FRYER OPTIONS

■ Flight bar spacing

Donuts are carried through the fryer by flight bars spaced at buyer option as follows: either 3"(76mm), 4"(102mm) or 4.5"(114mm). Measurements are taken center-to-center. Subtract the width of a flight bar (3/8"/10mm) to determine space between bars.

■ Multiple turners

Standard conveyor includes one turner. Up to three additional turners (e.g. for french crullers) may be optionally installed. Changeover between various turner configurations is fast.

■ Feed Table

In cases where a rack proofer (or no proofer at all) is used, a synchronized Feed Table (A) loads raised donuts into the fryer. (See Century Product Guide Page 36 for more feed table information)

■ Transfer Conveyor

Transfer Conveyor (B) enables rapid changeover between caked and raised donuts. The transfer conveyor allows the proofer to be permanently located at a small distance from the fryer. The cake donut depositor can then be exchanged with the transfer conveyor, without needing to move the proofer (see page 20 for more information on the Transfer Conveyor).

■ Exit Chute / Exit Conveyor

Exit chute (C) (standard) drops just-fried donuts onto the glazing and cooling line.

Wire-belted **Exit conveyor** (D) (optional) transfers donuts while keeping each row in line - an asset for exhibition style production and for more efficient screen loading.

■ Submerger

A submerging conveyor (E) guides donuts under the shortening. The submerger extends approximately 1/3 the length of the fryer and retracts in seconds to change back to normal frying. (C300G and C600G only)

■ Control panel options

Standard control panels are located on the body of the fryer. Remote control console (F) is standard on C300G and larger fryers. Includes START/STOP controls for proofer, depositor, shortening melter and glazeline. Console may be located up to 50 feet (15m) from fryer. PLC controller option is also available on some systems.

Feed Table (A)
(See also page 36)

Transfer conveyor (B)

Exit chute (standard) (C)

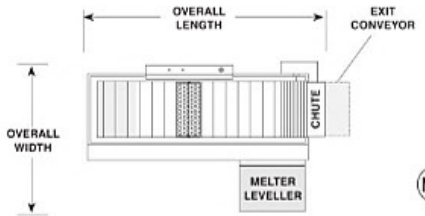
Exit conveyor (D)

Submerging conveyor (E)

(F)

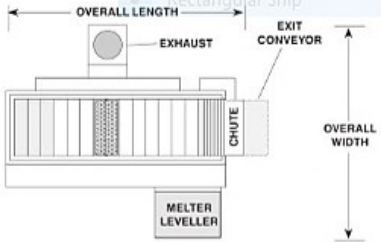
Remote console (standard on C300G and larger fryers)

Century Electric Fryer



NSF

Century Gas Fryer



Century Fryer Dimensions & Power

Note: If exit conveyor is chosen, add +16"(41cm) to overall length

MODEL	TYPE	OVERALL HEIGHT	OVERALL LENGTH	OVERALL WIDTH	SHORTENING CAPACITY	APPROX SHIPPING WEIGHT	ELECTRICAL 208/240V 50/60hz 1ph	ELECTRICAL 208/240V 50/60hz 3ph	ELECTRICAL 380/440V 50/60hz 3ph	GAS BTU/hr	GAS Inlet dia.
C100	Electric	42" (105cm)	72" (183cm)	41" (103cm)	110lbs (50kg)	420lbs (191kg)	58/66 A	33/38 A	17/20 A	—	—
Mark VI	Electric	41" (104cm)[1]	77" (195cm)[1]	32" (82cm)	106lbs (48kg)	569lbs (259kg)	—	37 A	22 A	—	—
C200	Electric	42" (105cm)	72" (183cm)	45" (113cm)	188lbs (85kg)	545lbs (248kg)	100/115 A	59/68 A		—	—
C200G	Gas	42" (105cm)	72" (183cm)	52" (131cm)	346lbs (157kg)	630lbs (286kg)	5 A	—	—	188,000	1" NPT
C300G	Gas	42" (105cm)	72" (183cm)	63" (159cm)	700 lbs (318kg)	1020lbs (464 kg)	7.5 A	—	—	200,000	1" NPT
C400	Electric	43" (109cm)	130" (330cm)	52" (131cm)	478lbs (217kg)	1200lbs (545kg)	—	118/135 A	68/76 A	—	—
C400G	Gas	45" (114cm)	130" (330cm)	53" (133cm)	600lbs (272kg)	1600lbs (727kg)	10 A	10 A		350,000	1" NPT
C600	Electric	43" (109cm)	130" (330cm)	63" (159cm)	675lbs (306kg)	2000lbs (909kg)	—	184/212 A	100/115 A	—	—
C600G	Gas	45" (114cm)	130" (330cm)	80" (203cm)	1250lbs (568kg)	2100lbs (954kg)	10 A	10 A	10 A	360,000	1" NPT
C10G	Gas	104" (264cm)[2]	130" (330cm)	80" (203cm)	1250lbs (568kg)	2500lbs (1136kg)[3]	—	51A	32 A	360,000	3/4" NPT
C800	Electric	43" (109cm)	130" (330cm)	72" (182cm)	875lbs (397kg)	2350lbs (1068kg)	—	230/265 A		—	—
C800G	Gas	45" (114cm)	130" (330cm)	72" (179cm)	1500lbs (682kg)	2600lbs (1182kg)	15 A	15 A	15 A	565,000	1" NPT

Note 1: Dimensions and shipping weight include fryer and support table. Note 2: C10G overall height includes hood. Note 3: Add 1000lbs to C10G if hood included.

Century Fryer Options Summary ✓ Standard + Optional

CENTURY MODEL →		Mark VI Electric	C100	C200	C400	C600	C800	C200G Gas	C300G	C400G	C600G	C10G	C800G
SHORTENING MELTER	Upright	EZ Melt melter filter	✓	✓	✓	✓	✓	✓		✓			✓
	Slide-in								✓		✓	✓	
DROP PLATE	Stationary	✓	✓	✓				✓					
	Moving			+	✓	✓	✓	+	✓	✓	✓	✓	✓
EXIT METHOD	Chute	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
	Conveyor			+	+	+	+	+	+	+	+	✓	+
SUBMERGER	Partial							+	+		+	+	
	Full Length		+	+									
CONTROL PANEL	Analog controls	✓	✓	✓									
	Digital controls & display				✓	✓	✓	✓	✓	✓	✓	✓	✓
	Remote control console				✓	✓	✓		✓	✓	✓	✓	✓
TURNERS	1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	2	+	+	+	+	+	+	+	+	+	+	+	+
	3	+	+	+	+	+	+	+	+	+	+	+	+
SPACING	3" (76mm)		+	+	+	+	+	+	+	+	+	+	+
	3.5" (89mm)	+	+	+	+	+	+	+	+	+	+	+	+
	4" (102mm)	3.75"/95mm	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	4.5" (114mm)	+	+	+	+	+	+	+	+	+	+	+	+
HEAT	Heat zones	1	1	1	2	2	2	1	1	2	2	2	2
	Gas - atmospheric							✓	✓	✓	✓		
	Gas - pre-mixed											✓	✓
PIE FRYER	Pies/french fries/noodles		+	+									