

Belshaw

C6 • C10 • C14 • C18

Industrial strength donut fryers













- · Stainless steel construction throughout
- · Variable speed conveyor drive, synchronized with proofer or cake donut depositor
- Moving drop plate to permit cake donuts to float immediately after depositing
- 4.5" (115 mm) center-to-center pocket spacing. (3" (76mm) optional)
- Single turner (2 or 3 turners optional on purchase). Turners can be inserted or removed in seconds.
- Slide-in shortening melter for easy loading of shortening blocks
- · Removable convevor
- C10-24 and larger: Powered hoist to lift conveyor. Other fryers: conveyor lifted manually.
- Exit chute (standard) or exit conveyor (optional)
- C10-24 and larger: PLC controls with control console up to 75 ft (22 m) from fryer. Other fryers: 1-2 digital heat controllers located on fryer.

- · Partial submerger available for ball shaped donuts.
- Fryers can be ordered to flow left-right or right-left.
- Two temperature zones, independently controlled
- Gas fryers C10-24 and larger: industrial pre-mix gas system
- Submerged burner tubes with "Controlled Combustion" turbulators and radiation deflectors for efficient heat transfer
- Cool zone under burner tubes
- · Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer, and proving switch
- Safety features:
- High temp cut-off switch
- High/low gas pressure cut-off
- · High/low air flow cut-off
- · Pilot sensor
- · Liquid level safety switch



FRYER MODELS	FRYING AREA			FRYER CAPACITY (Standard size donuts, at 110sec. frying time		
	Relative size	Frying length	Frying width	Donuts per pocket Capacity		Capacity
C6-16		6 feet (1.83 m)	16" (406 mm)	4	0000	125 doz/hr
C6-24		6 feet (1.83 m)	24" (406 mm)	6	000000	187 doz/hr
C10-24		10 feet (3.05 m)	24" (610 mm)	6	000000	374 doz/hr
C14-24		14 feet (4.27 m)	24" (610 mm)	6	000000	547 doz/hr
C14-36		14 feet (4.27 m)	36" (914 mm)	8	00000000	730 doz/hr
C18-24		18 feet (5.49 m)	24" (610 mm)	6	000000	794 doz/hr