



Belshaw[®]

CENTURY

Donut Production System

INDUSTRIAL STRENGTH DONUT PRODUCTION LINES FOR COMMISSARY BAKERIES,
CENTRAL PRODUCTION PLANTS, AND MID-TO-LARGE SCALE DONUT PRODUCERS

FRYER MODEL (Either gas or electric)	FRYING AREA			FRYER CAPACITY (Standard size donuts, at 110sec. frying time (SEE NOTE BELOW))		
	Plan of frying area	Frying Length	Frying Width	Std. Donuts per pocket		Production rate
				Std. Donuts per pocket	Production rate	
Century C6-16		6' (1.83m)	16" (41cm)	4		125 doz/hr
Century C6-24		6' (1.83m)	24" (61cm)	6		187 doz/hr
Century C10-16		10' (3.05m)	16" (41cm)	4		246 doz/hr
Century C10-24		10' (3.05m)	24" (61cm)	6		374 doz/hr
Century C10-36		10' (3.05m)	36" (91cm)	8		497 doz/hr
Century C14-24		14' (4.27m)	24" (61cm)	6		547 doz/hr
Century C14-36		14' (4.27m)	36" (91cm)	8		730 doz/hr

NOTE: Production rates assume full capacity and should be considered as estimates only. Production rates are estimated at a frying time of 110 seconds, with 4½" wide pocket spacings and using one turner only. Production rates will vary according to frying time, the size of your donuts, the number of turners, the pocket spacing of the fryer, the type of depositor used, and the percentage of full capacity achieved in operation. Always consult a Belshaw industrial sales manager to estimate production rates based on your expected conditions.



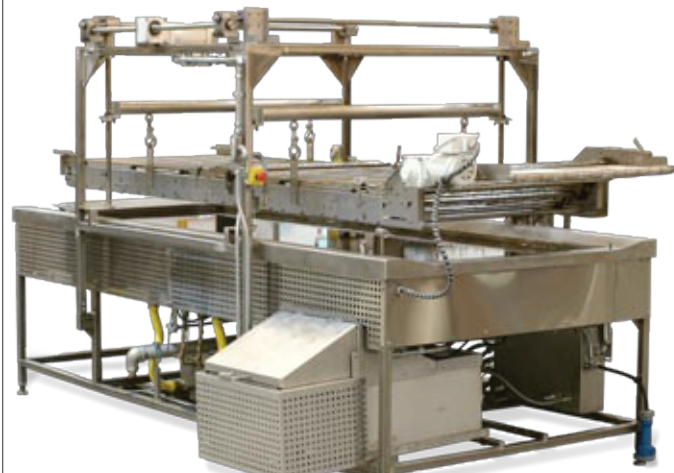
Century C6-16 — 6 ft. long fryer, 4 standard donuts per pocket, frying raised donuts (right). Gas and electric models available.

Century C6-16 — 6 ft. long fryer, 4 standard donuts per pocket, frying raised donuts (right). Gas and electric models available.



Century C6-24 — 6 ft. fryer, 6 standard donuts per pocket, shown at right with MDDRF-6 cake donut depositor. C6-24 is a gas-only fryer.

Century C10-24 — 10 ft. fryer, 6 standard donuts per pocket, shown frying raised donuts. Gas and electric models available. Conveyor hoist is standard. (Hood optional)



Century C10-36 — 10 ft. fryer, with 36" width for 8 donuts per pocket. Gas only with conveyor hoist standard. All models C10-24 and higher (gas and electric) incorporate this same overall design.

Century C14-24 14 ft. fryer, holds 6 donuts per pocket, with conveyor hoist standard.
Century C14-36G 14 ft. gas only fryer, holding 8 donuts per pocket, with conveyor hoist



MS10/12/15/20 Depositor

Belshaw[®]

MS MultiSpace Cake Donut Depositors

INDUSTRIAL STRENGTH DEPOSITORS FOR COMMISSARY BAKERIES, CENTRAL PRODUCTION PLANTS, AND HIGH VOLUME WHOLESALE BAKERIES



MS4/5/6/8



MS6/8/9/12



MS 8/10/12/16



MS10/12/15/20

Belshaw Cake Donut Depositors have been an industry standard for automated donut production for decades. The MS MultiSpace depositor, together with the wide selection of Belshaw donut plungers, provides the flexibility to produce a wide variety of cake donuts. Durable construction enables the MultiSpace depositor to produce consistent cake donuts – time after time – over years of continuous service.

The MS MultiSpace design allows producers to choose how many donuts to deposit per cycle. For medium, small or miniature donuts, the base of the depositor can be changed to allow more donut deposits, in order to fill the entire fryer width. Donut production capacity can be increased by up to 33% when using the MultiSpace system.

NOW WITH IMPROVED LUBRICATION CAPABILITY



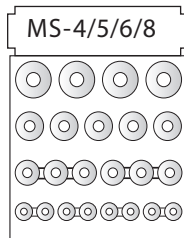
MS MultiSpace 6/8/9/12

Features in brief

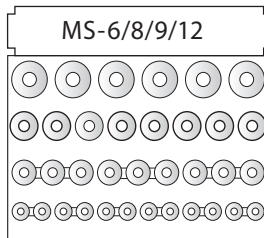
- Models available to fit donut fryers 18" to 50" in frying width
- Roto-Flex system allows weight adjustments while machine is running
- Fast, no-tools-required clean-up
- Automatic synchronization with donut fryer
- Electronic Deposit Counter option will stop the depositor after a pre-selected number of deposits are completed
- Batter pouring chutes available
- Can be synchronized with non-Belshaw automatic fryers
- Improved lubrication capability
- NSF-listed

FRYER USAGE with MS Multispace Depositor Models

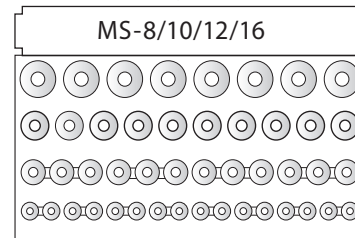
Compatible with:
C6-16 / C10-16 fryers



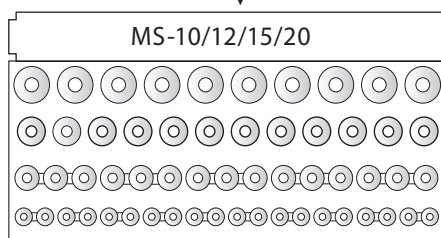
Compatible with:
C6-24 / C10-24 / C14-24 fryers



Compatible with:
C10-36 / C14-36 fryers



Compatible with:
High Volume Fryers up to 50" width



Donut Size	Plunger Size
LARGE	2"–2¼"
MEDIUM	1⅝"–1⅞"
SMALL	1¼"–1½"
MINI	⅞"–1⅛"

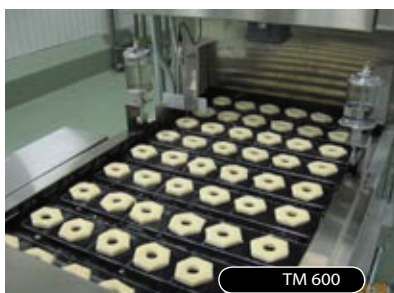
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CENTURY Thermomatic Proofers

INDUSTRIAL STRENGTH PROOFERS FOR COMMISSARY BAKERIES, CENTRAL PRODUCTION PLANTS, AND MID-TO-LARGE SCALE DONUT PRODUCERS





Above: TM600 3-section proofer – compatible with C10-24 fryers

CENTURY THERMOMATIC PROOFER

Belshaw's Thermomatic (TM) Proofers, designed in concert with our Century Fryers, are manufactured with the goal of improving your efficiency. The TM Proofer automatically controls the proofing environment to ensure each donut receives virtually identical proofing, improving product consistency and yield.

Flexibility and durability are hallmarks of the Belshaw TM series. Three proofer widths, with several length, height, infeed and outfeed options, allow Belshaw to conform a proofer to your specific requirements.

The TM Proofer minimizes labor requirements by automating donut production. Donuts can be automatically transferred, placed or cut directly onto the proofing trays. The trays are then carried through the electronically controlled proofer environment automatically, at a speed synchronized to the fryer, ensuring a virtually identical proof for each donut.

The TM Proofer requires little knowledge or experience to operate reliably. You can rely on the TM Proofer to maintain the environment you select – and produce consistent results.

The TM Proofer series is ideal for supervising your production. Large clear windows allow viewing the donuts as they travel through the proofer.

Belshaw's Dustless Proofing option eliminates the need to

put flour on the proofer trays. Donuts are transferred cleanly using Belshaw's active release system. The Dustless Option improves quality and saves money, by extending shortening life and reducing cleaning labor.



TM200 proofer – compatible with C6 fryers

TM600 proofer – compatible with C6-24 and C10-24 fryers