

|              |                                     |                            |
|--------------|-------------------------------------|----------------------------|
| Product Line | Floor Model Donut Fryers (Electric) | SPEC<br>618-24/<br>01-2013 |
| Models       | 618L, 624                           |                            |

## 618L, 624 Floor Model Electric Fryers

Belshaw Adamatic floor model electric fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. Almost any size and shape of donut (or similar product) can be made in these adaptable and dependable fryers.

- **Compact.** The space needed to operate a Belshaw Adamatic 618L gas or electric fryer is just 6 feet x 3½ feet (1.8m x 1.1m), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.
- **Productive.** You can make from 65 to 120 dozen donuts per hour on one of two standard sizes. That leaves more time to finish and customize your donuts exactly the way you want.
- **Functional.** The heavy duty elements used by the 600 series are robust enough to withstand daily use over an extended period of years. Space under the elements is reserved as a cool zone to avoid further heating of frying debris. The elements themselves tilt up to vertical to allow quicker cleaning after each shift. The kettle can be quickly removed for periodic cleaning outside the fryer.
- **Convenient.** With a Belshaw Adamatic Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.

Belshaw provides a full line of complementary equipment designed for donut production:


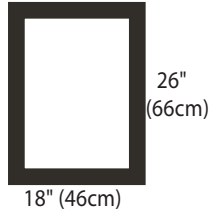

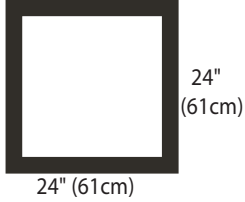
- EP18-24 Proofing Cabinet
- Type 'B' or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18/HI24 Production Icers
- H&I-2 / H&I-4 Icing Tables
- HG, HGEZ Hand Glazers

Products made commercially using floor model gas fryers:

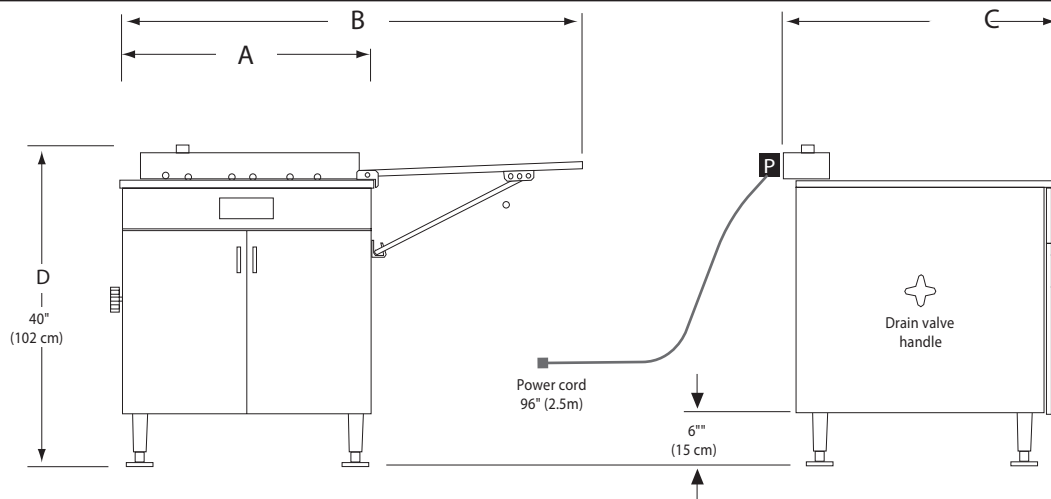
- Donuts
- Hushpuppies
- Funnel cakes
- Elephant ears
- Fried pies
- Loukoumades
- Falafel
- Paczkis, porogis
- Beignets
- Fritters, fried dough
- Crab cakes, clam strips
- Fried corn
- Fried vegetables
- Tortilla Chips
- + More fried goods of all kinds



624 Electric Fryer  
(with Type 'B' donut depositor and optional submerger)

|  |  |   |
|--|--|---|
| <p><b>618L</b></p> <p>Holds up to<br/><b>24 Donuts</b></p> <p>Produces approx<br/>65-80<br/>dozen/hour</p> |  |  |
| <p><b>624</b></p> <p>Holds up to<br/><b>36 Donuts</b></p> <p>Produces approx<br/>80-120<br/>dozen/hour</p> |  |  |
| <p><i>* Capacity and production rates are estimates.</i></p>   |  |   |

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**CLEARANCE:**  
Allow 2 inches (5 cm) on all four sides between fryer and any construction

### STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle
- Drain tray on right side of fryer (can easily be relocated to left side).
- Heavy duty elements, tiltable upwards for easy kettle cleanup
- Thermostat controlled heat with heavy duty contactors
- High-temperature limit switch set to approximately 450° F (230° C)
- 2 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 left side panel to accept Belshaw cake donut depositor mount. (Can be switched to right side)

### OPTIONS AND ACCESSORIES

- Submerger screen
- Proofing screens for raised donuts
- Detachable screen handles
- Screen Cradle (holds multiple screens)
- Type B (manual) or Type F (electric) cake donut depositor
- 'SF' or 'EZMelt' filtration systems

### CERTIFICATIONS



- 208-240/60/1 and 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- All models shipped to European Union conform to CE standards and requirements (unless otherwise stated at time of purchase)

### SPECIFICATIONS

|  |                 | 618L            | 624             |
|--|-----------------|-----------------|-----------------|
| FRYING AREA  | inches          | 18" x 26"       | 24" x 24"       |
|  | cm              | 46 x 66 cm      | 61 x 61 cm      |
| SCREEN SIZE  | inches          | 17" x 25"       | 23" x 23"       |
| SHORTENING CAPACITY (approx)                       | lbs             | 82 lbs          | 96 lbs          |
|  | kg              | 37 kg           | 44 kg           |
|  | gallons         | 11 gal          | 13 gal          |
|  | liters          | 42 L            | 49 L            |
| ELECTRICAL DATA (specify voltage at time of order) |                 |                 |                 |
| @ 208-240V, 50/60hz, 1ph                           | amps            | 45 A - 52 A     | 67 A - 71 A     |
|  | kilowatts       | 9.3 - 12.4 KW   | 13.9 - 17.1 KW  |
| @ 208-240V, 50/60hz, 3ph                           | amps            | 45 A - 52 A     | 39 A - 41 A     |
|  | kilowatts       | 9.3 - 12.4 KW   | 13.9 - 17.0 KW  |
| PLUG   | Contact factory |                 |                 |
| CORD   | 8 feet (2.5 m)  |                 |                 |
| WIDTH (A)<br>(drain tray CLOSED)                   | inches          | 27"             | 32"             |
|  | cm              | 69 cm           | 81 cm           |
| WIDTH (B)<br>(drain tray OPEN)                     | inches          | 48"             | 56"             |
|  | cm              | 122 cm          | 142 cm          |
| DEPTH (C)  | inches          | 38"             | 36"             |
|  | cm              | 97 cm           | 92 cm           |
| HEIGHT (D)   | inches          | 40"             | 40"             |
|  | cm              | 102 cm          | 102 cm          |
| SHIPPING DIMENSIONS<br>(crate)                     | inches          | 40" x 48" x 54" | 40" x 48" x 54" |
|  | cm              | 102x122x137 cm  | 102x122x137 cm  |
| SHIPPING WEIGHT                                    | lbs             | 240 lbs         | 248 lbs         |
|  | kg              | 109 kg          | 113 kg          |
| FREIGHT CLASS                                      | 85              |                 | 85              |
| SCREEN WEIGHT                                      | per doz         | 45 lbs/21 kg    | 55 lbs/25 kg    |