

618L • 624 • 634

Open Kettle Electric Fryers

Belshaw open kettle electric fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. Almost any size and shape of donut can be made in these adaptable and dependable fryers.

• **Compact.** The space needed to operate a Belshaw 618L electric fryer is 6 feet x 3½ feet (180 x 110 cm), including cake donut depositor and open drain tray. Larger models need slightly increased space allowance.

• **Productive.** 60 to 120 dozen donuts per hour.

• **Robust.** The heavy duty elements used by Belshaw electric fryers are robust enough to withstand daily use over an extended period of years. The elements tilt up vertically to allow quicker cleaning after each shift. The kettle can be easily removed for periodic cleaning outside the fryer.

• **Convenient.** With a Belshaw Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. An easy-to-use submerger can be added to further improve production efficiency.

• **Electronic temperature controller.** Located on the fryer right side door. The electronic controller keeps temperature within a narrow band, and displays current temperature and set temperature at all times.

• **Belshaw provides a full line of companion equipment** designed for donut production:

- Type B or Type F cake donut depositors
- EZ Melt Filtration system
- CP Cabinet Proofer
- H&I-2 or H&I-4 Icing Tables
- HG or HGEZ Hand Glazers

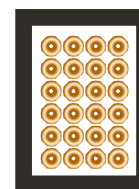
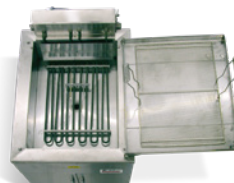


624 Electric Fryer with optional submerger, Type 'B' donut depositor and EZMelt 24 filtration system

618L

Holds up to
24 donuts

Capacity up to
60 dozen/hour



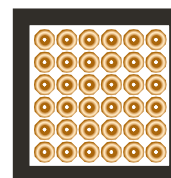
26"
(66cm)

18" (46cm)

624

Holds up to
36 donuts

Capacity up to
90 dozen/hour



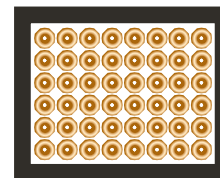
24"
(61cm)

24" (61cm)

634

Holds up to
48 donuts

Capacity up to
120 dozen/hour

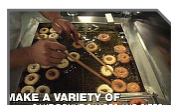


24"
(61cm)

34" (86 cm)

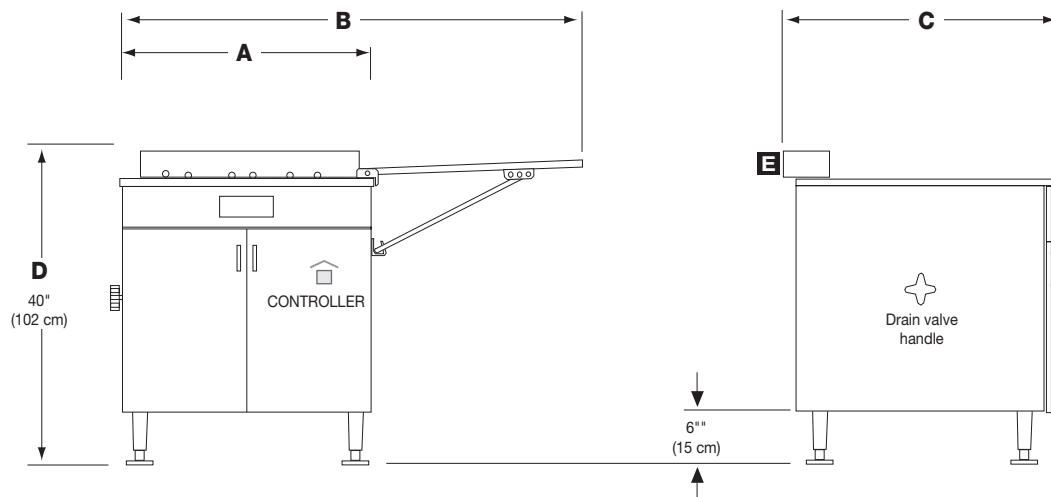


WEB



VIDEO

*Capacity measured @120 seconds fry time with standard size donuts.



CLEARANCE:

ALL SIDES:
2 inches (51 mm) on all four sides between fryer and any construction.

AT LEFT:
24 inches (635mm) clear space recommended if cake donut depositor is used. (Can be changed to right side).

STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle.
- Drain tray, field reversible either side.
- Heavy duty elements, tiltable upwards for easy kettle cleanup.
- Highly accurate electronic temperature controller, located on fryer door.
- High-temperature limit switch.
- Two nickel plated cake donut frying screens with bolt-on heat dissipating handles.
- Adjustable, bolt down legs.
- Heavy duty drain and valve with exterior handle.
- Reinforced side panel to accept Belshaw cake donut depositor mount. (Field reversible)

OPTIONS AND ACCESSORIES

- Submerger.
- Proofing screens (screens without handles for yeast raised donuts).
- Detachable handles OR Screen Cradle, for lifting screens from fryer.
- Type B (manual) or Type F (electric) cake donut depositor.
- EZMelt filtration system.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

CERTIFICATIONS

- 208-240/60/1 and 208-240V/60/3 models: Certified to UL-197, CSA C22.2 and NSF-4.
- CE models available.

SPECIFICATIONS

		618L	624	634
FRYING AREA	inches	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"	33" x 23"
SHORTENING CAPACITY (approx)	lbs	82 lbs	96 lbs	197 lbs
	kg	37 kg	44 kg	90 kg
	gallons	11 gal	13 gal	26.5 gal
	liters	42 L	49 L	100 L
ELECTRICAL DATA (specify voltage at time of order)				
208-240V, 50/60hz, 1ph	amps	46 - 53 A	70 - 78 A	
	kilowatts	9.6 - 12.7 KW	14.1 - 18.7 KW	
208-240V, 50/60hz, 3ph <i>See Note 1 below</i>	amps		39 - 45 A	51 A - 59 A
	kilowatts		14.1 - 18.7 KW	18.3 - 24.4 KW
380-415V, 50/60hz, 3ph	amps	49 - 54 A	18 - 26 A	
	kilowatts	10.8 - 12.8 KW	11.9 - 18.7 KW	
ELECTRICAL CORD/PLUG		Not supplied		
WIDTH (A) <i>(drain tray CLOSED)</i>	inches	27"	32"	40.5"
	cm	69 cm	81 cm	103 cm
WIDTH (B) <i>(drain tray OPEN)</i>	inches	48"	56"	75"
	cm	122 cm	142 cm	191 cm
DEPTH (C)	inches	38"	36"	36"
	cm	97 cm	92 cm	92 cm
HEIGHT (D)	inches	40"	40"	40"
	cm	102 cm	102 cm	102 cm
SHIPPING DIMENSIONS <i>(crate)</i>	inches	40"x48"x54"	40"x48"x54"	51"x45"x56"
	cm	102x122x137	102x122x137	130x114x143
SHIPPING WEIGHT	lbs	260 lbs	275 lbs	385 lbs
	kg	118 kg	125 kg	175 kg
FREIGHT CLASS		100	100	100