **36 donuts**
Capacity up to **90 dozen/hour**



634 & 734L

Holds up to **48 donuts**
Capacity up to **120 dozen/hour**



*Capacity measured @120 seconds fry time with a standard 3.5" donut.

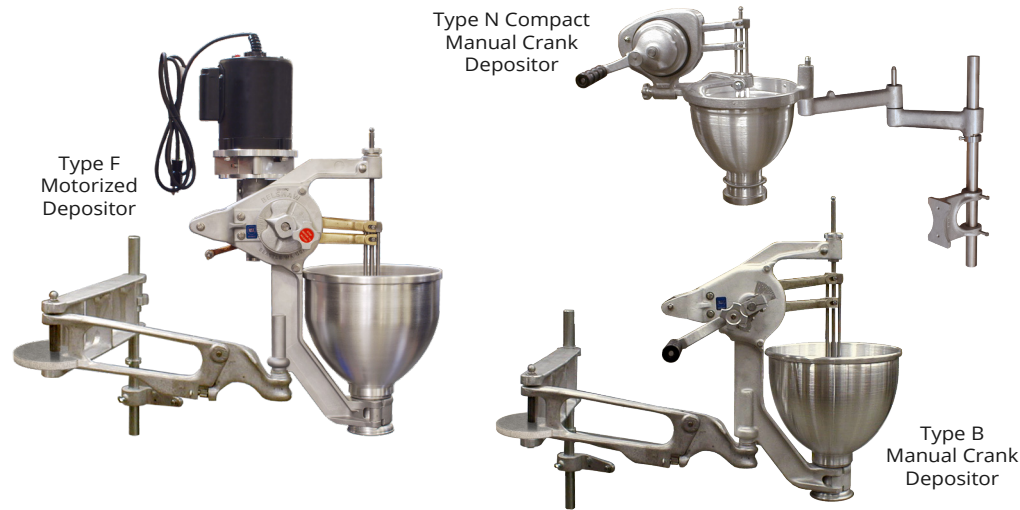
Cake Donut Depositor

Designed for a variety of quality cake donuts. Also makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix, recipe used, and plunger/cylinder selection.

DESCRIPTION

- Belshaw depositors, the industry standard for many years, are legendary for their precision and smooth operation - even after many years of use.

- An adjustment dial allows you to adjust the amount of batter for each deposit.



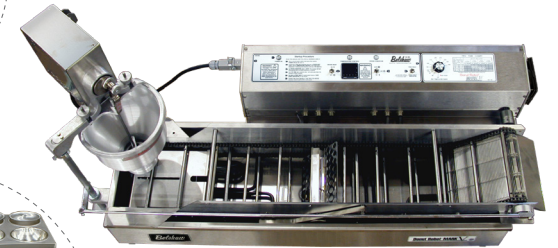
Donut Robot® - Fryer & System

Belshaw's Donut Robot® fryers are highly versatile and can produce Cake Donuts, Mini Donuts, Ball Donuts (Donut Holes) and Raised Donuts. Training and labor requirements are minimal to produce a high quality, consistent product.

SAMPLE MARK II / MARK V BASIC SYSTEM for Cake Donuts and Mini Donuts



Donut Robot® Mark II - Mark II GP



Donut Robot® Mark V - Mark V GP

SAMPLE MARK II / MARK V EXTENDED SYSTEM Yeast-Raised Donuts



Jelly & Creme Injector