



TABLETOP FRYERS

616B Fryer
616 Cut-N-Fry
Cut-N-Fry for Hushpuppies
Cut-N-Fry Loukoumathes
Tempura Fryer

616B Fryer

The 616B fryer includes 16" x 16" fryer with cover/drain tray and 2 frying screens. It occupies under 3 square feet (1 sq. m) of counter space and weighs only 44lbs. (20kg). With a capacity of up to 35 dozen average size donuts per hour, it represents the best possible use of space for its size. It is designed for use with Belshaw's Type K donut depositor or as part of a Cut-N-Fry system (below). The 616 can also fry raised donuts.

The 16" x 16" kettle area has room for 16 medium size donuts at a time. The fryer is constructed with durable, sanitary materials. The heavy duty element tilts out of the way to facilitate cleaning. A drain tray and 2 screens with handles are standard. The same drain tray can be positioned on either side of the fryer.

616 'Cut-N-Fry'

This versatile combination enables bakeries and others to fry cake and raised donuts in less than 3 feet (1m) of counter space up to 35 dozen donuts per hour, ideal for fast production during slack periods. The Cut-N-Fry is based on the 616B fryer and includes Belshaw's full-featured Type 'N' Donut Depositor, it can make multiple varieties of cake donuts with Belshaw plungers and attachments.

Cut-N-Fry for Hushpuppies

A version of the Cut-N-Fry with uses a Hushpuppy plunger and submerger screen. Deposits three Southern Hushpuppies per plunger stroke.

Cut-N-Fry for Loukoumathes

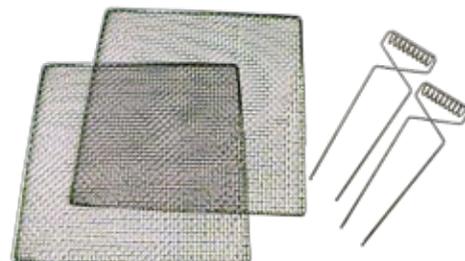
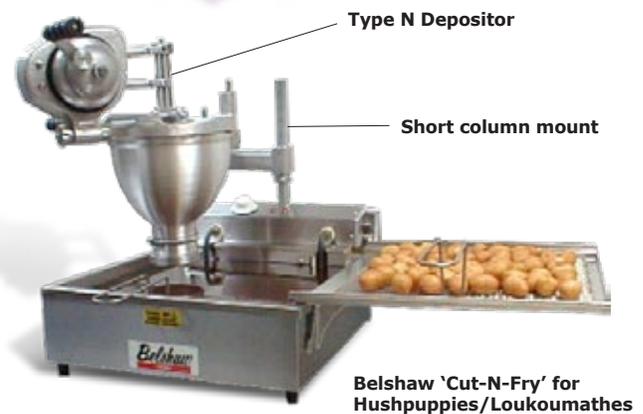
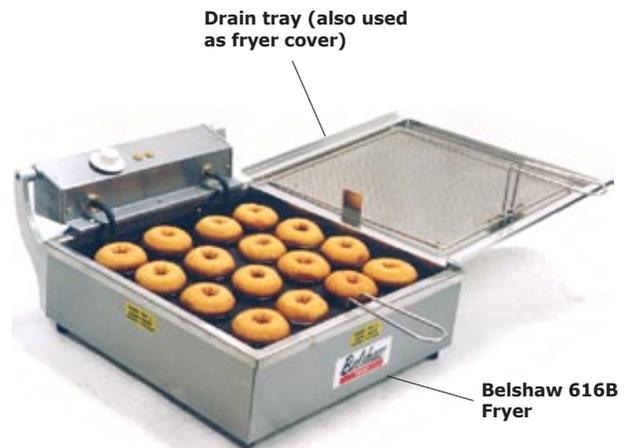
A version of the Cut-N-Fry with uses a Loukoumathes plunger. Deposits three Loukoumathes per plunger stroke.

Tempura Fryer

Tempura makers find the Belshaw 616B's small size, shallow depth and overall simplicity ideal for tempura frying.

Type N Depositor Information

Type N spec sheet available at <http://www.belshaw-adamatic.com/specs/belshaw-Type-N.pdf>



616B Fryer

- 16" x 16" fryer with heavy duty SST element.
- Choose either 208V or 236V model. All models can accommodate 50 or 60 Hz
- Drain tray doubles as fryer cover. Can be attached right or left as desired.
- 2 frying screens with handles, 15" x 15" (38cm x 38cm), nickel-plated steel.
- Removable kettle for easy cleaning
- Tilt-up element for easy rinse-out of fryer kettle
- 2 pilot lights: Power 'ON' and Thermostat 'ON'
- High temperature limit switch.
- Stainless steel kettle and body. Stainless steel and aluminum control panel.
- Optional submerger screen with 1½" spacers to submerge round products such as loukoumathes, hushpuppies and doughnut balls. (#HP-1004)
- 6 ft (1.83m) power cord.

616 'Cut-N-Fry' Package

This package (Item #26018 for 208V or #26019 for 240V, both 50/60Hz, 1phase) includes:

- 616B Fryer as above.
- Type 'N' Cake Donut Depositor with column mount.
- Short column mounting kit (#N-1033)

Package does not include the following which must be specified at time of sale.

- 1-3/4" plain cake donut plunger, (#N-1007SS x1-3/4), or any other Type N plunger
- Type N Cylinder, (#N-1035L-A). Size must match plunger

'Cut-N-Fry' Hushpuppy Maker

Starts with the 616 'Cut-N-Fry' Package as listed above (Item #26018 or #26019), then adds the following Hushpuppy Kit (Item #26021)

- 2" Hushpuppy plunger, forms 3 hushpuppies per plunger stroke (#N-1009BSS-103DB)
- Type N Cylinder, (#N-1035L-B)

'Cut-N-Fry' for Loukoumathes

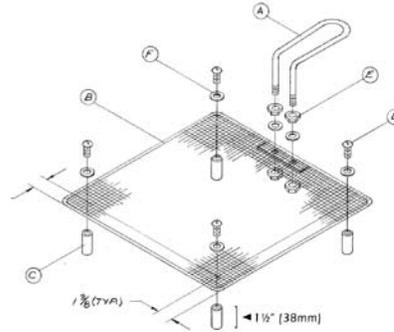
Starts with the 616 'Cut-N-Fry' Package as listed above (Item #26018 or #26019), then adds the following Loukoumathes Kit (Item #26020)

- 2" Loukoumathes plunger, forms 3 loukoumathes per plunger stroke, #N-1009BSS-103C
- Type N Cylinder, (#N-1035L-B)

Screens

- For all except raised donuts, use 2 screens provided.
- For raised donuts, additional screens will be needed to hold donuts while proofing. Select either:
 - Screens with bolt on handles (if proofer will hold them). These are 15"W x 21"D x 4"H (38x53x10cm)
 - Up to 20 screens without handles (also known as "Proofing Screens", #616-0007), with 2 detachable screen handles (#616-0007A) for lifting screens from fryer (see photo on previous page)

Submerger Screen (optional)



Submerger screen with 1½" spacers (#HP-1004)

Mechanical and Electrical Data

616B Fryer only

- 208V, 4.0KW, 19A or 240V, 4KW, 17A (See Item Numbers below)
- Width with drain tray off: 18" (46cm)
- Width with drain tray on: 36" (91cm)
- Depth: 22" (56cm)
- Height: 10" (61cm)
- Approximate shipping weight: 55 lbs (25kg)
- Shortening capacity: 25 lbs (11.5 kg)

Cut-N-Fry packages (Donut, Hushpuppy, Loukoumathes)

- Overall height (includes Type N depositor): 24" (61cm)
- Approximate shipping weight: 90 lbs (41kg)
- All other dimensions same as 616B above

Certifications



- 616B fryer certified by ETL to UL-197, NSF-4, and CSA C22.2.
- CE compatible models are available, see Item Numbers below.
- Type N Depositor (for Cut-N-Fry packages) certified NSF-4

Item Numbers (616B Fryers only)

Item Nbr.	Description Key	Description
8848011	616B-F-208,50/60,1-D	N. America model, 208V
8848012	616B-F-240,50/60,1-D	N. America model, 240V
8848013	616B-F-208,50/60,1-C	CE approved model, 208V
8848014	616B-F-240,50/60,1-C	CE approved model, 240V
8848015	616B-F-240,50/60,1-B	Export model, 208V
8848016	616B-F-208,50/60,1-B	Export model, 240V

Item Numbers (Cut-N-Fry packages)

Item Nbr.	Description Key	Description
26018	616B-CNF-208,50/60,1-D	Cut-N-Fry package, with Fryer #8848011 and Type N
26019	616B-CNF-240,50/60,1-C	Cut-N-Fry package, with Fryer #8848014 and Type N
26020	LOUKOUMATHES KIT	Louk. Plunger/cylinder
26021	HUSHPUDDY KIT	Hushp'y Plunger/cylinder