

Type N Cake Donut Depositor

Frequently used with smaller fryers such as Belshaw Adamatic's 616B to form a Cut-N-Fry tabletop donut system. In addition to donuts, it makes excellent hushpuppies, loukoumades, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

Belshaw depositors are legendary for their precision and smoothness of operation - even after years of use in harsh conditions. Each Type N depositor is engineered of durable gears, cams and trip arms to produce identical volume and shape with every deposit.

The Type N Depositor employs a hand crank to deposit at a rate up to 80 cycles (or more) per minute. The internal workings of the Type N ensures a smooth turn of the crank handle and a regular deposit placed anywhere in the fryer. The Type N is designed to produce accurate deposits over a service life of many years.

Standard features

- Aluminum alloy frame
- Bronze trip arms and bushings
- Stainless steel and aluminum cutter unit
- Crank handle
- Compatible with Belshaw Type N plungers and cylinders only
- Aluminum hopper with capacity 12 lbs (5.5 kg)

Mounting Options

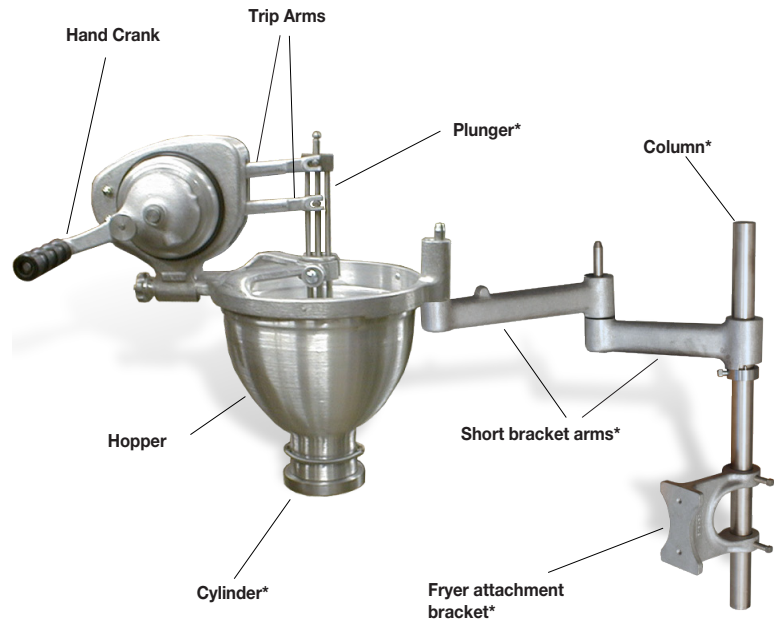
- 3 mounting options available (purchased separately)
 - Fryer mount with column and short bracket arms
 - Wall mount with long bracket arms
 - Fryer mount with column and long bracket arms

Plungers and Other Accessories

- See plungers list on Page 3.
- Plungers and cylinders are purchased separately from the Type N due to the many options

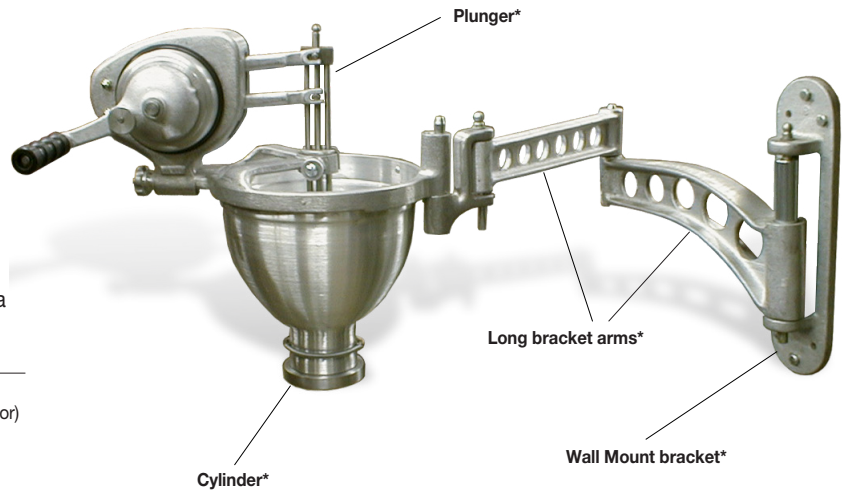
Compatibility with 616B fryer/Cut-N-Fry

Type N can be used with Belshaw's 616B fryer to form a Cut-N-Fry tabletop system.



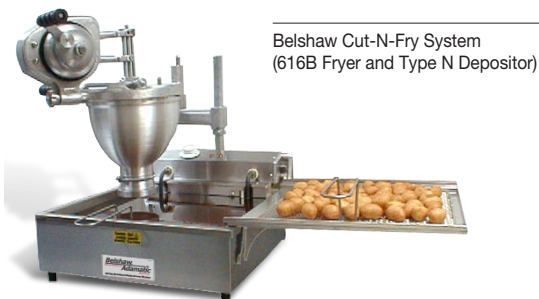
Belshaw Type N shown with column mount and long extender arms, as used for Belshaw Adamatic 'Cut-N-Fry'

* Mounting system, plunger and cylinder are purchased separately



Belshaw Type N shown with wall mount and long extender arms, for bolting to a wall.

* Mounting system, plunger and cylinder are purchased separately



Belshaw Cut-N-Fry System
(616B Fryer and Type N Depositor)

Serving bakeries for **99** years

www.belshaw.com

SHIPPING DATA

- Package for Type N/Plunger/Cylinder/Mounting Brackets:
 - Carton size: 16" x 16" x 22" (41 x 41 x 56 cm)
 - Shipping weight: 32 lbs (20 kg)
- Additional package if column mount is ordered:
 - Carton size: 28" x 3" x 3" (71 x 8 x 8 cm)
 - Shipping weight: 6 lbs (3 kg)
- Data is approximate, for North America shipments

ELECTRICAL DATA

- No power required

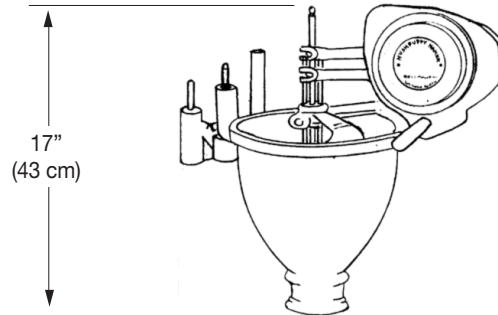
CERTIFICATIONS



Certified by NSF, Standard 169

DIAGRAM & DIMENSIONS

(Diagram does not show optional mounting bracket or bracket arms)



MODEL SELECTION

Item Nbr.	Options
N20000	Standard Type N depositor (Mounting system, plunger, and cylinder not included. Choose these from accessories below)

ACCESSORIES

Item Nbr.	Description
N-1033	Column mounting kit with short extender arms. For fryer mount only. Used for Belshaw's Cut-N-Fry, Cut-N-Fry for Loukoumathes, and Cut-N-Fry for Hushpuppies.
N-1034	Column mounting kit with long extender arms
N-1036	Wall mounting kit with long extender arms
0400	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
N-1035L-Ax[size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: N-1035L-Ax1-3/4
N-1035L-Bx[size]	Cylinder for sizes larger than 1-3/4" [insert size in inches]. Example: N-1035L-Bx2

PLUNGERS AND CYLINDERS

Each plunger must match a cylinder of the same size. For instance, a 1-3/4" plunger can only be used with a 1-3/4" cylinder. Different plunger types may be used with just one cylinder, provided all are the same size. Select from plunger selection page

Serving bakeries for **99** years

www.belshaw.com