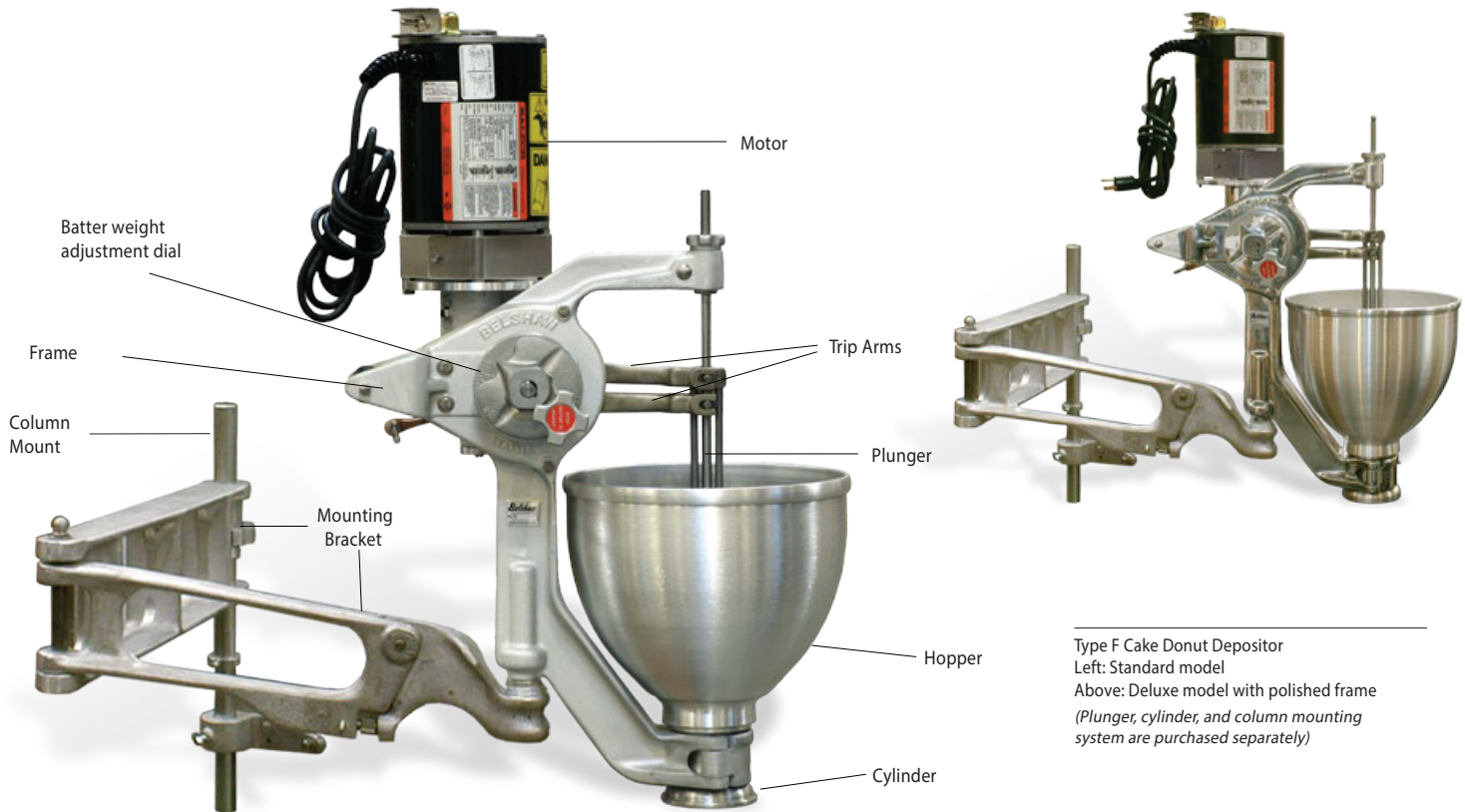


Product Line	CAKE DONUT DEPOSITOR	SPEC TYPEF/ 03-2013
Model	TYPE F	



Type F Cake Donut Depositor
Left: Standard model
Above: Deluxe model with polished frame
(Plunger, cylinder, and column mounting system are purchased separately)

Type F Cake Donut Depositor

Designed for quality cake donuts. Also makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

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

An adjustment dial allows you to choose a generous range of batter weight for each deposit. The Type F Depositor utilizes a motor and trigger handle to deposit at a rate up to 115 per minute. The faster stroke rate and easier operation of the Type F reduces frying time variability between the first and last deposits into the fryer and is physically easier on the operator. A half-speed version of the Type F, which deposits up to 57 times per minute, is also available. The service life of a Belshaw Type F is exceptionally long and frequently measured in decades.

Standard features (Apply to all models, unless otherwise specified)

- Aluminum alloy frame and arm assembly
- Hardened steel cams
- Bronze trip arms and bushings
- Batter weight adjustment dial

- Aluminum hopper (Capacity 15 lbs/6.8 kg)
- Heavy duty crank motor
- Hand trigger control up to 115 cycles/minute
- Compatible with Belshaw Type B/Type F plungers and cylinders only

Half-speed option

- Cuts maximum rate to 57 deposits/minute (referred to as 'half-speed' or 'single lead')

Deluxe option

Features a highly polished aluminum body and polished brass trip arms.

- See model selection table over page for list of options available

Accessories

- Type B/F Column Mount (#0405)
- Wall Mount (#0406)
- Bracket Arm Height Adjuster (#0400)
- See accessories page for details

Plungers and Cylinders

- Plungers are available for rings, sticks, old fashions, crullers, krinkles and more.
- For selection see plungers page. Because of the variety available, plungers and cylinders are not standard with Type B and are purchased separately.

Shipping data

- Shipping weight: 50 lbs (23 kg)
- Carton size: 18 "x 21" x 26" (46 x 54 x 66 cm)
- Freight class: 85
- Data is approximate for North America shipments

Electrical options

- 120 Volts, 60 Hertz, 1-phase, 570W, 5A
- 240V Volts, 50/60 Hertz, 1-phase, 510W, 2.3A

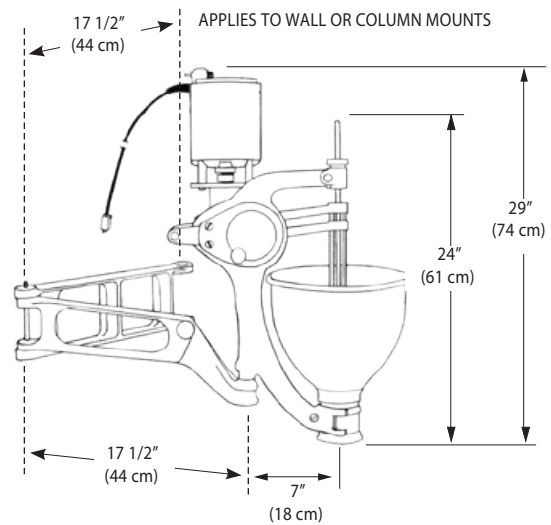
Certifications



- North America models certified by ETL to UL-763, and NSF (C2)
- Models shipped to European Union conform to CE requirements, unless stated

Dimensions

(Diagram includes optional plunger, cylinder and mounting bracket arms)




Accessories and Replacement Items

Item Nbr.	Description	Description
0405F	F COLUMN MOUNTING KIT	Column mount bracket kit for Type F
0406	WALL MT BRKT KIT	Wall mount bracket kit, Type B or F
0400	HEIGHT ADJ KIT	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
0290	HOPPER ASSY LG BORE	Hopper for Type B / Type F

Plungers and Cylinders

Item Nbr.	Description Key	Description
For Plungers, see plungers section. Each plunger must match a cylinder of the same size. Different plungers may be used with just one cylinder, provided all are the same size. For instance, a 1-3/4" plunger can only be used with a 1-3/4" cylinder.		
0035SSAx[size]	CYL ASSY SS [size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: 0035SSAx1-3/4
0035SSBx[size]	CYL ASSY SS [size]	Cylinder for sizes 1-7/8" and larger [insert size in inches]. Example: 0035SSBx2

Item Number	Plunger Type	Photo	Donut type
<p>7SSx [Size] [size] =1-1/2, 1-5/8, 1-3/4, 1-7/8, or 2 Example: 7SSx1-1/2 Size = diameter in inches</p>	<p>Plain Plunger Used for plain ring donuts (using standard cake donut mix) or for 'Old Fashion' donuts (using Old Fashion mix).</p>		
<p>7SC-SSx [Size] [size] =1-1/2, 1-5/8, 1-3/4, 1-7/8, or 2 Example: 7SC-SSx1-1/2 Size = diameter in inches</p>	<p>Star Plunger The Star plunger typically makes a ring donut with a more consistent, rounder hole than the plain plunger, with a star pattern around it.</p>		
<p>7B-1009x [Size] [size] =1-1/2, 1-5/8, 1-3/4, 1-7/8, or 2 Example: 7B-1009x1-7/8 Size = diameter in inches</p>	<p>French Cruller Plunger French Cake Plunger Use with French Cruller mix to make French Crullers. You can also make a 'French Cake' donut that is made with standard cake donut mix and looks similar, but without the eggy flavor and texture.</p>		
<p>7F-1004x [Size] [size] =1-1/2, 1-5/8, 1-3/4, 1-7/8, or 2 Example: 7B-1004x2 Size = diameter in inches</p>	<p>Krinkle Plunger This can be the most attractive of all cake donuts. Features eight distinctive ball shaped sections all joined together like a necklace. This plunger makes Asian 'Pon-de-Ring' donuts</p>		
<p>7G-1000- [Code] [code] = 4 digit code for diameter, number of holes, and size of holes Ball plungers are made to order. Contact Belshaw when ordering Example: 7G-1000-082D</p>	<p>Ball Plunger (2,3,4 or 5 Holes) Produces ball shaped donuts or 'donut holes'. With a compatible mix recipe, can also make other products such as hushpuppies, loukoumades, falafel, fish balls, and more.</p>		
<p>7H-1000- [Code] (makes 1) 7H-1001- [Code] (makes 2) [code] = 4 digit code for diameter, height and length of slot Example: 7H-1001-102AE Stick plungers are made to order. Contact Belshaw when ordering</p>	<p>Stick Plunger (1 or 2 Slots) Makes stick donuts with 1 or 2 slots. The size of the donut will depend on the size of the slot and on the dial setting of the depositor. (Setting 1 will be short, setting 2 or 3 will be longer)</p>		
<p>7-1025x1-3/4 [size] =1-3/4 only Size = diameter in inches</p>	<p>Dunkerette Plunger Plain plunger with a divider that forms 2 deposits, each approximately one half of a ring donut</p>		
<p>35SSAx [Size A] 35SSBx [Size B] [size A] =1-1/2, 1-5/8, or 1-3/4 [size B] =1-7/8 or 2 Example: 35SSAx1-3/4 Example: 35SSBx2 Size = diameter in inches</p>	<p>Cylinder for Type B/F Plunger size and cylinder size must always match. For example, a 1-3/4" plunger must always be used with a 1-3/4" cylinder. You can use any variety of plunger with a cylinder of the same size.</p>		

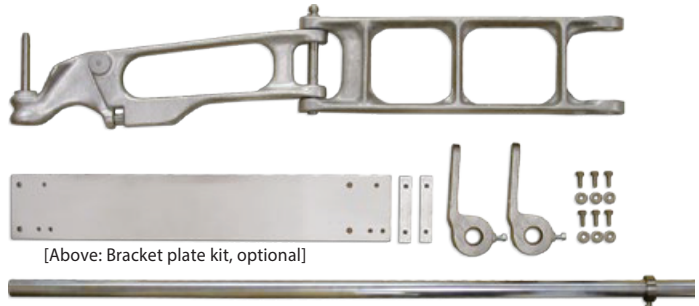
Accessories for Type B and Type F Cake Donut Depositors



Column Mount Bracket Kit

The Column Mount supports both Type B or F cake donut depositors. The column is usually mounted on the left side of a Belshaw Adamatic fryer. For mounting on the right, the Bracket Plate can be moved from the left to the right side. Other fryers may accept the Column Mount if suitably strengthened (contact manufacturer) or if they will accept a Bracket Plate kit. Fryer must be bolted to the floor. The full extension of the column mount is 42"/105cm, from the column to the actual donut drop.

Item Nbr #0405 (for Type B and Type F),
Item Nbr #P-1000 (Bracket Plate Kit, for non-Belshaw fryers—purchased separately)



Wall Mount Bracket Kit

Supports Type B or F cake donut depositors, with precision screw for adjusting the angle of the depositor. Mounts to the wall behind or alongside fryer. Maximum extension 42"/105cm from wall to donut drop.

Item Nbr #0406



Bracket Arm Height Adjuster

The Bracket Arm Height Adjuster precisely adjusts the height of your Type B, F or N cake donut depositor. The large turn screw adjustment is both faster and more accurate than the standard Set Collar supplied with the standard mounting kits. Particularly useful when making more than one type of cake donut or other product. For column mount only.

Item Nbr #0400



Hopper

Replacement aluminum hopper for Type B and Type F. Capacity 15 lbs (6.8 kg). Accepts Belshaw Cylinders into bottom opening. (Supplied standard with standard Type B and Type F machines)

Item Nbr #0290



Plungers and Cylinders

A variety of plungers and cylinders are available for Type B and F depositors. (See Plungers / Cylinders page)

