

Product Line	TABLETOP FRYER	SPEC 616B 04-2013
Model	616B	

A rock-solid dependable fryer for donuts and other fried products, that occupies a bare minimum of space on a table or countertop.

The fryer has a 16½" x 16½" frying area (42 x 42 cm) and occupies only 3 feet (1m) of counter space, weighing only 44lbs (20kg).

The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time. It can also be used for other fried foods that will fit in approximately 3 inches of frying depth. It is not recommended for mini donuts. (Choose a Donut Robot™ Mark II GP for mini donuts).

Yeast-Raised Donuts are placed on one of the 616B's donut screens, proofed, and then inserted directly into the fryer while still on the screen.

Cake Donuts can be made with a Belshaw Adamatic Type N depositor, to form a "Cut-N-Fry" combination. (A separate information sheet is available for Cut-N-Fry.) For limited production, such as at special events, holidays and festivals, Cake Donuts can be made with Belshaw's hand-operated Type K donut depositor.

STANDARD FEATURES

- Holds 16 standard size donuts
- Capacity approximately 35 dozen donuts per hour.
- Exceptionally durable with stainless steel kettle and outer casing and solid aluminum bracket for control panel
- Stainless steel drain tray doubles as a fryer cover. Drain tray can be latched onto left or right side.
- Thermostat controlled heat. Heavy duty element, tiltable upwards for easy kettle cleanup
- High-temperature limit switch set to approximately 450° F (230° C)
- 2 nickel plated frying screens with handles

OPTIONS

- 208 or 240 Volts (specify at time of order)

ACCESSORIES

- Submerger screen
- "Proofing Screens": Screens without handles. Use these when you have no room on a baking rack for the screen handle, which requires 4" (10cm) of vertical space (require detachable handles to operate, see below)
- Detachable screen handles for use with Proofing Screens
- Filter Flo siphon - drains and filters shortening
- Type N cake donut depositor and bracket attached to rear of 616B (this combination forms a "Cut-N-Fry" unit)



616B Tabletop Fryer



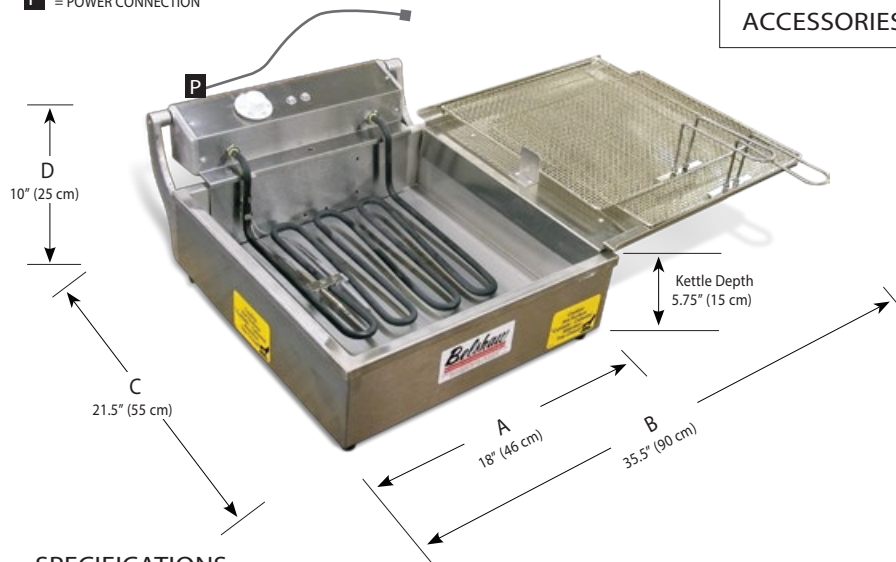
616B Tabletop Fryer (with yeast-raised donuts, and including spare screens)



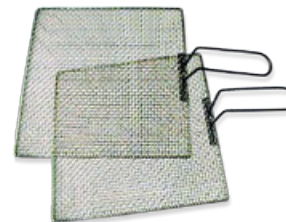
616B Tabletop Fryer (with cake donuts)

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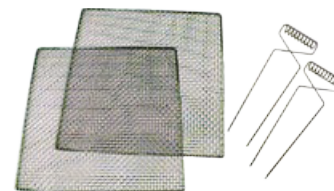
P = POWER CONNECTION



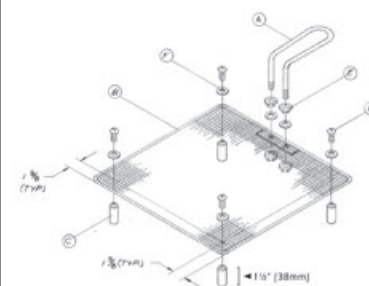
ACCESSORIES ►



616-0512 Frying Screen (2 shown). Screen handle requires 4" (10cm) of vertical space if placed on a rack



616-0007 Proofing Screen (x2) and 616-007C Detachable Handle (x2). For situations where a screen handle will not fit on a rack.



HP-1004 Submerger Screen



FILTER-FLO Siphon



CUT-N-FRY (616B + Type N depositor)

SPECIFICATIONS

FRYING AREA	inches	16.5" x 16.5"
	cm	42 x 42 cm
SCREEN SIZE	inches	15" x 15"
SHORTENING CAPACITY (approx)	lbs	33 lbs
	kg	15 kg
	gallons	4.5 gal
	liters	17 L
ELECTRICAL DATA (specify voltage at time of order)		
208 Volts, 50/60hz, 1ph	amps	19.2 A
	kilowatts	4 KW
236 Volts, 50/60hz, 1ph	amps	18.3 A
	kilowatts	4.4 KW
PLUG (supplied for domestic models only)		NEMA 6-30P
CORD		8 feet (2.5 m)
WIDTH CLOSED (A) (Drain tray used as cover)	inches / cm	18" / 46 cm
WIDTH OPEN (B) (Drain tray attached, as in photo)	inches / cm	36.5" / 90 cm
OVERALL DEPTH (C)	inches / cm	21.5" / 55 cm
OVERALL HEIGHT (D)	inches / cm	10" / 25 cm
SHIPPING DIMENSIONS (approximate)	inches	22" x 24" x 12"
	cm	56 x 61 x 30 cm
SHIPPING WEIGHT (approximate)	lbs / kg	55 lbs / 25 kg
FREIGHT CLASS		85

CERTIFICATIONS



- North American standard models ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

VENTILATION AND FIRE SUPPRESSION

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