



TM600 Proofer



MS-8 Depositor



GL-30 Glazer



C6-16 Fryer / MDDRF-4 Depositor



M600 Proofer



C6-16E Fryer / TM200 Proofer



C10-36 Fryer / MS-16 Depositor



PC-6 Pressure Cutter

Century C10-24E fryer



CENTURY

Donut Production System

EQUIPMENT GUIDE



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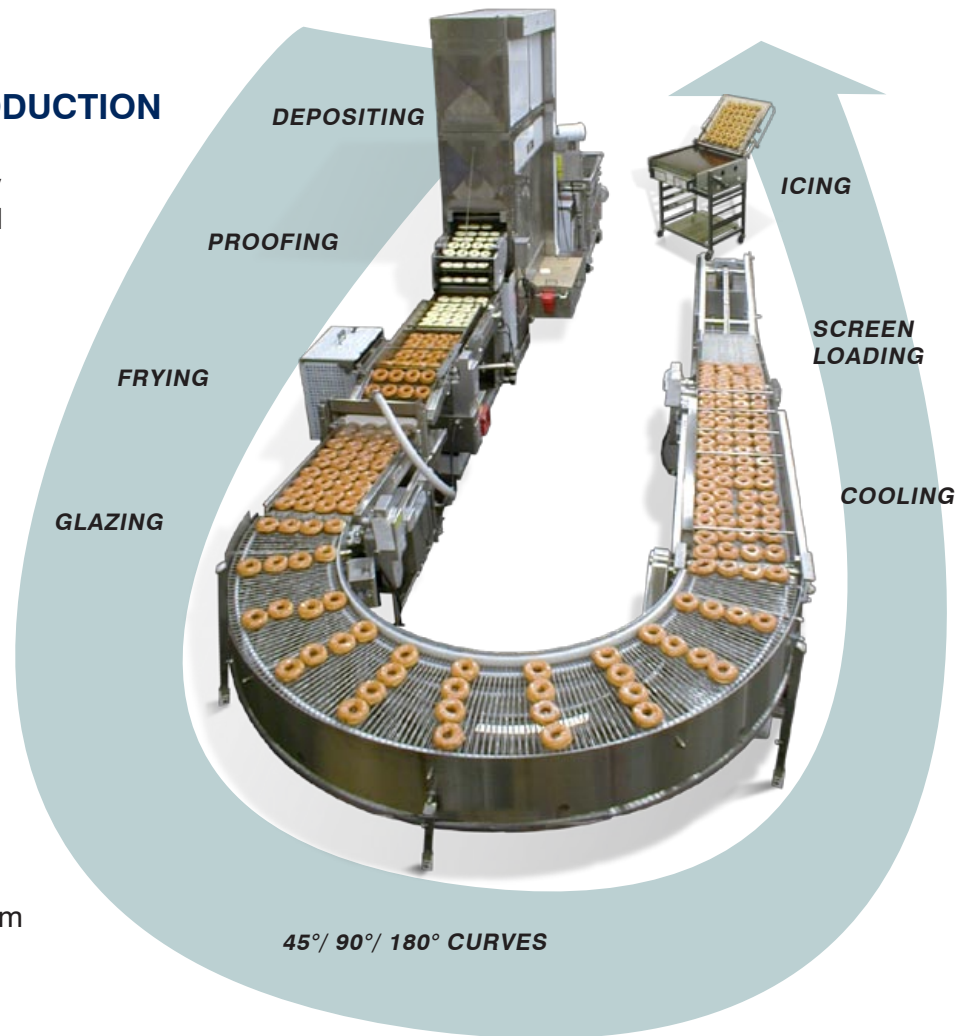
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AUTOMATED DONUT PRODUCTION

Automation offers improved quality and greater consistency compared to manual operations. Automation also reduces labor cost and increases employee satisfaction. Belshaw has spent over 40 years developing automated systems, with improvements being added each year. The result: producing high quality, fresh donuts is now easier than ever.



CENTURY System
(Century C6-16)

FEATURES OF CENTURY AUTOMATION:

- ❑ **Modular design** – choose each component according to your production needs.
- ❑ **More layouts** to meet your space requirements – choose from straight-line, three-sided, 45°, 90° and 180° curve configurations.
- ❑ **Exhibition-style** production. Rows of donuts filling the fryer, moving through a curtain of glaze, advancing around a curved conveyor – all add an extra dimension to the customer experience you provide.
- ❑ **Multiple turners**, quickly engaged or disengaged, make it easier to produce a wider variety of donuts.
- ❑ **Digital controls and displays** for better performance and usability, alongside a “keep it simple” approach of using robust time-proven systems.
- ❑ **Dust-free proofing** – Dusting donuts with flour is eliminated – so is the unwanted intrusion of excess flour into the frying process.
- ❑ **Energy efficiency** – Belshaw’s unique “Controlled Combustion” technology improves energy efficiency.
- ❑ **First-class service** – Our after-sale service draws on experience from hundreds of successful Century installations to provide you with fast, knowledgeable assistance.



CENTURY SYSTEM SIZE & CAPACITY

| SYSTEM | Pre-2008 name (or equivalent) | PRODUCTION RATE* (for more detail see page 5) |
|---------------|----------------------------------|---|
| C6-8 | C100 | 76 Doz/hr |
| C6-16 | C200 | 142 Doz/hr |
| C6-24 | C300 | 213 Doz/hr |
| C10-16 | C400 | 278 Doz/hr |
| C10-24 | C600 | 421 Doz/hr |
| C10-36 | C800 | 562 Doz/hr |
| C14-24 | (new) | 618 Doz/hr |

* NOTE: Production rates assume full capacity and should be considered as estimates. Production rates are estimated at a frying time of 110 seconds, using standard pocket spacings of 4" for standard donuts, and one turner. Production rates will vary according to frying time, the size of your donuts, the number of turners, the pocket spacing of the fryer and the percentage of capacity achieved in operation. Always consult a Belshaw industrial sales manager to estimate production rates based on your expected conditions.

PRODUCT VARIETIES



ENHANCE YOUR BUSINESS...

Commissaries, wholesalers and exhibition-style bakeries in over 25 countries use the Century system to enhance sales, simplify production and reduce costs. Wherever you find donuts, you'll find Century – the method preferred by high quality donut producers, and backed by Belshaw's decades of specialization in donut production machinery.

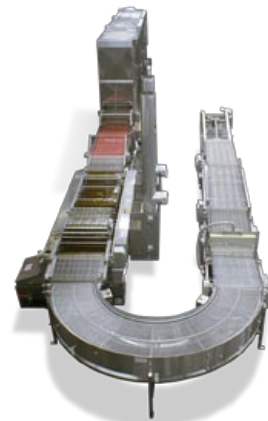


LAYOUTS

□ **Straightline**



□ **180° Curve**



□ **45° and 90° Curves**



Belshaw's Century Fryer series, an industry standard for decades, provides the flexibility and durability required to produce a variety of donuts and other baked goods repeatedly over many years.

The Century Fryer line is designed to meet the diverse needs of today's bakers. With seven fryer sizes and options like multiple turners, submergers, and various flight spacings, Belshaw can configure a state-of-the-art fryer that closely matches your production needs.

New Century Fryer designations

From 2008, Century Fryer designations represent the frying area of each fryer:

| Fryer | Frying area | Pre-2008 |
|--------|--------------------------|----------|
| C6-8 | 6' x 8" (1.83m x 20cm) | C100 |
| C6-16 | 6' x 16" (1.83m x 41cm) | C200 |
| C6-24 | 6' x 24" (1.83m x 61cm) | C300 |
| C10-16 | 10' x 16" (3.05m x 41cm) | C400 |
| C10-24 | 10' x 24" (3.05m x 61cm) | C600 |
| C10-36 | 10' x 36" (3.05m x 91cm) | C800 |
| C14-24 | 14' x 24" (4.27m x 61cm) | (New) |



Above: Century 10-24G pre-mix gas fryer with integrated hood and hoist

Century Fryer Features

| ALL CENTURY FRYERS | CENTURY GAS FRYERS |
|--|---|
| <ul style="list-style-type: none"> Stainless steel construction throughout Variable speed conveyor drive, synchronized with proofer or cake donut depositor Moving drop plate to permit cake donuts to float immediately after depositing 3", 3.5", 4", or 4.5" center-to-center pocket spacings, with 3/8 inch (9.5mm) diameter flight bars. Single turner (2 or 3 turners optional on purchase). Extra turners can be inserted or removed in seconds. Slide-in shortening melter for easy loading of shortening blocks (except C6-8 –vertical melter). Removable conveyor <ul style="list-style-type: none"> Models C10-24 and larger: Powered raise with hoist Models C10-16 and smaller: Manual raise Exit chute / conveyor: <ul style="list-style-type: none"> Models C10-24 and larger: Exit conveyor Models C10-16 and smaller: Exit chute (standard), or exit conveyor (optional) PLC controls with wired remote console up to 75 ft (22m) from fryer (C6-24 and larger). Ventilation hood supported by fryer (optional on C10-24 and larger) Partial submerger (for rolling ball shaped donuts, optional) Fryers can be ordered to flow left-right or right-left. See illustration on page 7. (C10-24 and larger) | <ul style="list-style-type: none"> Two temperature zones, independently controlled All gas fryers incorporate digital controls and display. Submerged burner tubes with patented turbulators and radiation deflectors for efficient heat transfer Cool zone under burner tubes Exhaust damper system to optimize air flow, including stack, heat shield, barometric damper, draft inducer, and proving switch Safety features: <ul style="list-style-type: none"> High temp cut-off switch High/low gas pressure cut-off High/low air flow cut-off Pilot sensor Liquid level safety switch Models C10-24 and higher: industrial pre-mix gas system |
| | CENTURY ELECTRIC FRYERS |
| | <ul style="list-style-type: none"> Heavy-duty, low watt-density elements Elements tilt up in seconds for easy kettle rinse-out or cleaning. Two independently controlled temperature zones (C10-16 and higher). Removable kettle Safety features: <ul style="list-style-type: none"> High temp cut-off switch Liquid level safety switch |

For a summary table of choices and options on all fryers, see page 7 of the Century Donut System Guide.

FRYER SIZES

| FRYER MODEL (Either gas or electric) | Pre-2008 equivalent | 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 | |
| C6-8 | C100 | | 6' (1.83m) | 8" (20cm) | 2 | | 76 doz/hr |
| C6-16 | C200 | | 6' (1.83m) | 16" (41cm) | 4 | | 142 doz/hr |
| C6-24 | C300 | | 6' (1.83m) | 24" (61cm) | 6 | | 213 doz/hr |
| C10-16 | C400 | | 10' (3.05m) | 16" (41cm) | 4 | | 278 doz/hr |
| C10-24 | C600 | | 10' (3.05m) | 24" (61cm) | 6 | | 421 doz/hr |
| C10-36 | C800 | | 10' (3.05m) | 36" (91cm) | 8 | | 562 doz/hr |
| C14-24 | (new) | | 14' (4.27m) | 24" (61cm) | 6 | | 618 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, using standard pocket spacings of 4" for standard donuts, and one turner. Production rates will vary according to frying time, the size of your donuts, the number of turners, the pocket spacing of the fryer and the percentage of capacity achieved in operation. Always consult a Belshaw industrial sales manager to estimate production rates based on your expected conditions.



MODEL C6-8 — 6 ft. fryer, 2 standard donuts per pocket, shown with MD-2 cake donut depositor. C6-8 is electric only.



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



MODEL 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.



MODEL C10-16 — 6 ft. long fryer, 4 standard donuts per pocket, frying raised donuts (right). Gas and electric models available.



MODEL C10-24 — 10 ft. fryer, 6 standard donuts per pocket, part of a donut system frying raised donuts. Gas and electric models available.



MODEL C14-24 — 14 ft. fryer, 6 std donuts per pocket, with conveyor hoist standard. All models C10-24 and higher (gas and electric) incorporate this design and appear similar.

Pocket Spacing

Donuts or other products are conveyed by round flight bars spaced either 3”(76mm), 3.5”(89mm), 4”(102mm) or 4.5”(114mm) from center-to-center. Subtract the width of a flight bar (3/8”/10mm) to determine the exact space between flight bars.

Multiple Turners

Standard conveyor includes one turner. One or two additional turners (e.g. for french crullers) may be optionally installed when ordering. Removable turners can be inserted or removed quickly without tools.

Feed Table **A**

In cases where a rack proofer (or no proofer at all) is used, a synchronized Feed Table loads raised donuts into the fryer. (See page 32 for more Feed Table information)

Transfer Conveyor **B**

The Transfer Conveyor enables rapid changeover between cake and raised donut production without needing to move the proofer. At changeover, the cake donut depositor is exchanged with the transfer conveyor, (see page 22 for more information on the Transfer Conveyor).

Conveyor Removal **C**

Fryers C10-24 and larger fryers incorporate electrically powered hoist as standard. Hoist brackets are optional on fryers up to C10-16.

Exit Chute / Exit Conveyor **D**

Exit chute (standard on fryers up to C10-16) drops donuts onto the glazing and cooling line.

Exit conveyor (optional on fryers up to C10-16) transfers donuts while keeping each row in line on wire-belt conveyor.

Fryers C10-24 and higher incorporate standard **Integrated conveyor**.

Submerger **E**

A specialized conveyor submerges and guides ball-shaped donuts under the shortening. The submerger extends approximately two feet and browns the donuts over most or all of their surface. It retracts in seconds to change back to normal frying. Available with 6-wide and 8-wide fryers.

Control panel options **F**

Control panels vary. A wired remote control console is available with C6-24 and larger fryers. These include precise controls for the fryer and synchronization controls for other components. Remote consoles may be located up to 75 feet (22m) from fryer.

Other controls are shown at right.



A Feed table with cloth



Feed table in operation



B Transfer conveyor



Transfer conveyor in operation



C Electric powered hoist



Hoist brackets



D Exit chute



Exit conveyor



Integrated conveyor



E Submerger



Submerger with ball donuts



F C6-16G fryer control panel



Digital/Analog Remote console



Remote console with PLC



PLC panel



Digital-Analog control panel



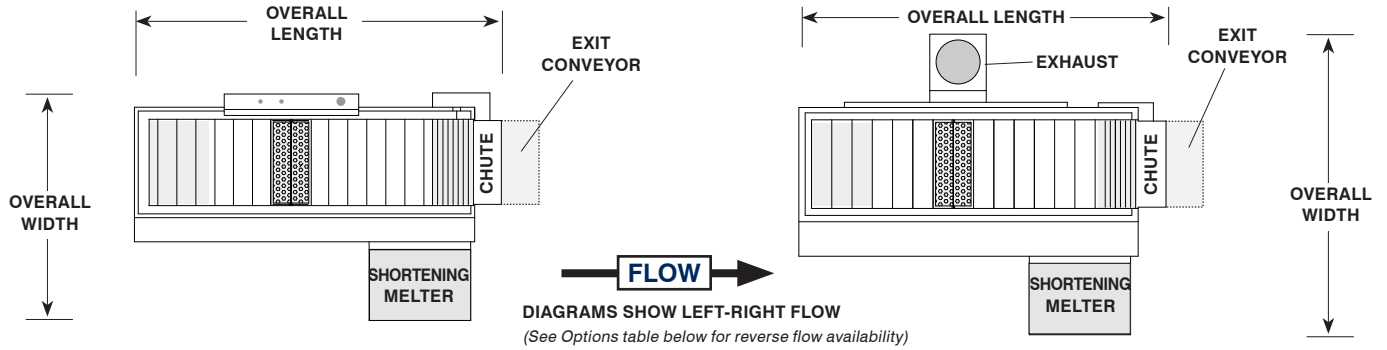
C6-8 analog panel



Important: When exact specifications are required for configuring your donut production system, please consult your Belshaw industrial sales manager for dimensions and electrical data based on your fryer characteristics. The specifications below are intended as a guide only.

Century Electric Fryer

Century Gas Fryer



Century Fryer Dimensions & Power

| MODEL | TYPE | OVERALL HEIGHT | OVERALL LENGTH ² | OVERALL WIDTH | APPROX SHORTENING CAPACITY | APPROX SHIPPING WEIGHT | ELECTRICAL | | | GAS | |
|---------|----------|--------------------------|-----------------------------|---------------|----------------------------|------------------------|----------------------|----------------------|----------------------|---------|------------|
| | | | | | | | 208/240V 50/60hz 1ph | 208/240V 50/60hz 3ph | 380/440V 50/60hz 3ph | BTU/hr | Inlet dia. |
| C6-8 | Electric | 42" (105cm) | 72" (183cm) | 41" (103cm) | 110lbs (50kg) | 420lbs (191kg) | 58/66 A | 33/38 A | 17/20 A | | |
| C6-16E | Electric | 42" (105cm) | 72" (183cm) | 55" (140cm) | 188lbs (85kg) | 545lbs (248kg) | 100/115 A | 59/68 A | 32/37 A | | |
| C6-16G | Gas | 42" (105cm) | 72" (183cm) | 70" (178cm) | 346lbs (157kg) | 630lbs (286kg) | 5 A | | | 188,000 | 1" NPT |
| C6-24G | Gas | 42" (105cm) | 72" (183cm) | 75" (159cm) | 700lbs (318kg) | 1020lbs (464 kg) | 7.5 A | | | 200,000 | 1" NPT |
| C10-16E | Electric | 43" (196cm) | 130" (330cm) | 55" (140cm) | 478lbs (217kg) | 1200lbs (545kg) | | 118/135 A | 66/76 A | | |
| C10-16G | Gas | 43" (196cm) | 130" (330cm) | 70" (178cm) | 600lbs (272kg) | 1600lbs (727kg) | 10 A | 10 A | 10 A | 350,000 | 1" NPT |
| C10-24E | Electric | 77" (196cm) ¹ | 130" (330cm) | 67" (170cm) | 675lbs (306kg) | 2000lbs (909kg) | | 184/212 A | 100/115 A | | |
| C10-24G | Gas | 77" (196cm) ¹ | 130" (330cm) | 80" (203cm) | 1250lbs (568kg) | 2500lbs (1136kg) | 10 A | 55 A | 34 A | 360,000 | 1" NPT |
| C10-36E | Electric | 77" (196cm) ¹ | 130" (330cm) | 82" (208cm) | 1013lbs (460kg) | 3000lbs (1364kg) | | 230/265 A | 128/147 A | | |
| C10-36G | Gas | 77" (196cm) ¹ | 130" (330cm) | 95" (241cm) | 1875lbs (852kg) | 3750lbs (1705kg) | 15 A | 55 A | 34A | 565,000 | 1" NPT |
| C14-24E | Electric | 77" (196cm) ¹ | 178" (452cm) | 67" (170cm) | 945lbs (430kg) | 2800lbs (1273kg) | | 184/212 A | 100/115 A | | |
| C14-24G | Gas | 77" (196cm) ¹ | 178" (452cm) | 80" (203cm) | 1750lbs (795kg) | 3500lbs (1591kg) | 10 A | 55 A | 34 A | 505,000 | 1" NPT |

Note 1: 77" height includes integrated hoist, but not hood
 Note 2: For fryers up to C10-16, add 16" (41cm) if and exit conveyor is supplied

Century Fryer Options Summary ✓ Standard + Optional

| CENTURY MODEL | | C6-8 | C6-16E | C6-16G | C6-24G | C10-16E | C10-16G | C10-24E | C10-24G | C10-36E | C10-36G | C14-24E | C14-24G |
|--|---------------------------|----------|----------|--------|--------|----------|---------|----------|---------|----------|---------|----------|---------|
| | | Electric | Electric | Gas | Gas | Electric | Gas | Electric | Gas | Electric | Gas | Electric | Gas |
| SHORTENING MELTER | Upright | ✓ | | | | | | | | | | | |
| | Slide-in | | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| DROP PLATE | Stationary | ✓ | ✓ | ✓ | | | | | | | | | |
| | Moving | | + | + | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| EXIT METHOD | Chute | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | | | | | | |
| | Conveyor | | + | + | + | + | + | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| SUBMERGER | Conveyor-type, partial | | | | + | + | + | + | + | + | + | + | + |
| CONTROL PANEL | Analog controls | ✓ | ✓ | | | | | | | | | | |
| | Digital + analog controls | | + | | | ✓ | ✓ | | | | | | |
| | Digital controls | | | ✓ | ✓ | | | | | | | | |
| | PLC + remote console | | | | | | | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| TURNERS | 1 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | 2 | | + | + | + | + | + | + | + | + | + | + | + |
| | 3 | | + | + | + | + | + | + | + | + | + | + | + |
| SPACING | 3" (76mm) | + | + | + | + | + | + | + | + | + | + | + | + |
| | 3.5" (89mm) | + | + | + | + | + | + | + | + | + | + | + | + |
| | 4" (102mm) | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | 4.5" (114mm) | + | + | + | + | + | + | + | + | + | + | + | + |
| HEAT | Heat zones | 1 | 1 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| | Electric | ✓ | ✓ | | ✓ | ✓ | | ✓ | | ✓ | | ✓ | |
| | Gas - atmospheric | | | ✓ | ✓ | | ✓ | | | | | | |
| | Gas - pre-mixed | | | | | | | | ✓ | | ✓ | | ✓ |
| FLOW (See diagram above for explanation) | Left - Right (standard) | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | Right - Left (reverse) | | | ✓ | | | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |



Above: TM600 3-section proofer – compatible with C10 and C14 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 exhibition-style 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 an exclusive active release system. The Dustless Option improves quality and saves money, extending shortening life and reducing cleaning labor.



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

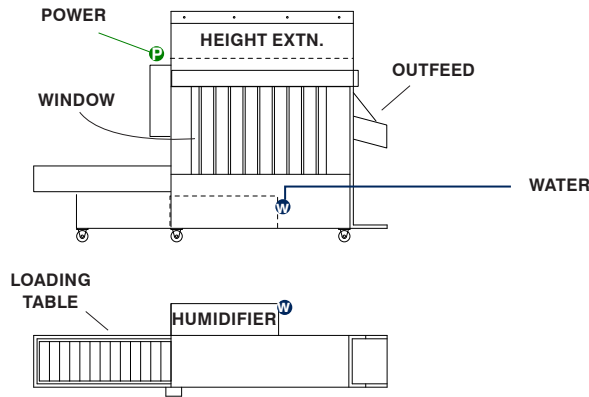
TM200 proofer – compatible with C6-16 fryers

Features

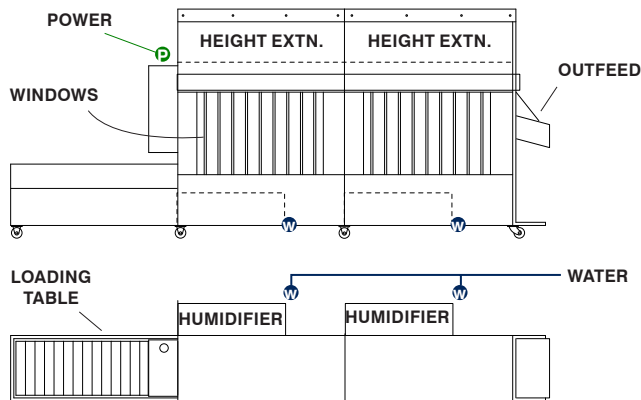
- Digital Controls and Displays.
- Automatic water feed.
- Independent temperature and humidity controls for multi-section proofers.
- Adjustable safety clutch for uncoupling motor in the event of abnormal motion resistance.
- Viewing windows

- Active Release System for flour-free proofing (optional).
- Perforated aluminum baskets (std). Coated wire baskets (optional)
- Height extensions ("caps") for longer proof times .
- Retractable outfeed extension ("horn") for cake/raised donut systems. (optional)

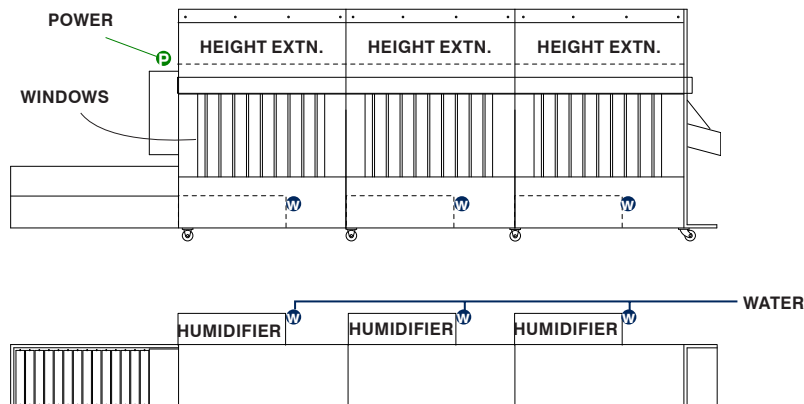
SINGLE SECTION PROOFER



TWO SECTION PROOFER



THREE SECTION PROOFER



Approximate Proofer Dimensions

| MODEL | SECTIONS | LENGTH | WIDTH | STANDARD HEIGHT | HEIGHT WITH 36" (92cm) EXTENSION | MATCHES FRYER |
|-------|----------|-----------------|----------------|-----------------|----------------------------------|---------------|
| TM200 | 1 | 13'-7" (4.14m) | 3'-4" (1.01m) | 7'-1" (2.16m) | 10'-1" (3.07m) | C6-16 |
| | 2 | 22'-3" (6.78m) | 3'-4" (1.01m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |
| TM300 | 1 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-1" (2.16m) | 10'-1" (3.07m) | C6-24 |
| | 2 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |
| TM400 | 2 | 22'-3" (6.78m) | 3'-4" (1.01m) | 7'-1" (2.16m) | 10'-1" (3.07m) | C10-16 |
| | 3 | 28'-11" (8.81m) | 3'-4" (1.01m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |
| TM600 | 2 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-1" (2.16m) | 10'-1" (3.07m) | C10-24 |
| | 3 | 28'-11" (8.81m) | 4'-1" (1.25m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |
| | 4 | 35'-7" (10.84m) | 4'-1" (1.25m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |
| TM800 | 2 | 22'-3" (6.78m) | 4'-10" (1.47m) | 7'-1" (2.16m) | 10'-1" (3.07m) | C10-36 |
| | 3 | 28'-11" (8.81m) | 4'-10" (1.47m) | 7'-1" (2.16m) | 10'-1" (3.07m) | |

Determining the Overall Size of your Proofer

The final size of your proofer is affected by these variables:

- Proofing time
- Proofing temperature and humidity
- Rate of advance of the fryer
- Number of sections in the proofer
- The maximum height of the proofer
- Total number of baskets in the proofer

Ask your Belshaw industrial sales specialist to help you determine the final size of your proofer.



CENTURY MULTIMATIC CAKE DONUT DEPOSITOR

Belshaw's Multimatic Cake Donut Depositor has been an industry standard for high-volume cake donut depositing for decades. The upgraded Multimatic Depositor, together with the wide selection of Belshaw donut plungers, provides the flexibility you need to produce a wide variety of cake donuts. Furthermore, durable construction allows the Multimatic to deposit consistent donuts reliably – time after time – over years of continuous service.

MULTIMATIC MODELS:

- **STANDARD** (MDDRF models) - 2, 4, 6, 8 or 10 deposits per cycle depending on model
- **MULTI-SPACE** (MS models) - Depending on the donut size, the base of the depositor can be changed to allow enough donut cuts to fill the entire fryer width. Donut production capacity can be increased by up to 33%.
- **MD2** - Designed for C6-8 only, 2 full size or 4 mini donuts across the fryer.
- **MS-HS High Speed Depositor** - Available for high volume fryers up to 50" across (such as Belshaw HV Industrial series). For information ask your Belshaw industrial sales manager.



Multimatic MDDRF-6

FRYER USAGE – Comparison of MDDRF and MS (Multispace) Depositor Models

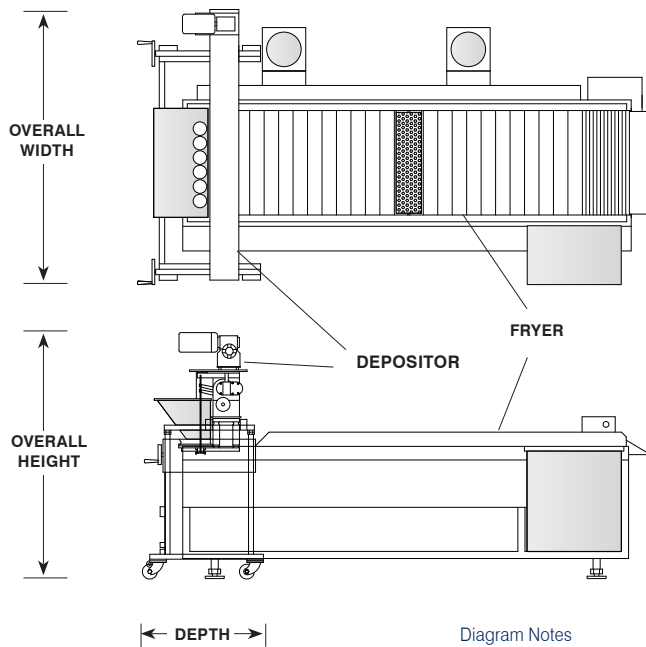
| MDDRF Depositors | | MDDRF-4 | MDDRF-6 | MDDRF-8 |
|-------------------|---------------------|---|--|-------------------------------|
| Donut Size | Plunger Size | | | |
| LARGE | 2" — 2¼" | | | |
| MEDIUM | 1½" — 1⅞" | | | |
| SMALL | 1¼" — 1½" | | | |
| MINI | ⅞" — 1⅛" | | | |
| | | Compatible with: C6-16 / C10-16 fryers | Compatible with: C6-24 / C10-24 / C14-24 fryers | Compatible with: C10-36 fryer |
| MS Depositors | | MS-4/5/6/8 | MS-6/8/9/12 | MS-8/10/12/16 |
| Donut Size | Plunger Size | | | |
| LARGE | 2" — 2¼" | | | |
| MEDIUM | 1½" — 1⅞" | | | |
| SMALL | 1¼" — 1½" | | | |
| MINI | ⅞" — 1⅛" | | | |

Features

- Roto-Flex system allows weight adjustments while machine is running.
- Fast, no-tools-required clean-up.
- Automatic synchronization with donut fryer.
- Models fit donut fryers 18" to 50" in frying width (46-127 cm).
- Double plungers available for high-volume miniature donut production.
- Mountable on Mobile Lift Carrier with electric or manual height adjustment
- NSF-listed.
- Electronic Deposit Counter option will stop machine after pre-selected number of cuts is completed.
- Optional Heavy-duty batter pouring chute.
- For Century C6-8 systems, the MD-2 depositor is mounted directly to the fryer. It is tiltable upward, allowing for feed table insertion of raised donuts.



Multimatic Diagrams



Top: Multimatic MS-16 deposits 16 mini donuts across the fryer (C10-36)

Above: This MS-6/8/9/12 model deposits 8 donuts at a time and is compatible with C6-24 / C10-24 and C14-24 fryers

Right: Multimatic MDDRF-4 deposits 4 donuts across the fryer, shown with C6-16G fryer

Bottom: MD-2 (mounted directly to C6-8 fryer)



Diagram Notes

- 1 Diagram shows MDDRF-6 with mobile carrier.
- 2 Diagram includes fryer (C10-24G) for illustrative purposes

Multimatic Dimensions & Power

| MODEL | SYSTEM | DIMENSIONS (WITH MOBILE CARRIER) | | | HOPPER CAPACITY | APPROX SHIPPING WEIGHT | POWER REQUIREMENTS | | | CONSTRUCTION |
|---------------|-------------------------|----------------------------------|-------------|------------|-----------------|------------------------|-------------------------|-------------------------|--|--------------|
| | | WIDTH | HEIGHT | DEPTH | | | 208/236V 50/60Hz 1ph | 208/236V 50/60Hz 3ph | 460/480V 50/60Hz 3ph | |
| MD-2 | C6-8 | 24" (61cm) | 31" (79cm) | 29" (74cm) | 50lbs (23kg) | 260lbs (118kg) | 3.7 A | 2.4 A | | |
| MDDRF-4 | C6-16 / C10-16 | 60" (152cm) | 71" (180cm) | 37" (94cm) | 85lbs (39kg) | 1260lbs (573kg) | 4.4 A | 2.9 A | | |
| MS-4/5/6/8 | ↓ | 60" (152cm) | 71" (180cm) | 37" (94cm) | 105lbs (48kg) | 1350lbs (614kg) | 5.8 A | 3.8 A | Stainless steel, nickel-plated steel, mild steel, aluminum | |
| MSPF-4/5/6/8 | | 68" (173cm) | 71" (180cm) | 37" (94cm) | 105lbs (48kg) | 1460lbs (664kg) | 6.6 A | 4.3 A | | |
| MDDRF-6 | C6-24 / C10-24 / C14-24 | 72" (183cm) | 71" (180cm) | 37" (94cm) | 130lbs (59kg) | 1425lbs (648kg) | 6.4 A | 4.2 A | | |
| MS-6/8/9/12 | ↓ | 73" (185cm) | 71" (180cm) | 37" (94cm) | 150lbs (68kg) | 1500lbs (682kg) | 6.4 A | 4.2 A | | |
| MDDRF-8 | C10-36 | 84" (213cm) | 71" (180cm) | 37" (94cm) | 195lbs (89kg) | 1765lbs (802kg) | 6.6 A | 3.6 A | 1.4 A | |
| MS-8/10/12/16 | ↓ | 85" (216cm) | 71" (180cm) | 37" (94cm) | 195lbs (89kg) | 1860lbs (845kg) | 8.5 A | 5.6 A | 3.3 A | |

MULTIMATIC PLUNGERS

Century MultiMatic plungers and cylinders are precision-made from high quality stainless steel. Plungers and cylinders are manufactured to close tolerances to produce clean cuts over a long production lifetime.

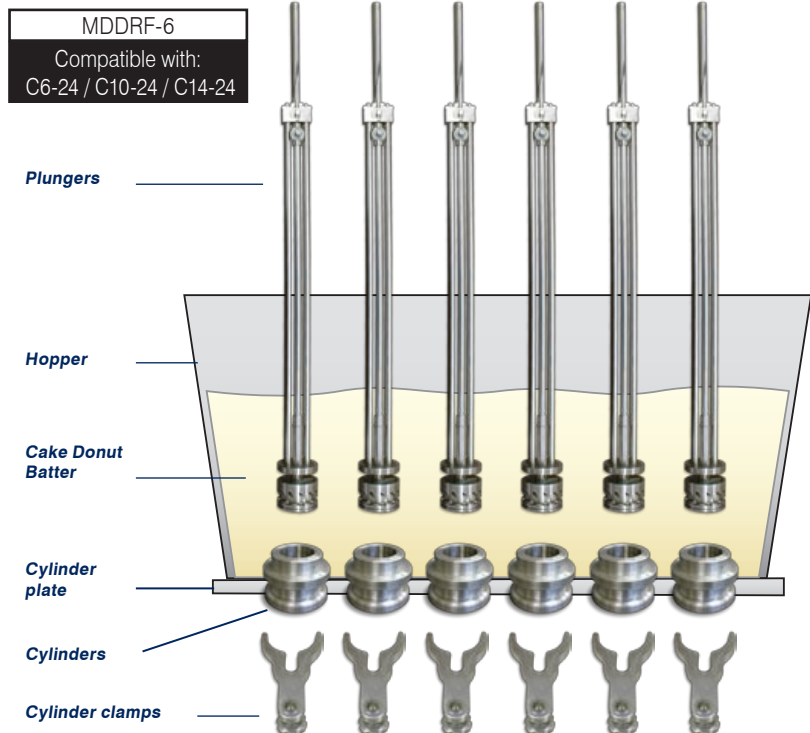
Standard Multimatic depositors (MDDRF models)

- Standard equipment with Multimatic MDDRF models includes 1-3/4in (45mm) plain plungers with matching cylinders and cylinder clamps.
- Plunger and cylinder sizes must match. (For example, 2" plungers can only be used with 2" cylinders).
- New cylinder clamps will be required if the diameter of one set of plungers you will use is 1-7/8in(47mm) or more AND the diameter of another set is 1-3/4in (45mm) or less.
- MDDRF models can deposit double quantities of mini donuts. You will need: double plungers, double cylinders, double cylinder plate and double cylinder clamps.

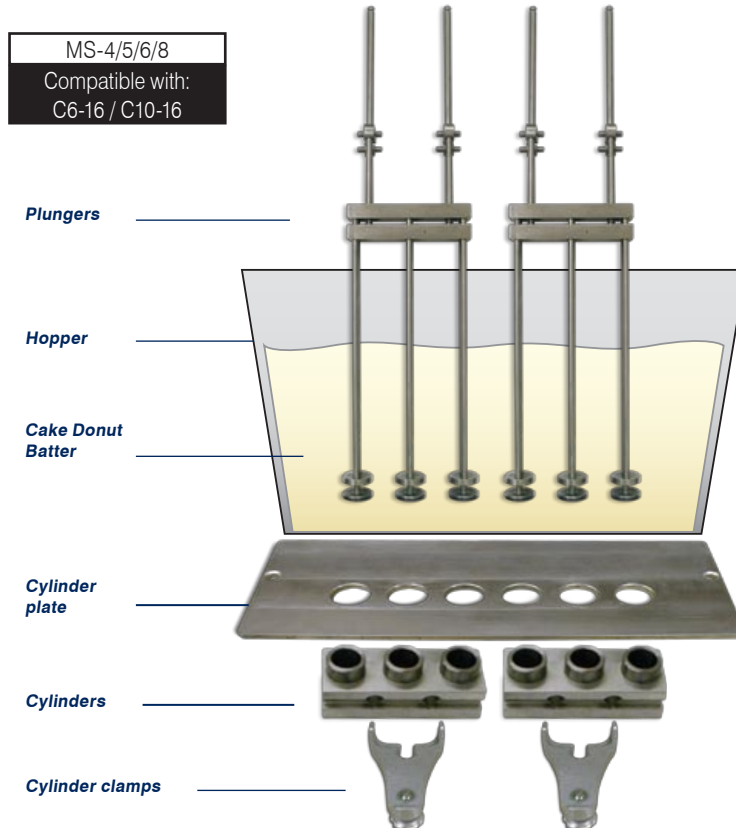
Multi-Space Multimatic depositors (MS and MSPF models)

- The Multi Space configuration increases production by depositing more cake donuts across the fryer with each cycle of the depositor. For instance, an MS 4/5/6/8 allows these options across each row:
 - 4 large donuts
 - 5 standard size donuts
 - 6 standard size (slightly smaller) donuts
 - 8 mini donuts
- If you change from one configuration to another (from MS-4 to MS-6, for instance), a new cylinder plate and new cylinders/clamps are normally required.
- Plungers, cylinders, cylinder clamps and cylinder plate are purchased separately. Single, double and triple plunger sets are available (diagram at right shows triple plunger sets).
- Multi-Space layouts for Century fryers are shown on Page 10 of the *Century Donut System Guide*.

Example of standard Multimatic plunger set

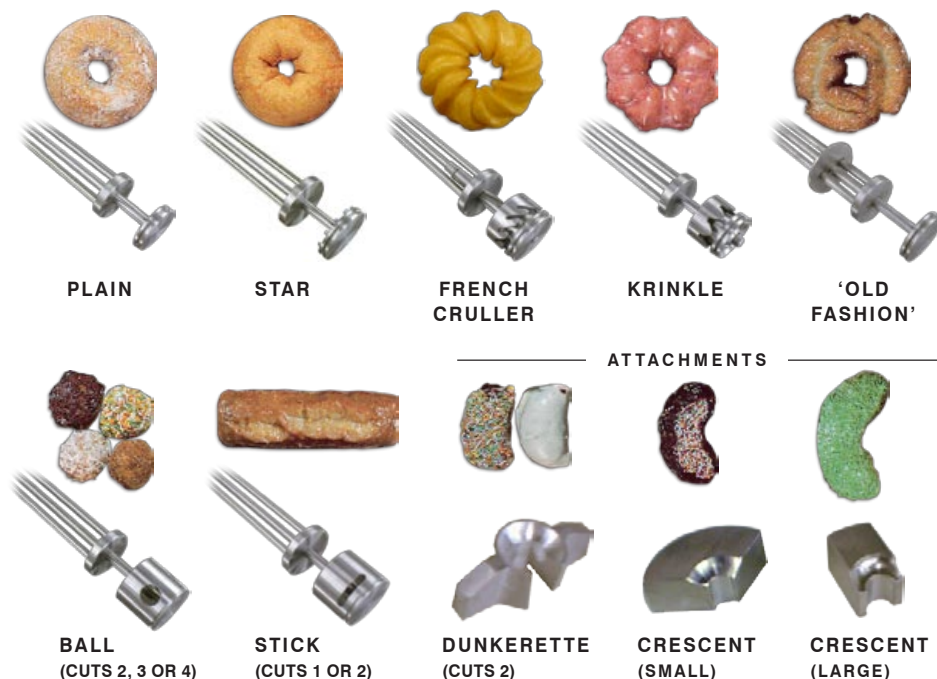


Example of Multi-Space plunger set (triple-cut)



CAKE DONUT PLUNGER SELECTION

Top-quality Belshaw cake donut plungers allow you to make a wide variety of cake donuts. Small attachments to a Belshaw plain plunger allow even greater possibilities.



Cake Donut Plungers Size Range

Product weights are estimates and results will vary. Discuss all product weights with a Belshaw industrial sales manager before purchase.

| TYPE OF PLUNGER | PART NUMBER | DIAMETER (1/8" INCREMENTS) | |
|--------------------------------|-------------|----------------------------|----------|
| | | MIN | MAX |
| PLAIN | MS-1046S | 7/8 in | 2-1/4 in |
| STAR | MS-1045S | 7/8 in | 2-1/4 in |
| FRENCH CRULLER | MS-1051S | 1-1/8 in | 2-1/4 in |
| KRINKLE | MS-1049S | 1-1/2 in | 2 in |
| BALL (Specify 2, 3 or 4 holes) | MS-1050S | 1-1/2 in | 2-1/4 in |
| STICK (Specify 1 or 2 cuts) | MS-1052S | 1-1/2 in | 2 in |
| SUPER ('Old fashion') | MS-1048S | 1-1/2 in | 2-1/4 in |

Ordering plungers

When ordering, always state:

- Part number
- Type of plunger
- Diameter of plunger
- Whether single, double or triple plunger set
- For Ball and Stick plungers
 - the number of balls or stick holes in plunger
 - the size of the hole or slot

Cake Donut Plungers Size And Product Weight

Product weights are estimates and results will vary. Discuss all product weights with a Belshaw industrial sales manager before purchase.

| PLUNGER SIZE | | PRODUCT WEIGHT (Per dozen, after frying) | |
|--------------|--------|--|---------------|
| in | mm | MIN | MAX |
| 7/8" | 22.2mm | 3 oz. (85g) | 5 oz. (142g) |
| 1" | 25.4mm | 5 oz. (142g) | 8 oz. (227g) |
| 1-1/8" | 28.6mm | 6 oz. (170g) | 9 oz. (255g) |
| 1-1/4" | 31.8mm | 8 oz. (227g) | 11 oz. (312g) |
| 1-3/8" | 34.9mm | 10 oz. (284g) | 13 oz. (369g) |
| 1-1/2" | 38.1mm | 12 oz. (340g) | 15 oz. (425g) |
| 1-5/8" | 41.3mm | 14 oz. (397g) | 17 oz. (482g) |
| 1-3/4" | 44.5mm | 16 oz. (454g) | 20 oz. (567g) |
| 1-7/8" | 47.6mm | 19 oz. (539g) | 24 oz. (680g) |
| 2" | 50.8mm | 22 oz. (624g) | 27 oz. (765g) |
| 2-1/8" | 54.0mm | 25 oz. (709g) | 30 oz. (851g) |
| 2-1/4" | 57.2mm | 28 oz. (794g) | 34 oz. (964g) |

Belshaw Pressure Cutter

- **4, 5 or 6 cutters**
- **Cuts rings and shells**
- **Synchronizes with all automatic proofers**
- **In-motion cutter adjustment**
- **A.S.M.E. certified pressure vessel**
- **All stainless steel construction**
- **Menu-driven PLC touch-screen control**
- **Full-access hopper for fast, easy refill and cleanout**



If you are a producer wanting to run extruded yeast-raised donuts on a 4, 5 or 6-across donut system, the Belshaw Pressure Cutter is the answer you have been waiting for. Belshaw has introduced features that make pressure-cut raised donuts efficient for production up to 600 dozen per hour.

First, the Belshaw Pressure Cutter is PLC-controlled, with a menu-driven touch screen. The PLC can adjust product weights with precision while the cutter is still running. The touch screen controller also allows the operator to make use of centralized batch counting and target setting.

A second new feature is the Belshaw Pressure Cutter's hopper design. The entire area is without corners and immediately visible and accessible below the full sized hatch. The hatch itself releases quickly in a single motion. The results are fast refills and a minimum of production delay.

The Pressure Cutter is adaptable for 4, 5, or 6 cutters. Cutter sizes are available for a range of product weights and dimensions. It is a robust machine manufactured to Belshaw's standards of high product quality and long service life.



◀ **Belshaw Pressure Cutter producing Ring donuts**

Easy to operate hopper lid ▶



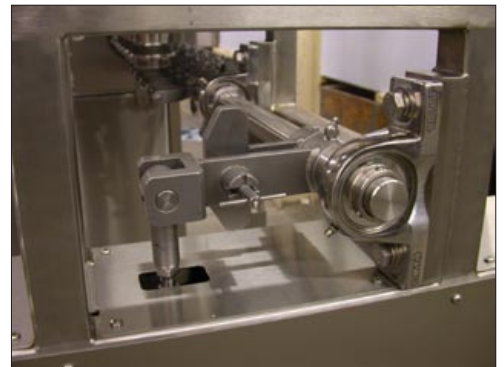
◀ **Belshaw Pressure Cutter producing shells (Bismarcks)**

Hopper interior ▶



◀ **Ring cutter; Shell (Bismarck) cutter**

Heavy duty, precision construction throughout ▶



◀ **Iced Pressure Cut Rings**

VMRF EXTRUDER

Belshaw's Vacumatic (VMRF) yeast-raised donut extruder deposits ring donuts automatically onto Belshaw's Thermomatic Proofer. Dough is placed into the VMRF hoppers and is automatically deposited on the proofer trays - eliminating the need for a make-up line and the associated kneading, rolling and cutting.

With the VMRF extruder, fresh dough is added to the depositor continuously, eliminating the downtime associated with replenishing pressure cutters and improving efficiency up to 25%.

Belshaw's VMRF is designed to be durable even in tough high-volume production environments. This durable construction produces a round, uniform ring donut reliably - time after time.

Features

- Fast, no-tools-required, clean-up.
- Automatic synchronization with donut proofer.
- Deposit weight is adjustable between 1.5oz to 3oz (35g to 70 g)
- Different size models available to extrude from one to 10 donuts simultaneously.
- Designed for fryers from 2 to 10 full-sized donuts across, up to 22,000 pieces per hour.
- Mountable on Mobile Lift Carrier with electric or manual height adjustment.



Top; Belshaw Vacumatic VMRF-4 with Century TM200 automatic proofer

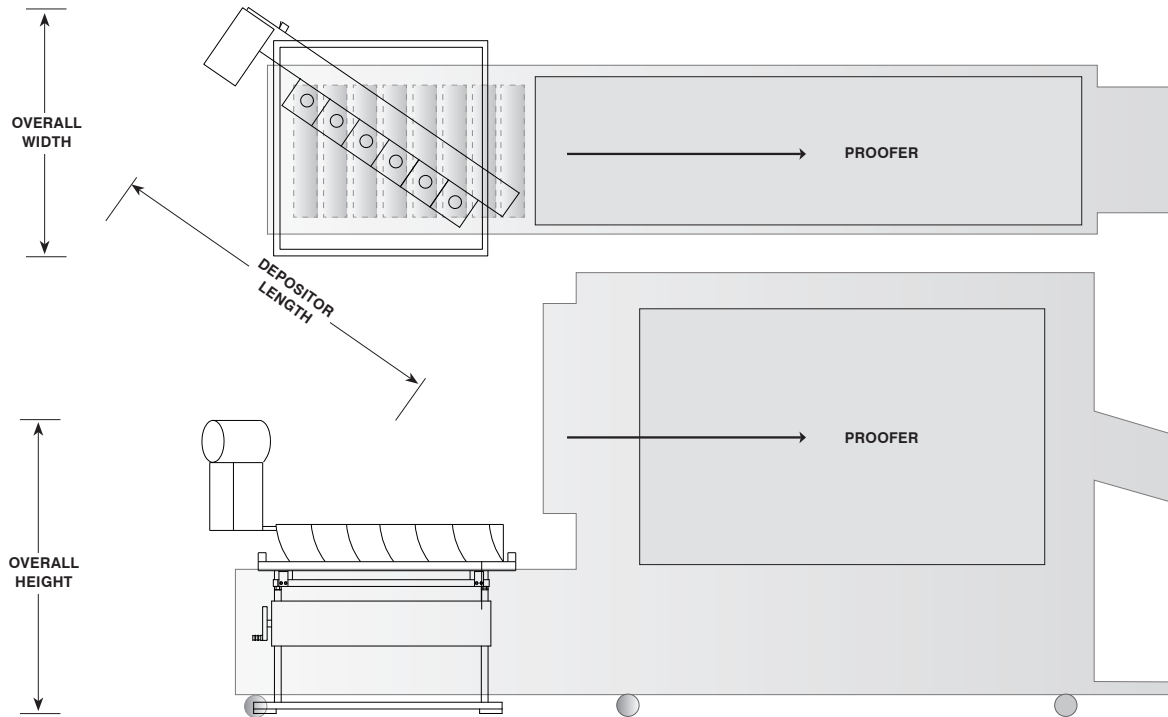


Above; Belshaw Vacumatic VMRF-8 with Century TM800 automatic proofer



Above; Belshaw Vacumatic - deposits ring donuts directly to automatic proofer

Vacumatic Diagrams



Dimensions And Power Requirements

| MODEL | SYSTEM | NUMBER OF DONUTS PER CYCLE | DIMENSIONS (WITH MOBILE CARRIER) | | | HOPPER CAPACITY | APPROX SHIPPING WEIGHT ¹ | ELECTRICAL |
|--------|---------------------|----------------------------|----------------------------------|---------------|----------------|-----------------|-------------------------------------|----------------------|
| | | | DEPOSITOR LENGTH | CARRIER WIDTH | OVERALL HEIGHT | | | 208/240V 50/60Hz 1ph |
| VMRF-1 | Kettle fryer | 1 | 25in (0.64m) | 10in (0.25m) | 36in (0.91m) | 20lbs (9kg) | 180lbs (82kg) | 3.4 A |
| VMRF-4 | C6-16/C10-16 | 4 | 74in (1.88m) | 42in (1.07m) | 76in (1.93m) | 80lbs (36kg) | 1650lbs (750kg) | 6.6 A |
| VMRF-6 | C6-24/C10-24/C14-24 | 6 | 88in (2.24m) | 52in (1.32m) | 77in (1.96m) | 120lbs (55kg) | 1950lbs (886kg) | 7.4 A |
| VMRF-8 | C10-36 | 8 | 96in (2.44m) | 64in (1.63m) | 79in (2.01m) | 160lbs (73kg) | 2350lbs (1068kg) | 9 A |

Notes

- Shipping weight includes carrier (except for VMRF-1 which uses a stationary table)
- All weights, dimensions and electrical data should be considered as estimates only. Discuss with your Belshaw Industrial Sales Manager..

VMRF PLUNGERS

The action of the Vacumatic plunger is designed to minimize stress on the actively rising dough. Plunger sets for Century Vacumatic (VMRF) models are precision-made from high quality stainless steel. For ring donuts in three sizes, using plunger diameters 1-1/8in (29mm), 1-1/4in (32mm) and 1-3/8in (35mm).

Right: Plungers for Vacumatic (VMRF)



CENTURY AUTOMATIC GLAZER

Belshaw's Century Glazer minimizes labor requirements by automating donut glazing. Donuts are automatically conveyed through a continuously flowing curtain of glaze, allowing uniform glaze application to each donut while reducing labor and sanitation concerns.

The glaze and pump section can be rolled out from its position under the glazer for easy filling, emptying and cleaning.

The Century glazer features precise controls for conveyor speed and pump speed. Power is supplied by the Century system power line, which can be turned on and off from a remote console (if C6-24G or larger fryer is used).



Century glazer GL-30 (compatible with C6-24, C10-24, and C14-24 systems)

Features

- Large glaze tank.
- Easy to clean glaze pump.
- Adjustable glaze flow.
- Adjustable glaze applicator height.
- Adjustable leg height.
- Heavy-duty stainless steel wire belting.
- Simple, water-resistant plug-in connection to other Century equipment.
- Variable speed drive.
- Moisture-resistant motor and electrical enclosure.
- Glaze heater option.



Century glazer GL-18 (compatible with C6-16, C10-16 systems)



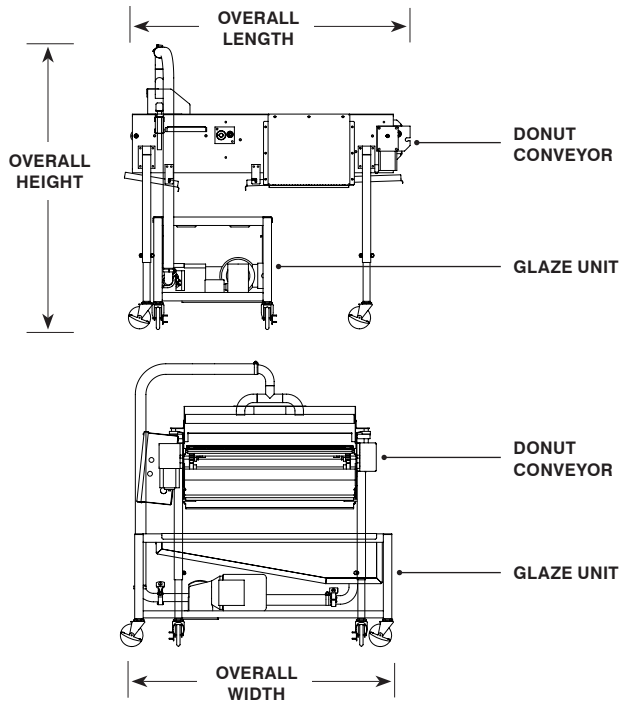
GL-30 glazeline



GL-36 (for C10-36)



Glaze Tank (GL-36 model shown)

CENTURY GLAZER VIEWS

Dimensions And Power

| MODEL | COMPATIBLE WITH | CONVEYOR BELT WIDTH | DIMENSIONS | | | APPROX SHIPPING WEIGHT | ELECTRICAL | |
|-------|-------------------------|---------------------|-------------|-------------|--------------|------------------------|----------------------|-------|
| | | | LENGTH | WIDTH | HEIGHT | | V | A |
| GL18 | C6-8 • C6-16 • C10-16 | 18" (46cm) | 52" (132cm) | 34" (86cm) | 47in (119cm) | 650lbs (295kg) | 208/240V 50/60hz 1ph | 6.0 A |
| GL30 | C6-24 • C10-24 • C14-24 | 30" (76cm) | 52" (132cm) | 46" (117cm) | 47in (119cm) | 790lbs (359kg) | 208/240V 50/60hz 1ph | 6.0 A |
| GL36 | C10-36 | 36" (91cm) | 52" (132cm) | 52" (132cm) | 47in (119cm) | 930lbs (423kg) | 208/240V 50/60hz 1ph | 6.0 A |

CENTURY FINISH-LINE CONVEYORS

Belshaw's Century Conveyor line is designed to work in conjunction with other Century equipment. All of Belshaw's Conveyors use high-quality stainless steel service belting and are constructed for heavy-duty service and long life. These conveyors combine practical uses such as direction change and a cooling period with today's allure of exhibition-style production.

Curved Conveyors

- 45°, 90° and 180° conveyors.
- Left-hand and right-hand configurations.
- Maintains donuts in rows.
- Heavy duty stainless steel wire belting.
- Filler rods for small products such as donut balls/holes (optional).
- Adjustable safety clutch that uncouples motor in event of obstruction.
- Removable drip pans.
- Variable speed drive.
- Water-resistant motor.

Cooling Conveyors

- Straight configuration.
- CC models include fans for extra cooling
- SC models do not include fans
- 6, 9 or 12 foot lengths
- Variable speed drive.
- Moisture-resistant motor.



◀ Century 90° curve conveyor



Century 180° curve conveyor ▶



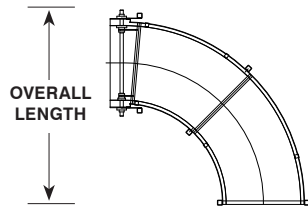
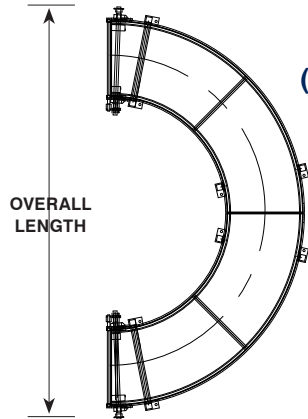
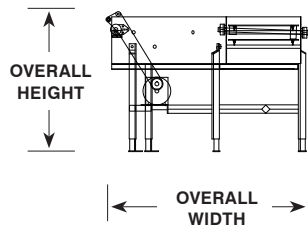
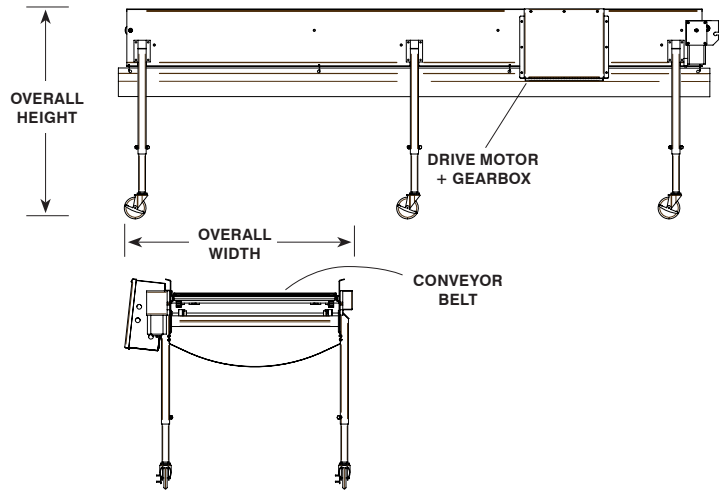
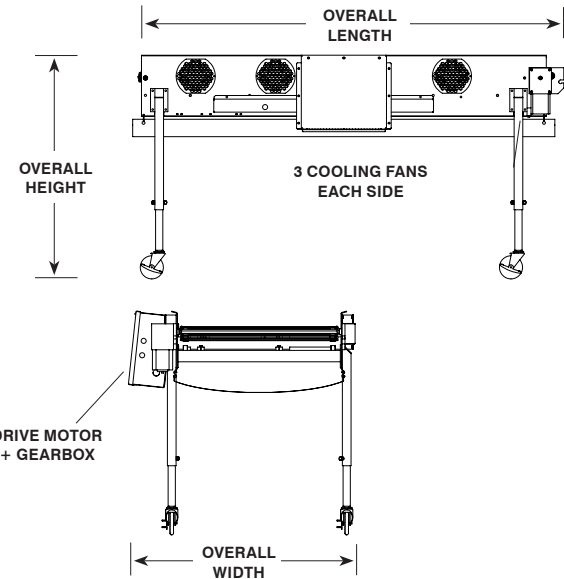
◀ 6 foot long CC30-6



12 foot long SC30-12 ▶



Above: Century system with 180° curve conveyor

90° / 180° CURVE CONVEYORS

**90° Curve
(90DC models)**

**180° Curve
(180DC models)**

90°/ 180° Curve
COOLING CONVEYOR (SC30-12 shown)

COOLING CONVEYOR (CC30-6 shown)


| Maximum open space between curve conveyor rods | | |
|--|----------------|-------------------------|
| | C6-16 / C10-16 | C6-24 / C10-24 / C14-24 |
| No filler rods (standard) | 7/8" (22mm) | 1" (25mm) |
| With filler rods (optional) | 3/8" (10mm) | 5/16" (8mm) |

Dimensions And Power

| MODEL | TYPE | CENTURY SYSTEM | LENGTH | WIDTH | HEIGHT | APPROX SHIPPING WEIGHT | ELECTRICAL | |
|-------------------|---------------------|-------------------------|-----------------|----------------|---------------|------------------------|------------------|-------|
| | | | | | | | V | A |
| 90DC-18 | 90° curve conveyor | C6-8 • C6-16 • C10-16 | 58 in (147 cm) | 50 in (127 cm) | 37 in (94 cm) | 350lbs (159kg) | 240V 50/60Hz 1ph | 2.5 A |
| 90DC-24 | 90° curve conveyor | C6-24 • C10-24 • C14-24 | 70 in (178 cm) | 62 in (157 cm) | 37 in (94 cm) | 475lbs (216kg) | 240V 50/60Hz 1ph | 2.5 A |
| 180DC-16 | 180° curve conveyor | C6-8 • C6-16 • C10-16 | 101 in (257 cm) | 59 in (150 cm) | 37 in (94 cm) | 650lbs (295kg) | 240V 50/60Hz 1ph | 2.5 A |
| 180DC-24 | 180° curve conveyor | C6-24 • C10-24 • C14-24 | 122 in (310 cm) | 70 in (178 cm) | 37 in (94 cm) | 800lbs (364kg) | 240V 50/60Hz 1ph | 2.5 A |
| SC18-6 • CC18-6 | Cooling conveyor | C6-8 • C6-16 • C10-16 | 75 in (190 cm) | 42 in (107 cm) | 39 in (99 cm) | 300lbs (136 kg) | 240V 50/60Hz 1ph | 4 A |
| SC18-9 • CC18-9 | Cooling conveyor | C6-8 • C6-16 • C10-16 | 111 in (282 cm) | 42 in (107 cm) | 39 in (99 cm) | 450lbs (205 kg) | 240V 50/60Hz 1ph | 4 A |
| SC18-12 • CC18-12 | Cooling conveyor | C6-8 • C6-16 • C10-16 | 147 in (374 cm) | 42 in (107 cm) | 39 in (99 cm) | 600lbs (272 kg) | 240V 50/60Hz 1ph | 4 A |
| SC30-6 • CC30-6 | Cooling conveyor | C6-24 • C10-24 • C14-24 | 75 in (190 cm) | 54 in (137 cm) | 39 in (99 cm) | 375lbs (170 kg) | 240V 50/60Hz 1ph | 4 A |
| SC30-9 • CC30-9 | Cooling conveyor | C6-24 • C10-24 • C14-24 | 111 in (282 cm) | 54 in (137 cm) | 39 in (99 cm) | 562lbs (256 kg) | 240V 50/60Hz 1ph | 4 A |
| SC30-12 • CC30-12 | Cooling conveyor | C6-24 • C10-24 • C14-24 | 147 in (374 cm) | 54 in (137 cm) | 39 in (99 cm) | 750lbs (341 kg) | 240V 50/60Hz 1ph | 4 A |
| SC36-6 • CC36-6 | Cooling conveyor | C10-36 | 75 in (190 cm) | 60 in (152 cm) | 39 in (99 cm) | 450lbs (205 kg) | 240V 50/60Hz 1ph | 4 A |
| SC36-9 • CC36-9 | Cooling conveyor | C10-36 | 111 in (282 cm) | 60 in (152 cm) | 39 in (99 cm) | 675lbs (306 kg) | 240V 50/60Hz 1ph | 4 A |
| SC36-12 • CC36-12 | Cooling conveyor | C10-36 | 147 in (374 cm) | 60 in (152 cm) | 39 in (99 cm) | 900lbs (409 kg) | 240V 50/60Hz 1ph | 4 A |

Note: 45° conveyors also available.

CENTURY SCREEN LOADER

Belshaw's Century Screen Loader (SL) is designed to automatically load donuts on standard size wire screens. Donuts can then be easily transported to display, packaging or directly onto a Belshaw HI Batch Icer. The Screen Loader reduces labor by speeding up the screening process, improves yield by reducing the handling of warm donuts and provides further donut cooling time prior to packaging.

Features

- Three belt widths – 18in (46cm), 30in (76cm), 36in (91cm).
- Water-resistant motor
- Motion sensor activation



Century Screen Loader (SL30 shown)



CENTURY TRANSFER CONVEYOR

Belshaw's Century Transfer Conveyor (TC) gently transfers yeast donuts from the proofer to fryer. The belting of the TC helps reduce starch and flour from entering the fryer, thereby extending shortening life.

For mixed cake and raised donut systems, the Transfer Conveyor enables quick changeover between cake and raised donuts. Although it may be on casters, a proofer is generally very heavy. Having the proofer locked in one position saves a lot of accumulated time moving it into position over the fryer for raised donuts, and back out again for cake donuts (which do not require a proofer). With the proofer stationary, the TC is rolled out and the Cake Donut Depositor is rolled in for cake donut production. For raised donut production, the TC is re-inserted in seconds, to fill the gap between the proofer and the fryer.



Century Transfer Conveyor (TC30)



Features

- Adjustable safety clutch to uncouple motor in event of obstruction.
- Water resistant motor.

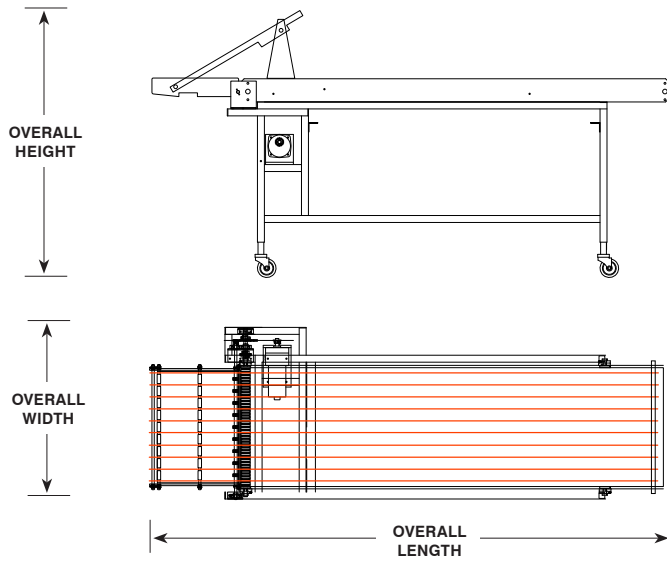
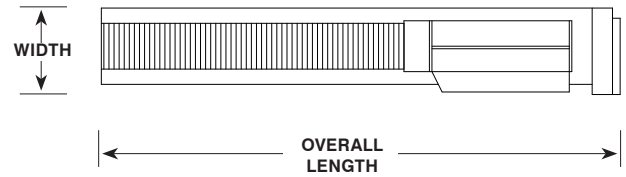
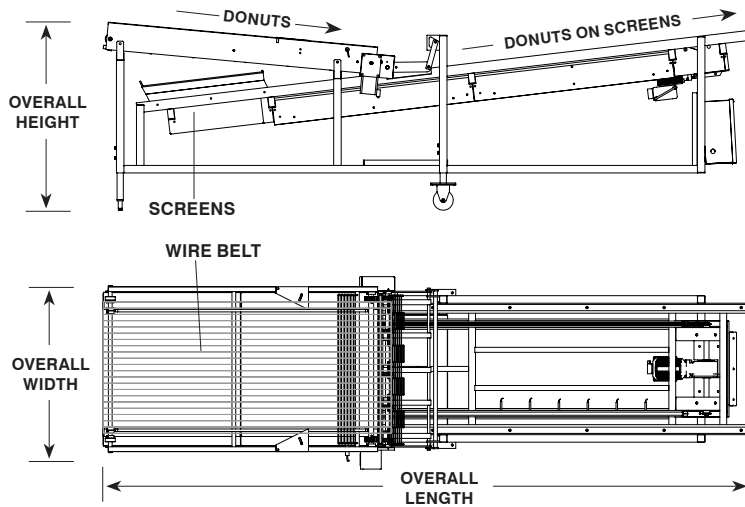
CENTURY SWEEP CONVEYOR

- Provides 180° direction change.
- Lower square footage requirements.
- Left-hand and right-hand configurations.
- Adjustable safety clutch that uncouples motor in event of obstruction.
- Removable drip pans.
- Removable conveyor for easy cleaning.
- Water-resistant motor.



Century sweep conveyor (DC200)



TRANSFER CONVEYOR (TC models)

SWEEP CONVEYOR (DC models)

SCREEN LOADER (SL models)

Auxiliary Conveyors – Dimensions And Power

| MODEL | TYPE | CENTURY SYSTEM | CONVEYOR BELT WIDTH | OVERALL DIMENSIONS | | | APPROX SHIPP'G WEIGHT | ELECTRICAL | |
|-------|-------------------|-------------------------|---------------------|--------------------|-------------|-------------|-----------------------|----------------------|-------|
| | | | | LENGTH | WIDTH | HEIGHT | | V | A |
| TC-24 | Transfer conveyor | C6-24 • C10-24 • C14-24 | 24.75" (63cm) | 93" (236cm) | 37" (94cm) | 43" (109cm) | 290lbs (132 kg) | 208/240V 50/60hz 1ph | 1.5 A |
| TC-36 | Transfer conveyor | C10-36 | 33" (84cm) | 93" (236cm) | 45" (114cm) | 43" (109cm) | 290lbs (132 kg) | 208/240V 50/60hz 1ph | 1.5 A |
| DC-16 | Sweep conveyor | C6-8 • C6-16 • C10-16 | 10" (25cm) | 50" (127 cm) | 15" (38 cm) | 37" (94 cm) | 290lbs (132 kg) | 240V 50/60Hz 1ph | 1.5 A |
| DC-24 | Sweep conveyor | C6-24 • C10-24 • C14-24 | 10" (25cm) | 88" (224 cm) | 15" (38 cm) | 37" (94 cm) | 400lbs (182 kg) | 240V 50/60Hz 1ph | 1.5 A |
| DC-36 | Sweep conveyor | C10-36 | 10" (25cm) | 96" (244 cm) | 15" (38 cm) | 37" (94 cm) | 475lbs (216 kg) | 240V 50/60Hz 1ph | 1.5 A |
| SL-18 | Screen loader | C6-8 • C6-16 • C10-16 | 18" (46cm) | 129" (328cm) | 39" (99cm) | 38" (97cm) | 850lbs (386 kg) | 208/240V 50/60hz 1ph | 3.5 A |
| SL-30 | Screen loader | C6-24 • C10-24 • C14-24 | 30" (76cm) | 129" (328cm) | 51" (129cm) | 38" (97cm) | 1050lbs (477 kg) | 208/240V 50/60hz 1ph | 3.5 A |
| SL-36 | Screen loader | C10-36 | 36" (91cm) | 129" (328cm) | 57" (145cm) | 38" (97cm) | 1210lbs (550 kg) | 208/240V 50/60hz 1ph | 3.5 A |

CENTURY ICER

Belshaw's HI-18F and HI-24F Icers provide fast, uniform icing of cake and raised donuts produced on the Century System. Full screens or bun pans can be iced in seconds. Special skills are not needed – consistent, uniform icing can be applied by a novice without handling the product or the icing.

Icing is held in a large capacity trough and warmed indirectly by a low wattage, uniform radiant heating system. Belshaw's unique donut handing system delivers the donuts to the icing and retrieves smudge-free finished products, without immersing the screen or bun pan.

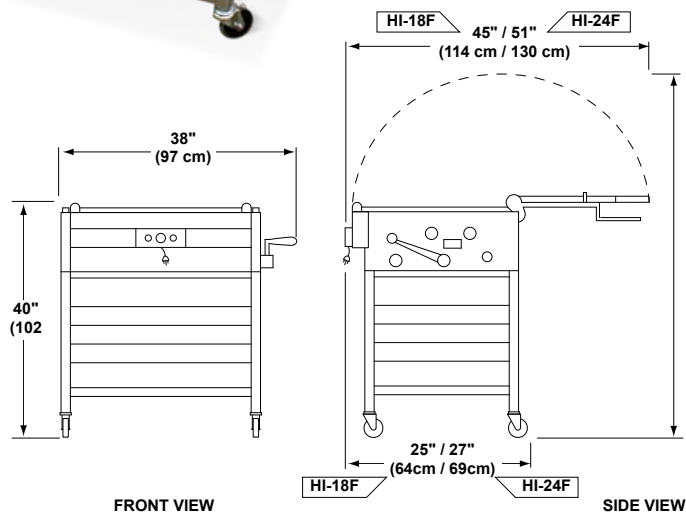
These floor model icers occupy little space and are movable on casters. Heavy duty construction and sound design facilitate cleaning and provide a durable product that stands up to years of everyday use.

Features

- Ices any product up to 2 in (51cm) in height.
- Easily removable icing pan for quick changeover to other flavor icings.
- Storage space within floor models for 4 additional icing pans.
- Infinite range thermostat control.
- Mobile on 4 casters (2 lockable).
- Removable components for easy cleaning.
- Cleanable in rack washer once heating unit removed.
- Heavy duty construction of stainless steel, aluminum alloys, and plated steel.



HI-18F (left) and HI-24F (right)



Screen sizes, capacity, dimensions and electrical data

| MODEL | CENTURY SYSTEM | MAX SCREEN/ BUN PAN SIZE | | ICING CAPACITY | | NUMBER OF DONUTS (TYPICAL) | LENGTH x WIDTH x HEIGHT | | SHIPPING WEIGHT | | 120V/50/60Hz/1ph MODELS | | 240V/50/60Hz/1ph MODELS | |
|--------|------------------------|--------------------------|---------|----------------|----|----------------------------|-------------------------|----------------|-----------------|-----|-------------------------|-----|-------------------------|-----|
| | | in | cm | lbs | kg | | in | cm | lbs | kg | W | A | W | A |
| HI-18F | C6-8 / C6-16 C10-16 | 18 x 26 | 46 x 66 | 50 | 23 | 24 | 38 x 45 x 17 | 97 x 114 x 43 | 220 | 100 | 900 | 7.5 | 1000 | 4.3 |
| HI-24 | C6-24, C10-24 | 23 x 24 | 58 x 58 | 60 | 27 | 36 | 38 x 51 x 40 | 97 x 130 x 102 | 394 | 179 | 1200 | 10 | 1300 | 5.7 |



CENTURY SHORTENING FILTERS

Belshaw Shortening Filters, designed to work with Century Fryers, provide an efficient means for shortening management. All shortening filters are mobile on heavy duty casters.

SF34 Filter and EZMelt34 Melter/Filter

- Compatible with Century–Mark VI system, C6-8 and C6-16E (electric only).
- Long life reusable synthetic filter.
- Cube cutter for safe insertion and faster melting of shortening blocks.
- Rinse hose for washing fry debris from fryer.
- Heating element for melting shortening blocks (EZ Melt 34 only).

SF225 and CSF350 models

- Compatible with smaller electric Century systems (see table below)
- Uses heavy duty paper filters.
- Pumps filtered shortening back through flexible hose to fryer.

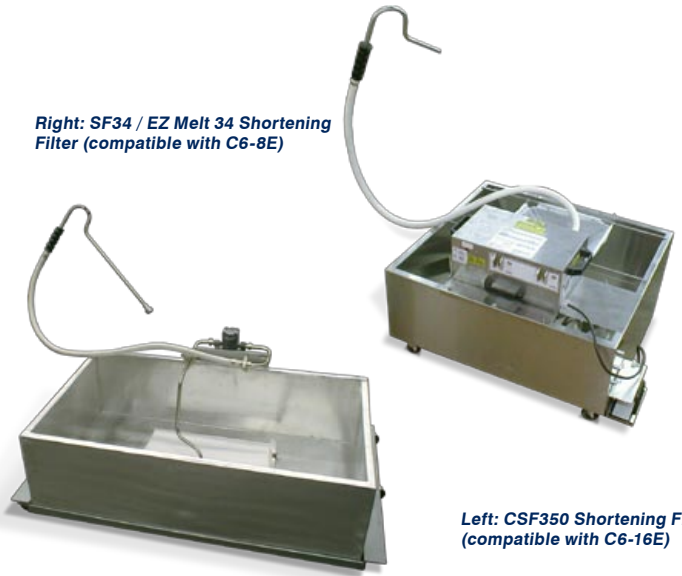
CSF700, CSF 1400 and CSF 2400 models

- Compatible with larger Century systems (see table below)
- Uses heavy duty paper filters.
- Pumps recycled shortening back through flexible hose to fryer.
- Contains 2 pumps:
 - Intake pump extracts liquid shortening from fryer.
 - Outfeed pump inserts filtered shortening back to fryer.

Shortening Filter Selection

| SHORTENING FILTER | COMPATIBLE CENTURY FRYER |
|-------------------|-----------------------------|
| SF34 / EZMelt 34 | C6-8 • C6-16E |
| CSF350 | C6-16G |
| CSF700 | C6-24G • C10-16E |
| CSF1400 | C10-16G • C10-24E • C10-24G |
| CSF2400 | C10-36E • C10-36G • C14-24G |

Right: SF34 / EZ Melt 34 Shortening Filter (compatible with C6-8E)



Left: CSF350 Shortening Filter (compatible with C6-16E)

Right: CSF700 (compatible with C6-24G)



Above: CSF1400 (C10-24G)



Above: CSF2400 (C14-24G, C10-36E and C10-36G)



Belshaw's **Sugar Tumbler** is the ideal method for midsize and commissary producers to apply sugar coatings to donuts of any size or variety. In typical conditions the Sugar Tumbler can process upwards of 207 dozen donuts per hour.

A full screen of donuts can be emptied onto an extra large downward sloping chute and into the tumbler.

The tumbler spins the sugar and donuts while a spiral rail guides the donuts through the tumbler.

The tumbler is equipped with either one or two* nylon hammers to keep sugar airborne rather than sticking to the tumbler.

Finished donuts receive an even sugar coating, while excess sugar is allowed to drop into a container under the open portion of the tumbler for re-use.

Discharge of donuts can be to into any container, screen or conveyor.

Tumblers are removable. Extra tumblers are available for customers who require quick changeover of sugar coatings.

ETL-certified to UL-789 and NSF-2

* Buyer option



Loading donuts from screen



Discharge onto conveyor



Discharge onto screen



Dimensions, Weight

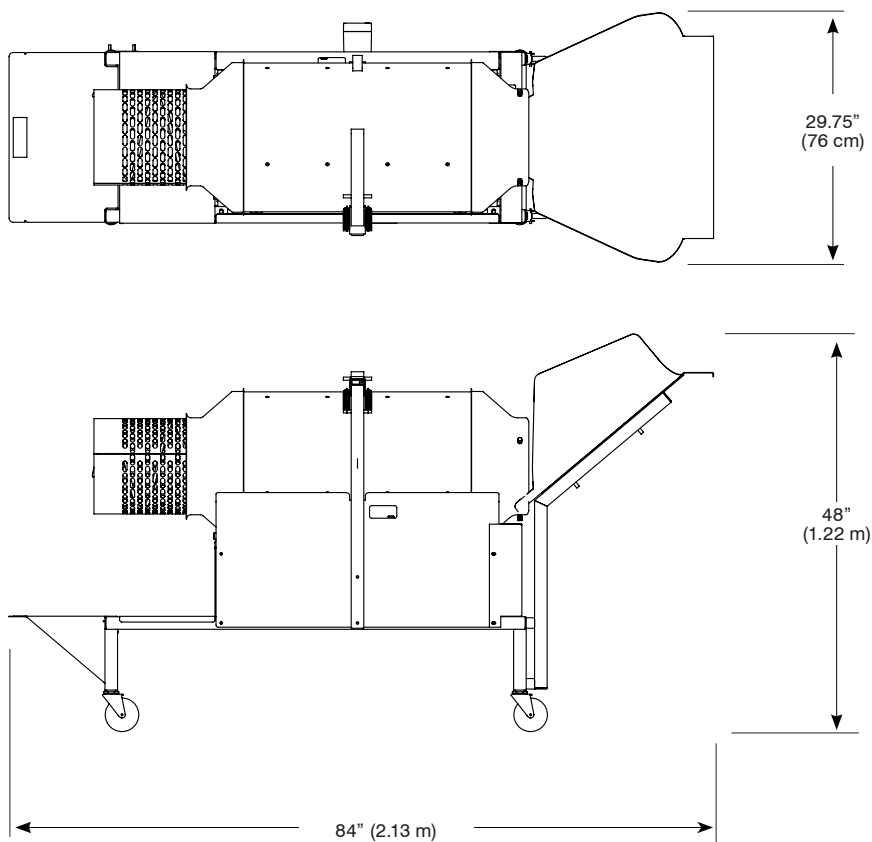
Overall footprint: 84" x 30" (2.13m x 76cm)
Shipping weight: Approx 450 lbs (205 kg)

Electrical Specs

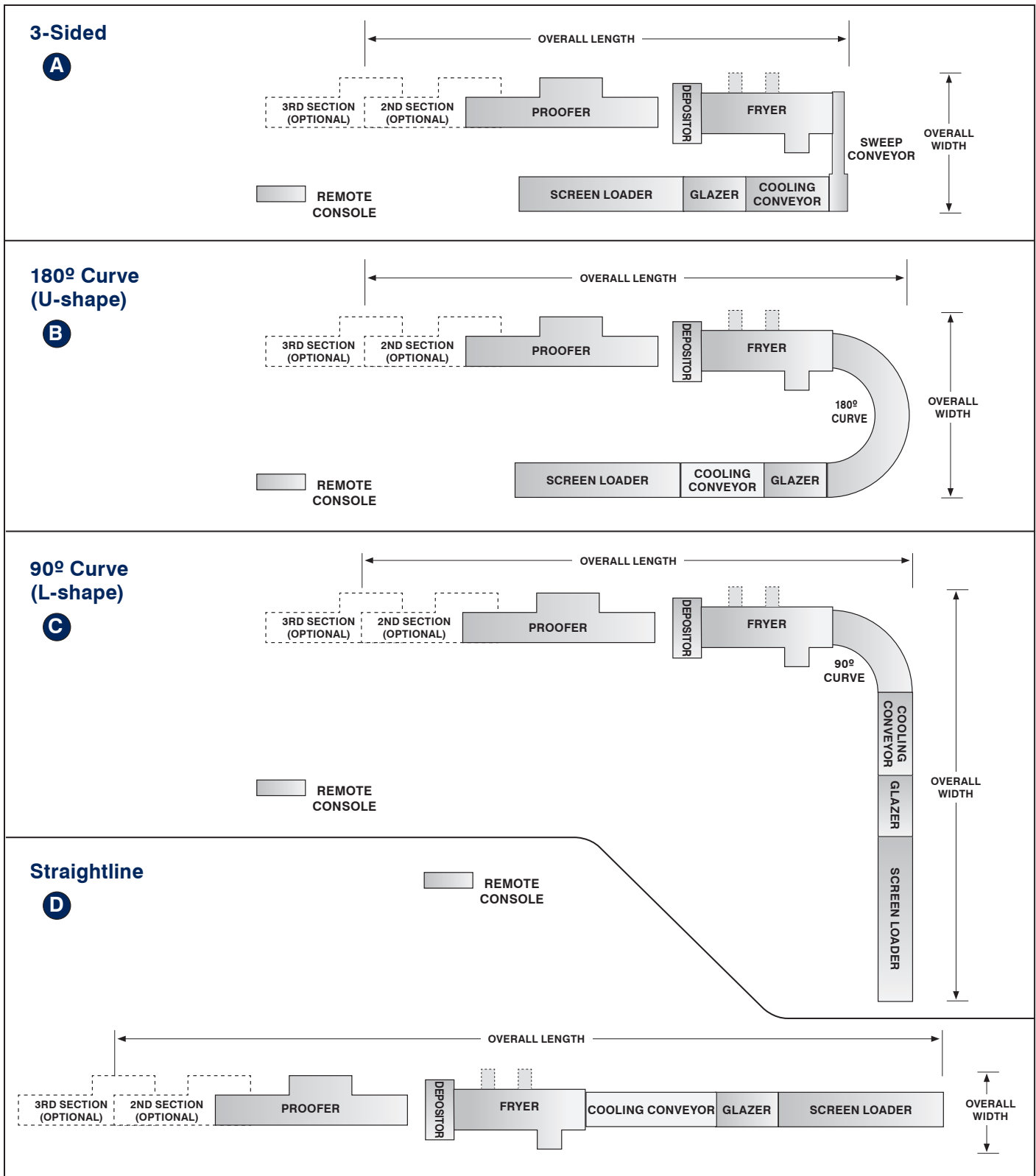
120V-60-1, 8A or 240V-50/60-1, 4A

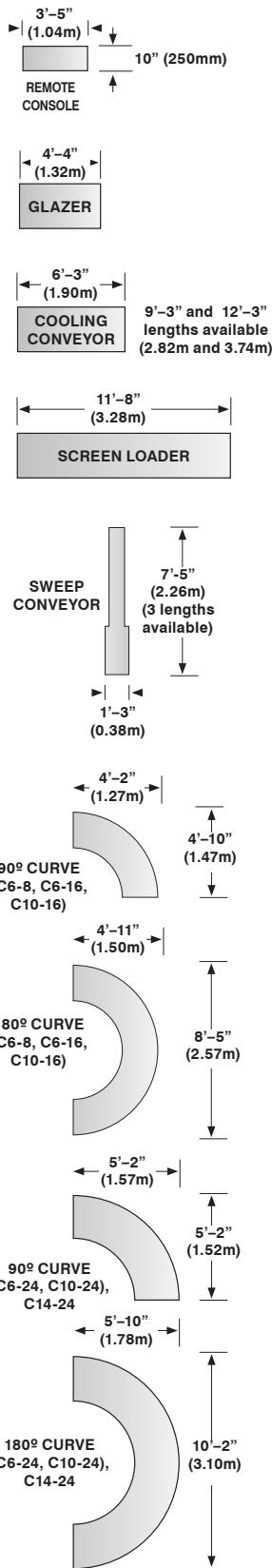
Certifications

120V: ETL-certified to NSF-2 and UL-789
240V: ETL-certified to NSF-2



Use the diagrams below and the table on the opposite page to estimate the working space needed to accommodate any layout. Proofers may be one, two or three sections depending on your target proofing time. Conveyors may be added, substituted or eliminated at any point. Note that each of these sample systems are cake/raised and include space for a Multimatic depositor.



Equipment Block Diagrams

WORKING SPACE ESTIMATES

- Dimensions are shown for each of the sample layouts shown on the page opposite
- A** 3-Sided, **B** 180° Curve, **C** 90° Curve, & **D** Straightline.
- Many variations are possible – in such cases adjust the dimensions using the block diagrams at left to add to (or subtract from) the overall dimensions given below.
- Allow 4'-0" (1.22m) clearance around equipment.
- Additional space is required for movable equipment which may include shortening filter and one or more icers.
- For Century C6-24 and larger systems allow space for the remote control console – may be located anywhere within 40'-0" (12.20m) of fryer.
- IMPORTANT:** Dimensions are estimates and should be used as a guide only. Consult your Belshaw industrial sales manager for actual dimensions of your donut system.

| | | A | B | C | D |
|---|-----------------|-------------------|-------------------|------------------|---------------------|
| CENTURY C6-8 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 8'-4" (2.54m) | 8'-4" (2.54m) | 27'-10" (8.48m) | 4'-1" (1.24m) |
| LENGTH | CAKE ONLY | NO PROOFER | 23'-0" (7.01m) | 26'-7" (8.1m) | 15'-0" (4.57m) |
| | RAISED ONLY | 1-SECTION PROOFER | 20'-9" (6.32m) | 33'-8" (10.26m) | 37'-5" (11.4m) |
| | | 2-SECTION PROOFER | 27'-5" (8.36m) | 40'-8" (12.4m) | 40'-1" (12.22m) |
| | CAKE AND RAISED | 1-SECTION PROOFER | 24'-9" (7.54m) | 37'-8" (11.48m) | 41'-5" (12.62m) |
| | | 2-SECTION PROOFER | 31'-5" (9.58m) | 44'-1" (13.44m) | 54'-1" (16.48m) |
| MARK VI with Century auxiliary equipment | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 10'-10" (3.3m) | 9'-1" (2.77m) | 26'-6" (8.08m) | 4'-0" (1.22m) |
| LENGTH | BOTH | 1-SECTION PROOFER | 24'-11" (7.59m) | 27'-10" (8.48m) | 16'-0" (4.88m) |
| | | 2-SECTION PROOFER | 27'-10" (8.48m) | 27'-10" (8.48m) | 20'-7" (6.27m) |
| CENTURY C6-16 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 10'-10" (3.3m) | 9'-1" (2.77m) | 28'-7" (8.71m) | 4'-11" (1.5m) |
| LENGTH | CAKE ONLY | NO PROOFER | 23'-1" (7.04m) | 26'-7" (8.1m) | 15'-0" (4.57m) |
| | RAISED ONLY | 1-SECTION PROOFER | 20'-9" (6.32m) | 33'-8" (10.26m) | 33'-8" (10.26m) |
| | | 2-SECTION PROOFER | 27'-5" (8.36m) | 40'-8" (12.4m) | 40'-1" (12.22m) |
| | CAKE AND RAISED | 1-SECTION PROOFER | 24'-9" (7.54m) | 37'-8" (11.48m) | 49'-10" (15.19m) |
| | | 2-SECTION PROOFER | 31'-5" (9.58m) | 44'-1" (13.44m) | 62'-5" (19.02m) |
| CENTURY C6-24 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 12'-6" (3.81m) | 11'-7" (3.53m) | 29'-5" (8.97m) | 5'-7" (1.7m) |
| LENGTH | CAKE ONLY | NO PROOFER | 24'-0" (7.32m) | 28'-0" (8.53m) | 15'-10" (4.83m) |
| | RAISED ONLY | 2-SECTION PROOFER | 27'-5" (8.36m) | 41'-6" (12.65m) | 37'-6" (11.43m) |
| | CAKE + RAISED | 2-SECTION PROOFER | 31'-5" (9.58m) | 45'-6" (13.87m) | 58'-5" (17.81m) |
| | | | | 41'-6" (12.65m) | 62'-5" (19.02m) |
| CENTURY C10-16 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 10'-10" (3.3m) | 9'-1" (2.77m) | 28'-7" (8.71m) | 4'-11" (1.5m) |
| LENGTH | CAKE ONLY | NO PROOFER | 23'-1" (7.04m) | 26'-7" (8.1m) | 18'-0" (5.49m) |
| | RAISED ONLY | 2-SECTION PROOFER | 36'-1" (11m) | 40'-1" (12.22m) | 40'-1" (12.22m) |
| | | 3-SECTION PROOFER | 42'-7" (12.98m) | 46'-7" (14.2m) | 46'-7" (14.2m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 36'-0" (10.97m) | 44'-1" (13.44m) | 65'-6" (19.96m) |
| | | 3-SECTION PROOFER | 46'-7" (14.2m) | 50'-7" (15.42m) | 72'-0" (21.95m) |
| | | | | 50'-7" (15.42m) | 72'-0" (21.95m) |
| CENTURY C10-24 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 12'-6" (3.81m) | 11'-7" (3.53m) | 29'-5" (8.97m) | 5'-7" (1.7m) |
| LENGTH | CAKE ONLY | NO PROOFER | 23'-1" (7.04m) | 28'-0" (8.53m) | 19'-6" (5.94m) |
| | RAISED ONLY | 2-SECTION PROOFER | 37'-6" (11.43m) | 41'-6" (12.65m) | 41'-6" (12.65m) |
| | | 3-SECTION PROOFER | 44'-0" (13.41m) | 48'-0" (14.63m) | 48'-0" (14.63m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 41'-6" (12.65m) | 45'-6" (13.87m) | 65'-6" (19.96m) |
| | | 3-SECTION PROOFER | 48'-0" (14.63m) | 52'-0" (15.85m) | 72'-0" (21.95m) |
| | | | | 52'-0" (15.85m) | 72'-0" (21.95m) |
| CENTURY C10-36 | | 3-SIDED | 180° CURVE | 90° CURVE | STRAIGHTLINE |
| WIDTH | | 12'-6" (3.81m) | 13'-1" (3.99m) | 30'-3" (9.22m) | 6'-5" (1.96m) |
| LENGTH | CAKE ONLY | NO PROOFER | 25'-5" (7.75m) | 29'-5" (8.97m) | 21'-0" (6.4m) |
| | RAISED ONLY | 2-SECTION PROOFER | 38'-11" (11.86m) | 42'-11" (13.08m) | 42'-11" (13.08m) |
| | | 3-SECTION PROOFER | 45'-5" (13.84m) | 49'-5" (15.06m) | 49'-5" (15.06m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 42'-11" (13.08m) | 46'-11" (14.3m) | 65'-6" (19.96m) |
| | | 3-SECTION PROOFER | 49'-5" (15.06m) | 53'-5" (16.28m) | 72'-0" (21.95m) |
| | | | | 53'-5" (16.28m) | 72'-0" (21.95m) |



MARK VI FRYER

The Mark VI is a fryer from the Belshaw 's Donut Robot® family that combines well with Century proofing, glazing and auxiliary equipment for production rates in the region of 75-100 dozen donuts/hour.

Features

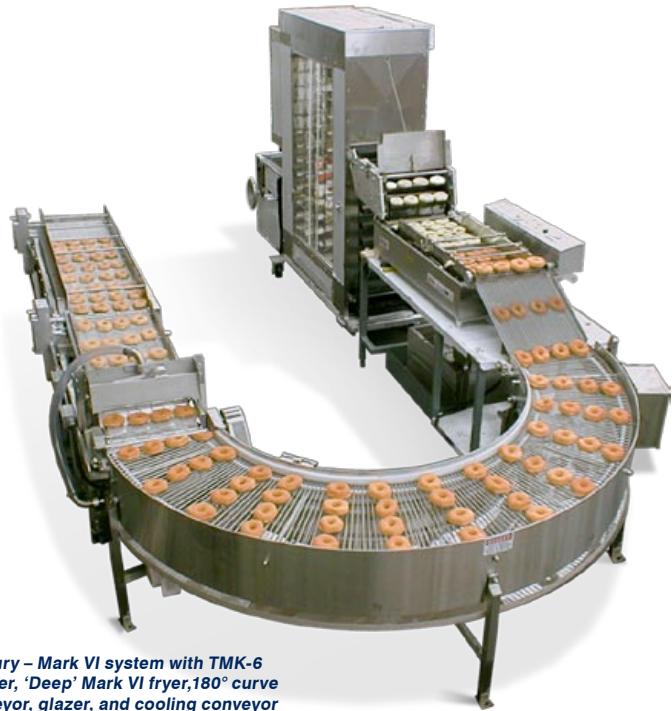
- Electric only with most worldwide voltages available.
- Uses handheld electric Type F depositor for a full variety of cake donuts. The Mark VI is not compatible with Belshaw's Multimatic cake donut depositor.
- The standard Mark VI fryer has 3.75" (95mm) flight bar spacing, capacity 97 dozen/hr @110-second frying time.
- The optional 'Deep' Mark VI fryer has a deep kettle to accommodate 4.5"(114mm) flight bar spacing and larger turner. It's capacity is 78 dozen/hr @110-second frying time. This fryer supports the use of one or two turners.
- Compatible with Century TMK-VI automatic proofer.
- Compatible with Century glazing system and finish-line conveyors.
- Compatible with EZ Melt 34 shortening melter-filter. Enables melting, recycling and refilling shortening at the touch of a foot pedal.
- The fryer is supported by a table that includes space for housing EZ Melt 34, with a shelves for storing shortening blocks, glaze containers, etc.



TMK-VI Proofer



Type F depositor



Century - Mark VI system with TMK-6 proofer, 'Deep' Mark VI fryer, 180° curve conveyor, glazer, and cooling conveyor



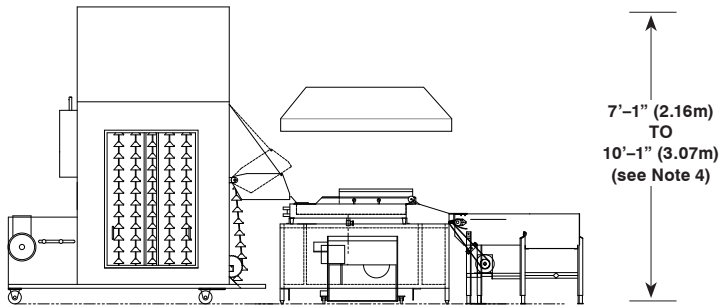
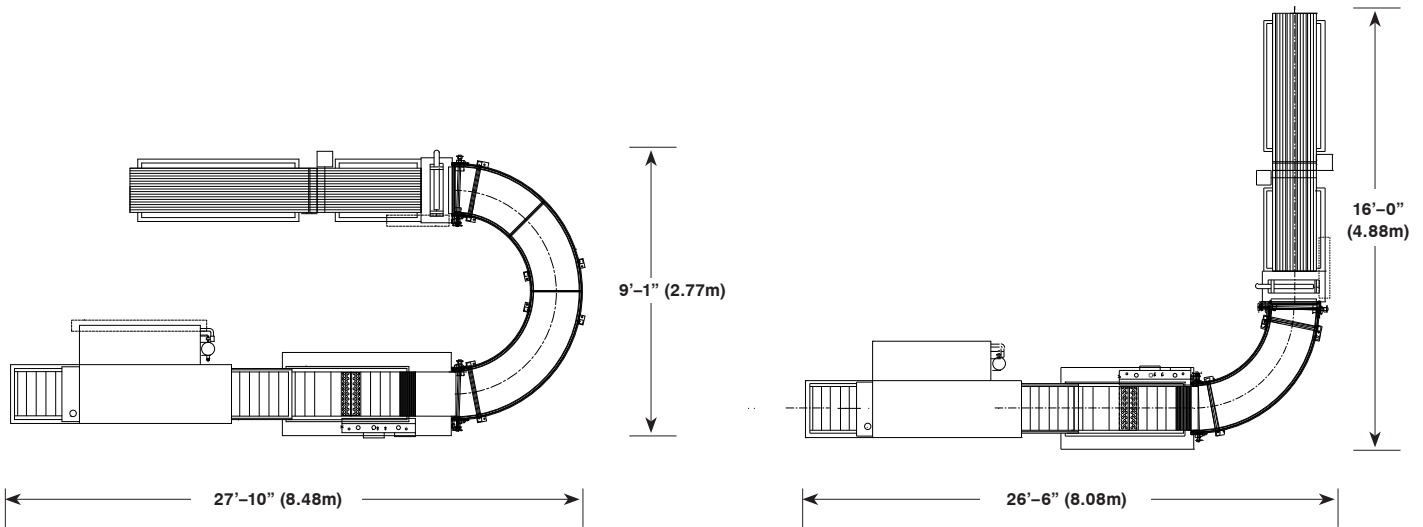
Above right: standard Mark VI fryer



Right: 'Deep' Mark VI fryer model with deep kettle, 4.5"(114mm) flight bar spacing, and optional double turners.

Below: Century - Mark VI system in operation. Frying and proofing functions are synchronized.



TYPICAL CENTURY – MARK VI SYSTEM LAYOUTS
Century–Mark VI 180° Curve System

Century–Mark VI 90° Curve System

NOTES

- 1 Dimensions are estimates. Final dimensions can be provided at time of purchase.
- 2 Allow 4'-0" (1.22m) clearance around equipment.
- 3 Additional space is required for movable equipment which may include shortening filter and one or more icers.
- 4 Proofer height varies between extremes shown, depending on height extension.



Century Feed Tables are used to transfer raised donuts into a Century fryer, in donut systems which do not include an Automatic Proofer. The Feed Tables can be used with all varieties of yeast raised products. Feed tables are sturdy, with stainless steel cabinets and storage room for cloths and other items.

Method of operation:

1. Dough is mixed, rolled and cut to form raised donut shapes (rings, sticks, etc)
2. Unfried donuts are placed in rows on proofing trays with cloths laid on top (trays and cloths shown opposite). Cloths have lines for placing product in rows.
3. Proofing trays/cloths with donuts are placed in proof box.
4. After proofing, trays, cloths and donuts are laid on top of the Feed Table. The rod from each cloth is "hooked" onto the feed table conveyor. The tray is not placed on the Feed Table, but is pulled away. The cloth with donuts is left on the table.
5. The Feed Table conveyor deposits one row into each space between the flight bars of the donut fryer.



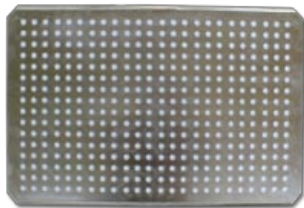
FT200 Feed Table
(compatible with C6-16 and C10-16 fryers)



FT600 Feed Table
(compatible with C6-24 and C10-24 fryers)

Trays and cloths

- Up to 180 trays/cloths are recommended for C6-16 and C6-24 systems (gas or electric).
- Up to 240 trays/cloths are recommended for C10-16, C10-24, and C10-36 systems (gas or electric).



Proofing tray



Lined proofing cloth



FT200 Feed Table with one cloth of donuts. (The Feed Table can hold 2 cloths with donuts)

Specifications

| Dimensions | | | | | |
|--------------------------------------|------------------|------------------|------------------|------------------|------------------|
| MODEL | FT100 | FT200 | FT400 | FT600 | FT800 |
| Matching Fryer | C6-8 | C6-16 | C10-16 | C6-24/C10-24 | C10-36 |
| Length (without extension) | 54" (137 cm) | 59" (150 cm) | 91" (231 cm) | 91" (231 cm) | 88" (223 cm) |
| Length (with extension) | 80" (202 cm) | 85" (216 cm) | 117" (297 cm) | 117" (297 cm) | 114" (288 cm) |
| Width (overall) | 21" (53 cm) | 25" (64 cm) | 25" (64 cm) | 34" (85 cm) | 44" (111 cm) |
| Height (overall) | 39" (99 cm) | 39" (99 cm) | 41" (102 cm) | 41" (102 cm) | 43" (108 cm) |
| Shipping weight (approx) | 240 lbs (109 kg) | 345 lbs (155 kg) | 515 lbs (234 kg) | 610 lbs (277 kg) | 650 lbs (295 kg) |
| Electrical (plugs into fryer) | | | | | |
| Volts | 208/230-60-1 | 208/230-60-1 | 208/230-60-1 | 208/230-60-1 | 208/230-60-1 |
| Amps (Nominal) | .6 | 1.8 | 1.8 | 1.8 | 3.2 |