


CENTURY Donut System

SUGAR TUMBLER



Belshaw's **Sugar Tumbler** is the ideal method for midsize and commissary producers to apply sugar coatings to donuts of any size or variety. In typical conditions the Sugar Tumbler can process upwards of 207 dozen donuts per hour.

A full screen of donuts can be emptied onto an extra large downward sloping chute and into the tumbler.

The tumbler spins the sugar and donuts while a spiral rail guides the donuts through the tumbler.

The tumbler is equipped with either one or two* nylon hammers to keep sugar airborne rather than sticking to the tumbler.

Finished donuts receive an even sugar coating, while excess sugar is allowed to drop into a container under the open portion of the tumbler for re-use.

Discharge of donuts can be to into any container, screen or conveyor.

Tumblers are removable. Extra tumblers are available for customers who require quick changeover of sugar coatings.

ETL-certified to UL-789 and NSF-2

* Buyer option



Loading donuts from screen

Discharge onto conveyor

Discharge onto screen

BELSHAW ADAMATIC BAKERY GROUP • 814 44th Street NW, Suite 103, Auburn, WA 98001 USA

Tel: 800.578.2547 (US/Can) +1.206.322.5474 (International) • Fax: 206.322.5425 • info@belshaw-adamatic.com

©6/2009 Belshaw Adamatic Bakery Group - Specifications are subject to change.

Belshaw
Adamatic
Bakery Group


CENTURY Donut System

SUGAR TUMBLER

Dimensions, Weight

Overall footprint: 84" x 30" (2.13m x 76cm)

Shipping weight: Approx 450 lbs (205 kg)

Electrical Specs

120V-60-1, 8A or 240V-50/60-1, 4A

Certifications

120V: ETL-certified to NSF-2 and UL-789

240V: ETL-certified to NSF-2

