

*Belshaw*TM

Serving bakeries for **98** years | www.belshaw.com



Belshaw[®]



CENTURY | C6 • C10 • C14 • C18

Industrial strength donut production lines

CENTURY Donut Production Lines

Fryers 6 to 18 feet long (1.83 to 5.49 m)

16", 24" or 36" wide (406 mm, 601 mm or 914 mm)

4, 6 or 8 donuts per pocket

125 to 1,190 dozens/hour capacity

6'-0" fryers (1.83 m)

C6-16 4 donuts/pocket,
125 dozen donuts/hr

C6-24 6 donuts/pocket,
187 dozen donuts/hr



10'-0" fryers (3.05 m)

C10-16 4 donuts/pocket,
246 dozen donuts/hr

C10-24 6 donuts/pocket,
374 dozen donuts/hr

C10-36 8 donuts/pocket,
497 dozen donuts/hr



14'-0" fryers (4.27 m)

C14-24 6 donuts/pocket,
547 dozen donuts/hr

C14-36 8 donuts/pocket,
730 dozen donuts/hr



18'-0" fryers (5.49 m)

C18-24 6 donuts/pocket,
794 dozen donuts/hr

C18-36 8 donuts/pocket,
1190 dozen donuts/hr

4-5 section proofer,
depositor



[Donut lines include conveyors, glazers, icers, sugaring machines and more]

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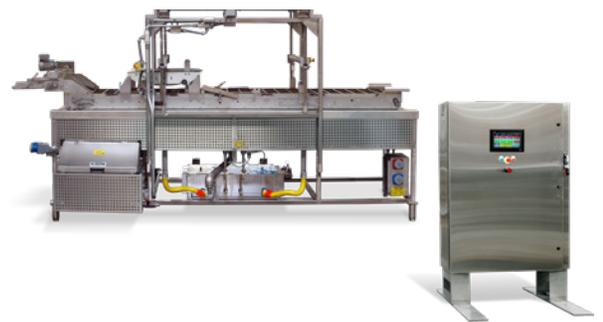


C10E-24
10'-0" fryer (3.05 m)
6 donuts/pocket
374 doz. donuts/hour

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C6 • C10 • C14 • C18

Industrial strength donut fryers





C14G-24 fryer
(capacity 547 doz/hr)



C6-24 fryer
with MDDRF6 depositor
(capacity 547 doz/hr)

Main features of Belshaw Century 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 conveyor
- 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
C6-16		6 feet (1.83 m)	16" (406 mm)	4		125 doz/hr
C6-24		6 feet (1.83 m)	24" (406 mm)	6		187 doz/hr
C10-24		10 feet (3.05 m)	24" (610 mm)	6		374 doz/hr
C14-24		14 feet (4.27 m)	24" (610 mm)	6		547 doz/hr
C14-36		14 feet (4.27 m)	36" (914 mm)	8		730 doz/hr
C18-24		18 feet (5.49 m)	24" (610 mm)	6		794 doz/hr

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MDDRF4 • MDDRF6 • MDDRF8

Industrial strength cake donut depositors

4, 6, or 8 donuts per pocket

Can be configured for more donuts per pocket with Multi-Space option.



MDDRF Cake Donut Depositors with available Multi-Space option

Belshaw Cake Donut Depositors have been an industry standard for automated donut production for many years. Durable construction enables our depositors to produce consistent cake donuts – time after time – over years of continuous service.

Main features

- Low-friction drive train
- High torque motor
- Safety guard for cutterheads
- Safety grill for hopper
- Step for easy hopper access
- Hopper easily removable for cleaning
- Batter chute (optional)
- Electronic counter (optional)
- Multi-space (MS) option allows more donuts to fit across the fryer (see below)

Plungers

- Plain (also makes 'Old Fashions')
- Star (star shaped center hole)
- French cruller
- Ball ('donut hole' ~ all sizes)
- Stick (all sizes)
- Krinkle ('Pon-de-ring')
- Churro
- Dunkerette (half-donut)
- Mini (1" double-plungers)



**Above: MDDRF8
(with safety guards in place)**

Multi-Space (MS) option - allows more donuts to fill the fryer

Donut Size	Plunger Size	Compatible with C6-16 / C10-16	Compatible with C6-24 / C10-24 / C14-24	Compatible with C10-36 / C14-36
		MS-4/5/6/8	MS-6/8/9/12	MS-8/10/12/16
LARGE	1 7/8" — 2 1/4"	4 donuts	6 donuts	8 donuts
MEDIUM	1 1/2" — 1 7/8"	6 donuts	8 donuts	10 donuts
SMALL	1 1/8" — 1 1/2"	8 donuts	10 donuts	12 donuts
MINI	1" — 1 1/8"	10 donuts	12 donuts	16 donuts



MS4/5/6/8



MS6/8/9/12



MS 8/10/12/16

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TM200 TM400 TM600 TM800

Industrial strength donut proofers





Automated Proofer for midsize to large bakeries

4, 6 or 8 standard donuts per basket

Features

- Proofer has 1 to 5 sections. The proofer featured over page has 3 sections. More sections allow longer proof times for donuts in large capacity fryers such as C14 and C18.
- Height extensions: by choosing up to 36" (914 mm) height extensions, buyers can optimize proofing times for any donut line.
- PLC controls. TM model PLC controllers are programmed with heat and humidity set points for each section of the proofer, and synchronize operation with the other parts of the donut line.
- Non-stick powder coated baskets for reducing or eliminating flour usage in proofer.
- Active-release system for separating donuts from baskets when proofing is complete.
- Safety switches and clutch, with safety guards at infeed and outfeed
- Auto-water feed
- Safety guards at infeed and outfeed
- Dampers (controlled by PLC)
- Proofer can be loaded manually, or synchronized with makeup lines for auto-loading
- Compatible with transfer conveyors to transfer donuts from proofer to fryer



**NEW
products
for glazing
and icing**



CHG Industrial Heated Glazer

- Compatible with donut lines 6, 8 or 10 donuts wide
- Holds heated icing at preselected temperature
- Produces a consistent waterfall curtain of glaze as donuts pass below it
- Operator has control over the amount of glaze and the speed of donuts through the glazer
- Glaze tank with agitator to prevent crusting. Agitator is easily removeable
- Precision leveling device on glaze trough
- Approx 30 gallons (113 liter) glaze tank
- Water-filled jacket around glaze tank, warmed to selected temperature by internal elements
- Water level sight glass with low water alarm
- High quality stainless steel glaze pump for circulating glaze
- Easy to use control panel with safety switches
- Glazer fits anywhere in industrial donut lines

CLEANING OPTION

- 'CYCLONE' Belt washer, to be clamped to glaze conveyor. Sprays high powered water jet to clean the conveyor belt

CHI Industrial Heated Icer

- Compatible with donut lines 6, 8 or 10 donuts wide
- Holds heated icing at preselected temperature
- Icer carries donuts upside down across a bath of icing, then turns them right side up before discharge to cooling conveyor (or screen loader)
- Tank continuously stirs the icing
- Replacement tanks can be used to store different icing flavors
- Operator has control over the amount of icing and the speed of donuts through the icer
- Approx 30 gallons (113 liter) icing tank
- Water-filled jacket around glaze tank, warmed to selected temperature by internal elements
- Water level sight glass with low water alarm
- High quality stainless steel glaze pump for circulating glaze
- Easy to use control panel with safety switches
- Icer fits anywhere in industrial donut lines

Donut lines | Equipment summary



Automated Proofer



Fryer



Cake Donut Depositor



Filtration System



Transfer Conveyor



Cooling Conveyor



Turn conveyor



Glazer



Heated Glazer



Screen Icer



Heated Icer



Screen Loader



Sugar Tumbler

