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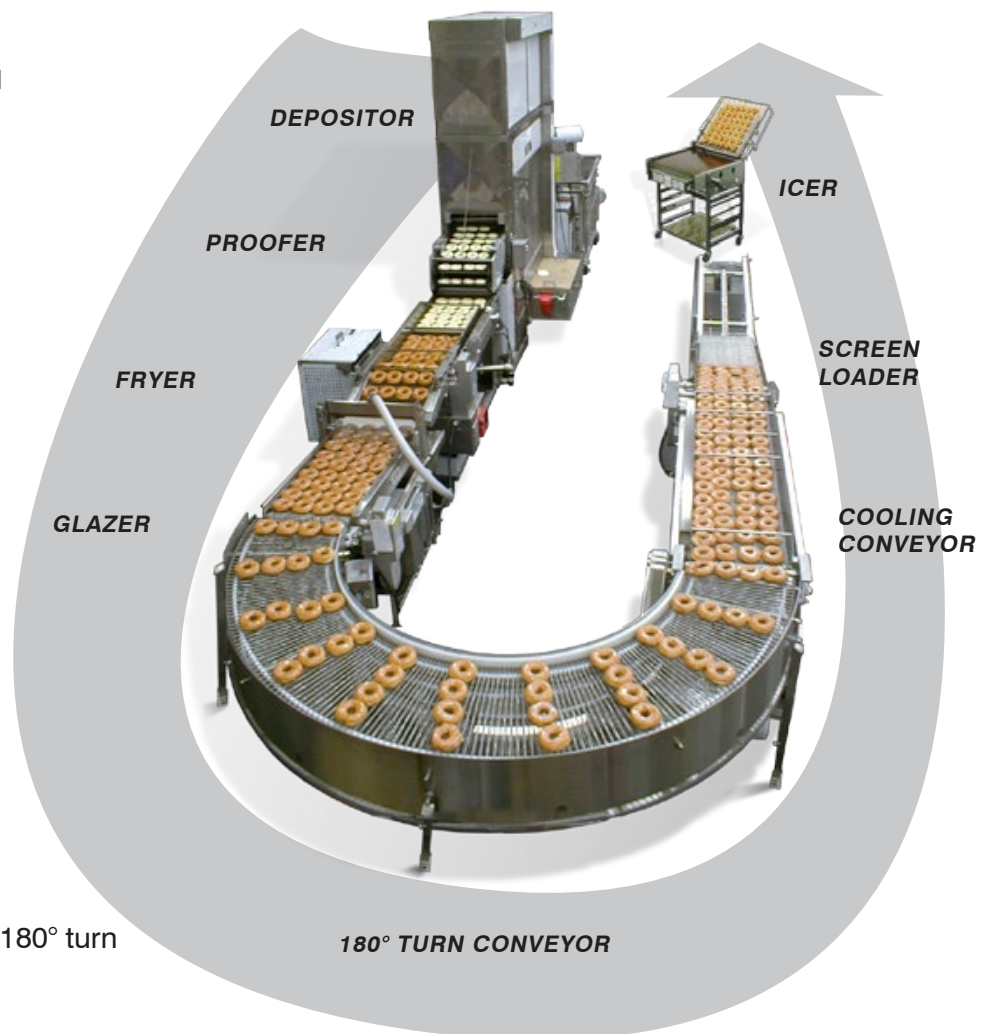
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by Belshaw Adamatic Bakery Group, an Ali Group Company

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Wholesale and commissary donut producers rely on Belshaw's Century System for the technology that's helped to produce the world's donuts for over five decades.

Century is a modular system with models available to produce between 125 and 730 dozen donuts per hour. Straightline and curved layouts are available to fit most locations. The Century range of depositors, fryers, proofers, and auxiliary glazing, cooling and screen loading equipment produces consistent high quality donuts, and is constructed for heavy use over years of service.

With over 200 Century systems in operation worldwide, Belshaw Adamatic can provide reliable service and support throughout the life of your system.



CENTURY Donut System with 180° turn (Century C6-16)

FEATURES OF CENTURY AUTOMATION:

- ★ **Modular design.** Each component is chosen according to your production needs.
- ★ **More layouts** to meet your space requirements – Straight-line, three-sided, 45°, 90° and 180° turn 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 of 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 can be eliminated – along with the intrusion of excess flour into the fryer.
- ★ **Energy efficiency.** Belshaw's “Controlled Combustion” gas burning system improves energy efficiency, as do our dual zone P.I.D. heat controls.
- ★ **First-class service.** Our after-sale service draws on experience from numerous successful Century installations to provide you with fast, knowledgeable assistance.

CENTURY SYSTEM SIZE & CAPACITY

| SYSTEM | CAPACITY* (for more detail see page 5) |
|--------|--|
| C6-16 | 125 Doz/hr |
| C6-24 | 187 Doz/hr |
| C10-16 | 246 Doz/hr |
| C10-24 | 374 Doz/hr |
| C10-36 | 497 Doz/hr |
| C14-24 | 547 Doz/hr |
| C14-36 | 730 Doz/hr |

* NOTE: Capacity assumes fryer and proofer are full at all times. Also assumes a frying time of 110 seconds, using standard pocket spacings of 4½" for standard donuts. 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



Raised donuts

Cake donuts

EXPAND YOUR BUSINESS...

Commissaries, wholesalers and exhibition-style bakeries in over 30 countries use the Century system to increase 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.

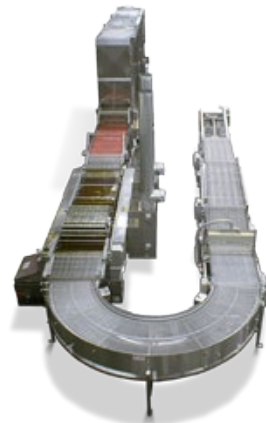


LAYOUTS

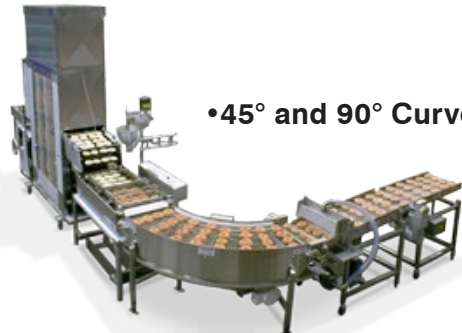
•Straightline



•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.

Century Fryer Model Designations

Fryer model names represent the frying area of each fryer:

| Fryer | Frying area |
|--------|--------------------------|
| C6-16 | 6' x 16" (1.83m x 41cm) |
| C6-24 | 6' x 24" (1.83m x 61cm) |
| C10-16 | 10' x 16" (3.05m x 41cm) |
| C10-24 | 10' x 24" (3.05m x 61cm) |
| C10-36 | 10' x 36" (3.05m x 91cm) |
| C14-24 | 14' x 24" (4.27m x 61cm) |
| C14-36 | 14' x 36" (4.27m x 91cm) |



Top: Century C14-24G gas fryer with integrated hoist and partial submerger option

Right: Century C6-16E electric fryer.

Century Fryer Features

| GAS AND ELECTRIC FRYERS | GAS FRYERS ONLY |
|--|---|
| <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 (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 Models C10-16 and lower: Digital controls and display. Models C10-24 and higher: industrial pre-mix gas system with Allen Bradley PLC control Submerged burner tubes with "Controlled Combustion" 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 |
| | ELECTRIC FRYERS ONLY |
| | <ul style="list-style-type: none"> Heavy-duty, low watt-density elements 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 Models C10-16 and lower: Digital controls and display. Models C10-24 and higher: Allen Bradley PLC control |

| 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 | |
| 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 C6-24 — 6 ft. long fryer, 6 standard donuts per pocket, frying raised donuts (right). Gas and electric models available.



Century C10-16 — 10 ft. fryer, 4 standard donuts per pocket, shown at right with TM400 automatic proofer. Gas and electric models available.

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 or electric with conveyor hoist standard

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

Pocket Spacing

Donuts or other products are conveyed by round flight bars spaced either 3" (76mm), 3½" (89mm), 4" (102mm) or 4½" (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). A long proofer outfeed mechanism is an alternative to the transfer conveyor.

Conveyor Removal **C**

Fryers C10-24 and larger fryers incorporate electrically powered hoist as standard. Lift brackets are standard 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**.

Partial Submerger **E**

The partial submerger guides ball-shaped donuts under the shortening. The submerger extends approximately two feet and browns these 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**

C6 to C10-16 fryers: Combination of digital and analog controls.

C10-24 and larger fryers: A wired remote console with Allen Bradley PLC control is standard. 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.



A Feed table with cloth

Feed table in operation



B Transfer conveyor



Transfer conveyor in operation



C Electric powered hoist



Lift brackets



D Exit chute



Exit conveyor



Integrated conveyor



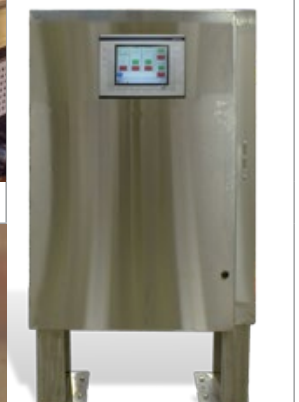
E Submerger



Submerger with ball donuts



F Digital-Analog control panel



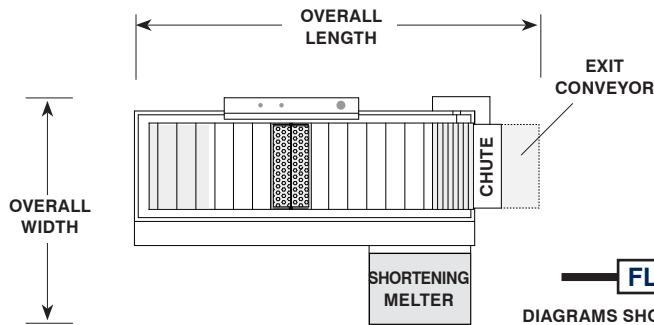
Remote Console



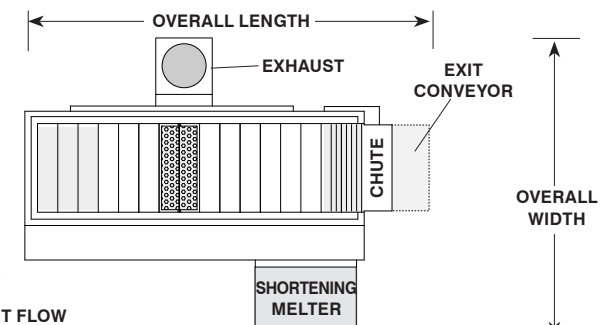
Allen Bradley PLC Control

Important: The specifications below are intended as a guide only. 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.

Century Electric Fryers



Century Gas Fryers



DIAGRAMS SHOW LEFT-RIGHT FLOW
(See Options table below for reverse flow availability)

Century Fryer Dimensions & Power

| MODEL | TYPE | OVERALL LENGTH | OVERALL WIDTH | OVERALL HEIGHT | APPROX SHORTENING VOLUME | APPROX SHORTENING WEIGHT | APPROX SHIPPING WEIGHT | ELECTRIC Kilowatts(2) | GAS BTU/hr |
|---------|----------|----------------|---------------|----------------|--------------------------|--------------------------|------------------------|--------------------------|---------------|
| C6-16E | Electric | 70" (178 cm) | 56" (142cm) | 43" (109cm) | 30gall (114L) | 114lbs (217kg) | 545lbs (248kg) | 45 kW | |
| C6-16G | Gas | 70" (178cm) | 74" (188cm) | 54" (137cm) | 54gall (204L) | 204lbs (389kg) | 630lbs (286kg) | 24 kW | 188,000 |
| C6-24E | Electric | 70" (178cm) | 68" (173cm) | 46" (117cm) | 51gall (192L) | 192lbs (367kg) | 830 lbs (377kg) | 70 kW | |
| C6-24G | Gas | 70" (178cm) | 85" (216cm) | 58" (147cm) | 88gall (332L) | 332lbs (633kg) | 1020lbs (464kg) | 24kW | 200,000 |
| C10-16E | Electric | 124" (315cm) | 58" (147cm) | 46" (117cm) | 73gall (276L) | 276lbs (527kg) | 1200lbs (545kg) | 80 kW | |
| C10-16G | Gas | 124" (315cm) | 74" (188cm) | 56" (142cm) | 112gall (425L) | 425lbs (811kg) | 1600lbs (727kg) | 24 kW | 350,000 |
| C10-24E | Electric | 146" (371cm) | 75" (191cm) | 78" (198cm)1 | 126gall (476L) | 476lbs (908kg) | 2000lbs (909kg) | 143 kW | |
| C10-24G | Gas | 146" (371cm) | 84" (213cm) | 78" (198cm)1 | 162gall (615L) | 615lbs (1174kg) | 2500lbs (1136kg) | 24 kW | 360,000 |
| C10-36E | Electric | 146" (371cm) | 84" (213cm) | 78" (198cm)1 | 161gall (608L) | 608lbs (1162kg) | 3000lbs (1364kg) | 155 kW | |
| C10-36G | Gas | 146" (371cm) | 92" (234cm) | 78" (198cm)1 | 214gall (811L) | 811lbs (1549kg) | 3750lbs (1705kg) | 50 kW | 565,000 |
| C14-24E | Electric | 195" (495cm) | 67" (170cm) | 78" (198cm)1 | 208gall (787L) | 787lbs (1504kg) | 2800lbs (1273kg) | 155 kW | |
| C14-24G | Gas | 195" (495cm) | 84" (213cm) | 78" (198cm)1 | 277gall (1050L) | 1050lbs (2005kg) | 3500lbs (1591kg) | 50 kW | 505,000 |
| C14-36E | Electric | 195" (495cm) | 84" (213cm) | 78" (198cm)1 | 281gall (1064L) | 1064lbs (2033kg) | 3724lbs (1693kg) | 160 kW | |
| C14-36G | Gas | 195" (495cm) | 92" (234cm) | 78" (198cm)1 | 375gall (1419L) | 1419lbs (2711kg) | 4655lbs (2116kg) | 60 kW | 610,000 |

Note 1: 78" height includes integrated hoist, but not hood
Note 2: Kilowatts can vary according to voltage applied

Century Fryer Options Summary ✓ Standard + Optional

| CENTURY MODEL | OPTION | C6-16G Gas | C6-24E Electric | C6-24G Gas | C10-16E Electric | C10-16G Gas | C10-24E Electric | C10-24G Gas | C10-36E Electric | C10-36G Gas | C14-24E Electric | C14-24G Gas | C14-36E Electric | C14-36G Gas |
|---------------------------|---------------------------|---------------|--------------------|---------------|---------------------|----------------|---------------------|----------------|---------------------|----------------|---------------------|----------------|---------------------|----------------|
| DROP PLATE | Stationary | ✓ | ✓ | ✓ | | | | | | | | | | |
| | Moving | + | + | + | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| EXIT METHOD | Chute | ✓ | ✓ | ✓ | ✓ | ✓ | | | | | | | | |
| | Conveyor | + | + | + | + | + | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| SUBMERGER | Conveyor-type, partial | + | + | + | + | + | + | + | + | + | + | + | + | + |
| CONTROL PANEL | Digital + analog controls | ✓ | ✓ | ✓ | ✓ | ✓ | | | | | | | | |
| | PLC + remote console | | | | | | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| TURNERS | 1 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | 2 | + | + | + | + | + | + | + | + | + | + | + | + | + |
| | 3 | + | + | + | + | + | + | + | + | + | + | + | + | + |
| FLIGHT BAR SPACING | 3" (76mm) | + | + | + | + | + | + | + | + | + | + | + | + | + |
| | 3.5" (89mm) | + | + | + | + | + | + | + | + | + | + | + | + | + |
| | 4" (102mm) | ✓ | ✓ | ✓ | ✓ | ✓ | + | + | + | + | + | + | + | + |
| | 4.5" (114mm) | + | + | + | + | + | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| HEATING CHARACTERISTICS | Heat zones | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| | Gas - atmospheric | ✓ | | ✓ | | ✓ | | | | | | | | |
| | Gas - pre-mixed | | | | | | ✓ | | ✓ | | ✓ | | ✓ | |
| CONVEYOR REMOVAL | Manual w/lift brackets | ✓ | ✓ | ✓ | ✓ | ✓ | | | | | | | | |
| | Electric hoist | | | | | | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| FLOW (see diagrams above) | Left - Right | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | Right - Left | + | + | + | + | + | + | + | + | + | + | + | + | + |



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

CENTURY ‘THERMOMATIC’ PROOFERS

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. The Dustless Option improves quality and saves money, extending shortening life and reducing cleaning labor.



Above: Interior of proofer

Below: TM600 proofer with extended length outfeed

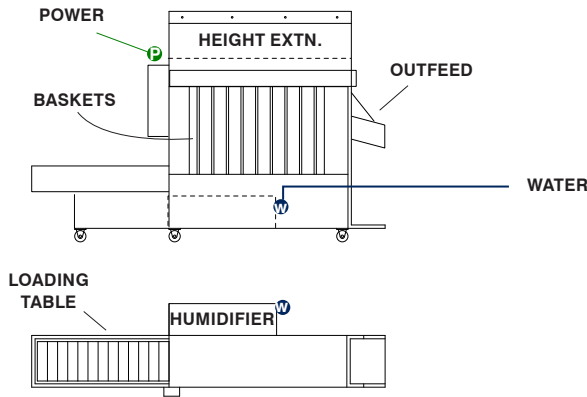


Features

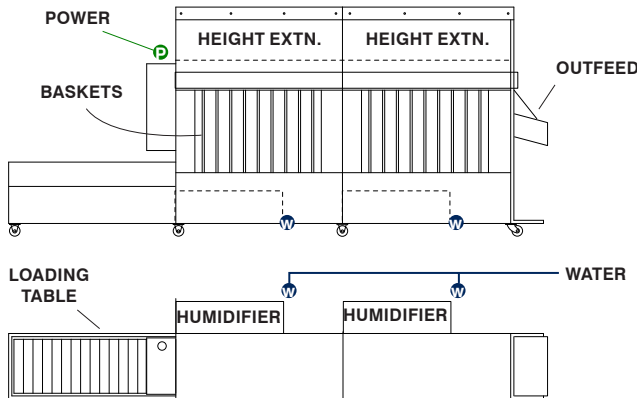
- **1, 2, 3 or 4 sections.** A single section might be sufficient for a C6-16 fryer. Four sections might be required for the largest Century systems based on C14-24 and C14-36 fryers.
- **Height extensions:** by choosing up to 36" height extensions, buyers can optimize proofing times for any Century system.
- **Allen Bradley PLC control.** The AB controller is programmed to conform to heat and humidity requirements for each section, and synchronizes operation with the other parts of the system.

- **Dustless proofing:** Non-stick powder coated baskets for reducing or eliminating flour usage in proofer. Active release system for separating donuts from baskets when proofing is complete.
- **Safety switches and clutch**
- **Auto-water feed**
- **Dampers** (controlled by PLC)
- **Synchronized with other parts** of Century system
- **Synchronizable with makeup lines** for auto-loading

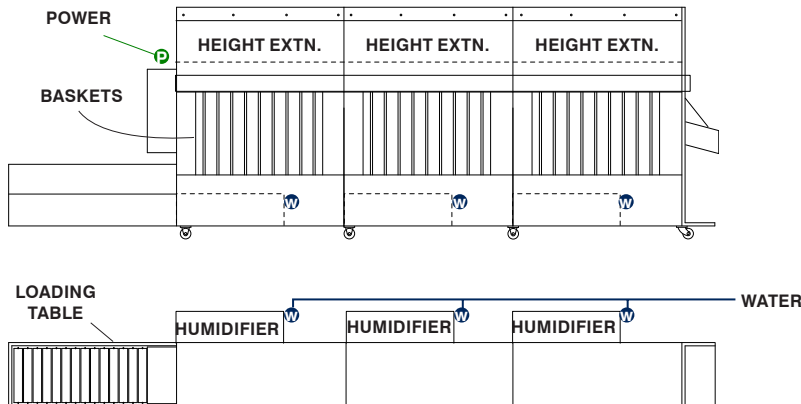
SINGLE SECTION PROOFER



TWO SECTION PROOFER



THREE SECTION PROOFER



Approximate Proofer Dimensions

| MODEL | SEC-TIONS | LENGTH | WIDTH | STANDARD HEIGHT | HEIGHT WITH 36" (92cm) EXTENSION | MATCHES FRYER |
|-------|-----------|-----------------|----------------|-----------------|----------------------------------|---------------|
| TM200 | 1 | 13'-7" (4.14m) | 3'-4" (1.01m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C6-16 |
| | 2 | 22'-3" (6.78m) | 3'-4" (1.01m) | 7'-11" (2.41m) | 10'-11" (3.33m) | |
| TM300 | 1 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C6-24 |
| | 2 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-11" (2.41m) | 10'-11" (3.33m) | |
| TM400 | 2 | 22'-3" (6.78m) | 3'-4" (1.01m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C10-16 |
| | 3 | 28'-11" (8.81m) | 3'-4" (1.01m) | 7'-11" (2.41m) | 10'-11" (3.33m) | |
| TM600 | 2 | 22'-3" (6.78m) | 4'-1" (1.25m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C10-24 |
| | 3 | 28'-11" (8.81m) | 4'-1" (1.25m) | 7'-11" (2.41m) | 10'-11" (3.33m) | |
| | 4 | 35'-7" (10.84m) | 4'-1" (1.25m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C14-24 |
| TM800 | 2 | 22'-3" (6.78m) | 4'-10" (1.47m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C10-36 |
| | 3 | 28'-11" (8.81m) | 4'-10" (1.47m) | 7'-11" (2.41m) | 10'-11" (3.33m) | |
| | 4 | 35'-7" (10.84m) | 4'-10" (1.47m) | 7'-11" (2.41m) | 10'-11" (3.33m) | C14-36 |

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.

Not shown at left: 4-Section TM600 proofer available for C14-24 fryers

Belshaw's Multimatic Cake Donut Depositors have 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 full 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:

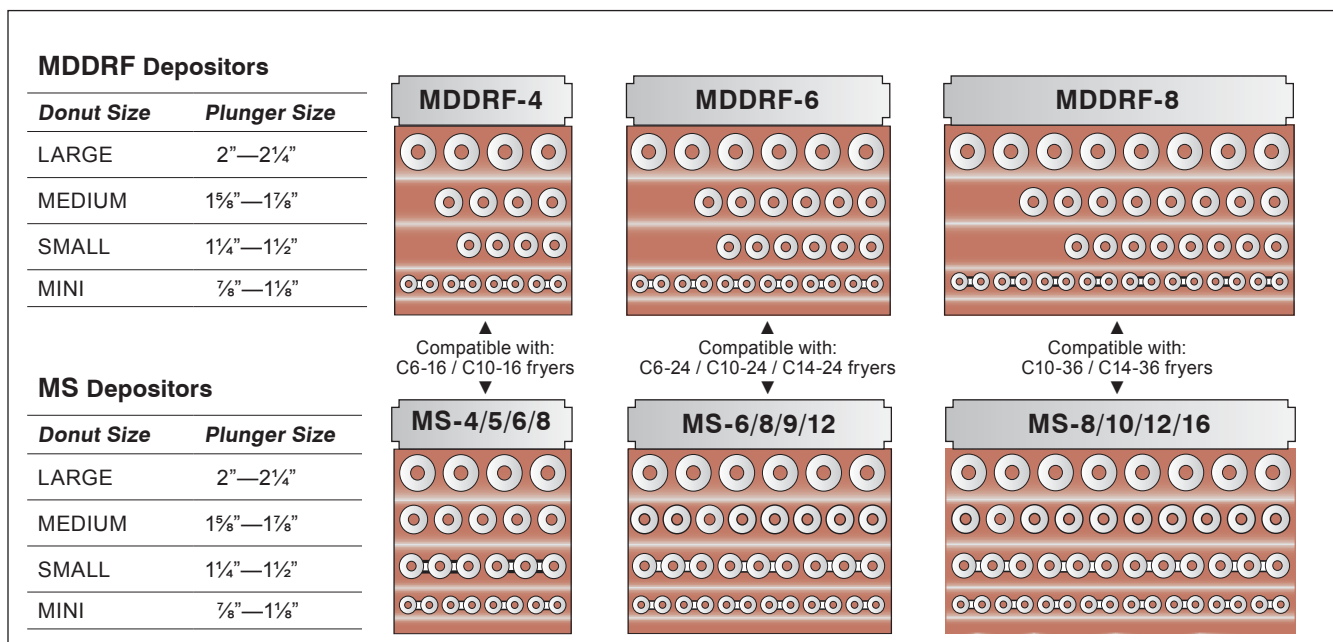
- **STANDARD (MDDRF models)** - 2, 4, 6, 8 or 10 deposits per cycle depending on model
- **MULTI-SPACE (MS models)** - Depending on the donut size, the base of the depositor can be changed to allow enough donut cuts to fill the entire fryer width. Donut production capacity can be increase by up to 33%.
- **MS-HS High Speed Depositor** - Available for high volume production up to 100 cycles per minute. For information ask your Belshaw industrial sales manager.



Multimatic MDDRF-6

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

For small to medium size donuts, the MS Depositor is able to use the fryer more efficiently than the equivalent MDDRF depositor.



Features

- Deposit cycles are synchronized with fryer
- 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

Multimatic Diagrams

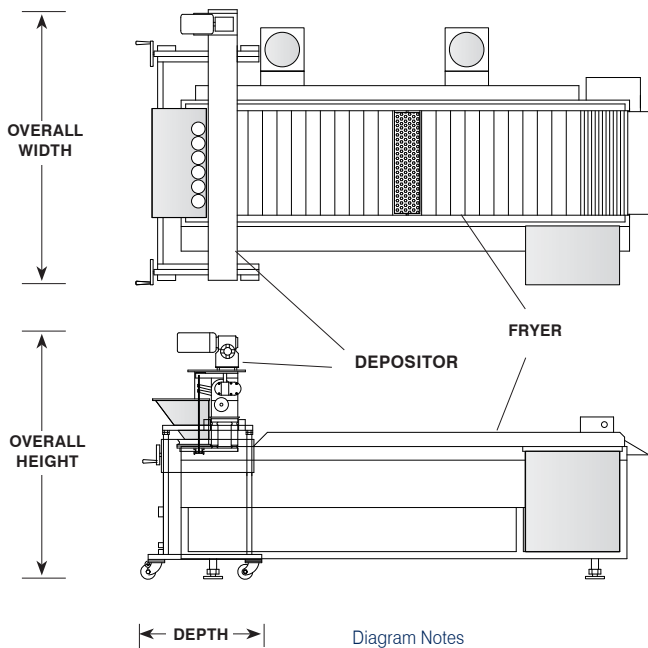


Diagram Notes

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

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



Multimatic MDDRF-6 deposits 6 donuts across the fryer, shown with C6-24G fryer



Multimatic MS-6/8/9/12 deposits 8 donuts at a time, compatible with C6-24 / C10-24 and C14-24 fryers



Multimatic MDDRF-8 deposits 16 mini donuts across the fryer, shown with C10-36G fryer



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 | | Stainless steel, nickel-plated steel, mild steel, aluminum |
| 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 | | |
| 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 | |
| MS-8/10/12/16 | ↓ | 85" (216cm) | 71" (180cm) | 37" (94cm) | 195lbs (89kg) | 1860lbs (845kg) | 8.5 A | 5.6 A | 3.3 A | |

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.

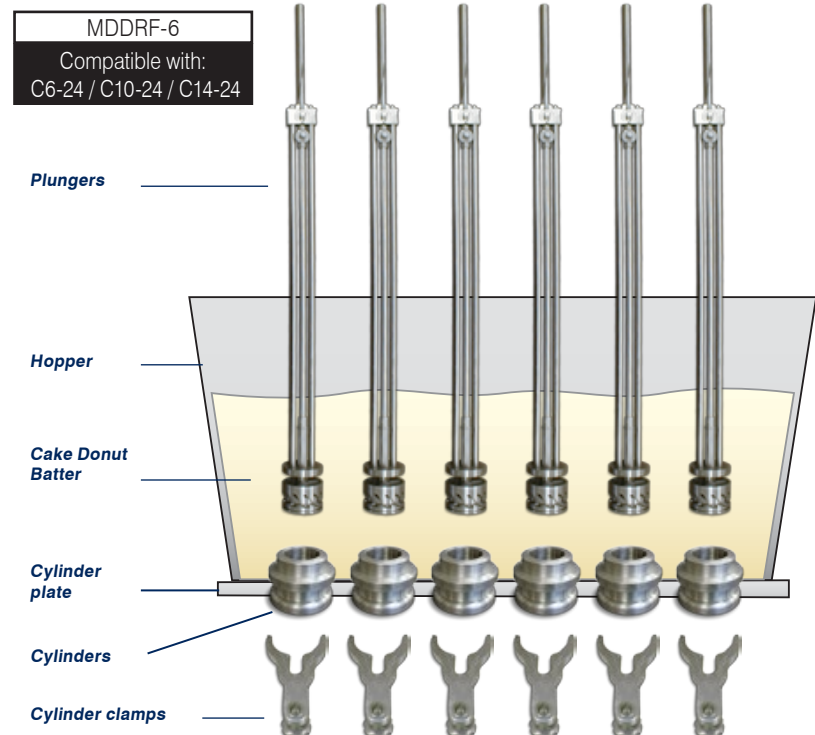
Standard Multimatic depositors (MDDRF models)

- 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.

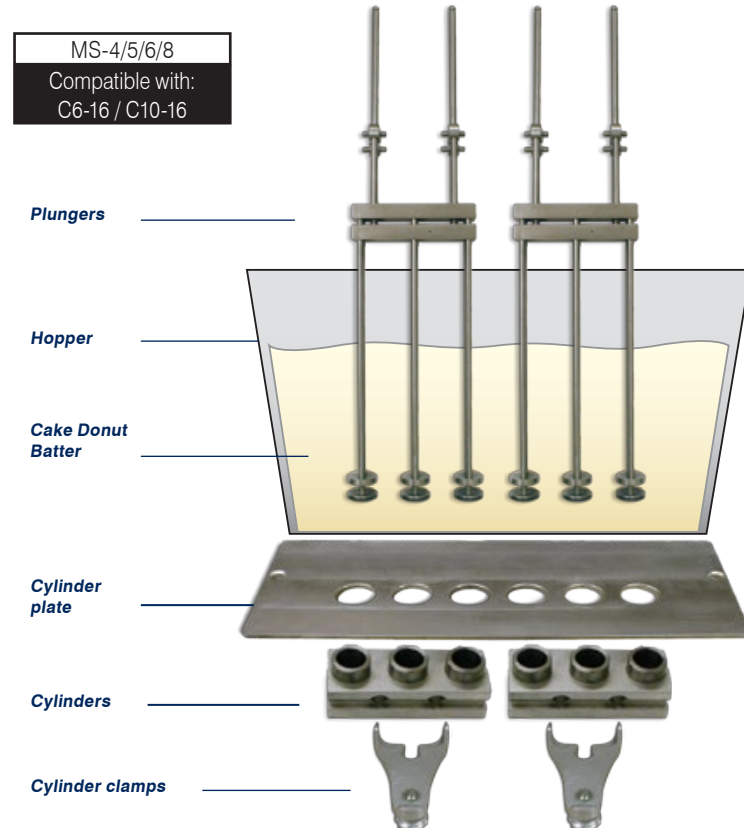
Multi-Space Multimatic depositors (MS and MSPF models)

- 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.



'Old Fashioned' donuts

For Old Fashioned donuts, we recommend using a plain plunger with an Old Fashioned cake donut formulation or recipe.



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 if known
- Type of plunger
- Diameter of plunger
- Whether single, double or triple plunger set
- For Ball and Stick plungers
 - the number of holes or slots in the 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'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

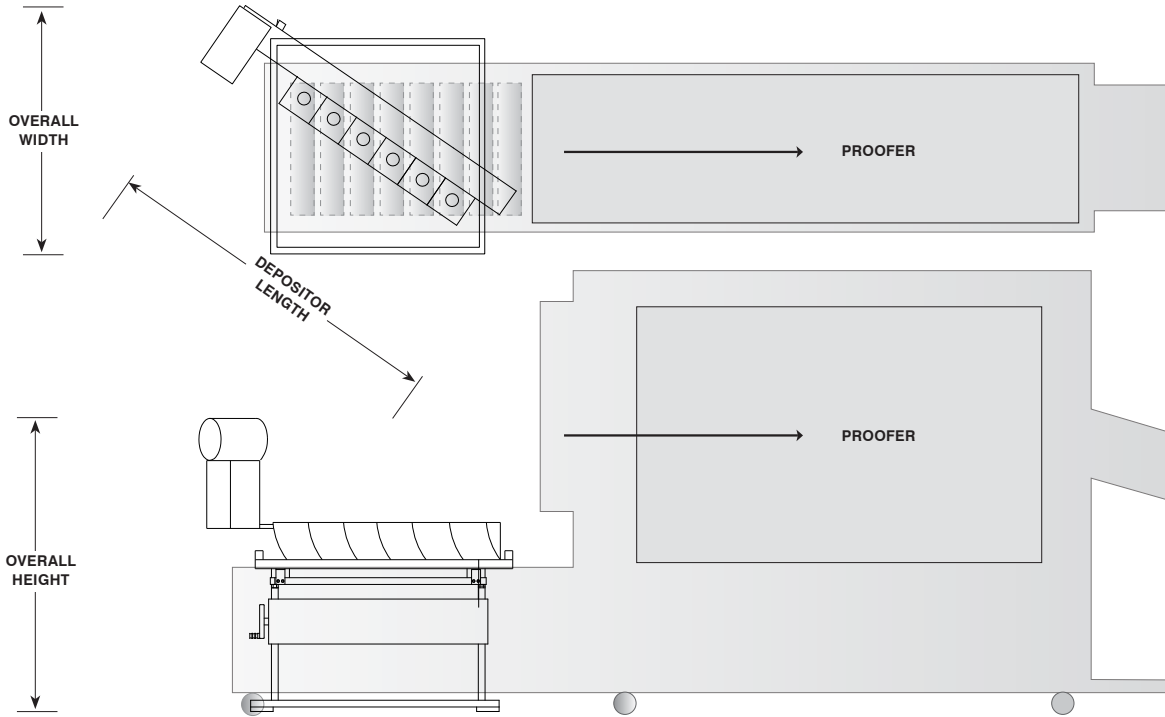


Above; Belshaw Vacumatic VMRF-8 with Century TM800 automatic proofer



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/C14-36 | 8 | 96in (2.44m) | 64in (1.63m) | 79in (2.01m) | 160lbs (73kg) | 2350lbs (1068kg) | 9 A |

Notes

- 1 Shipping weight includes carrier (except for VMRF-1 which uses a stationary table)
- 2 Weights, dimensions and electrical data are estimates. Consult your Belshaw Industrial Sales Manager for exact specifications for your machine.
- 3 3-phase and international voltages are also available

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).

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



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



GL-30 glazeline

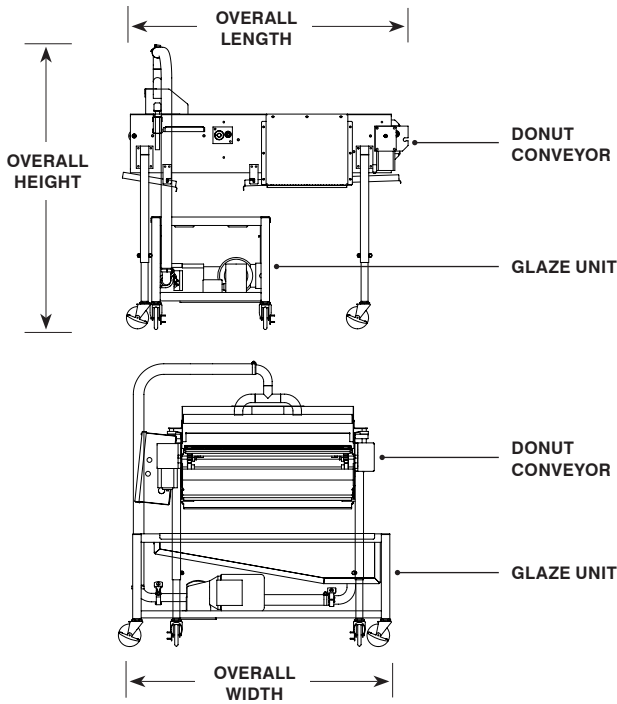


GL-36 (for C10-36)



Glaze Tank (GL-36 model shown)

CENTURY GLAZER VIEWS



Dimensions And Power

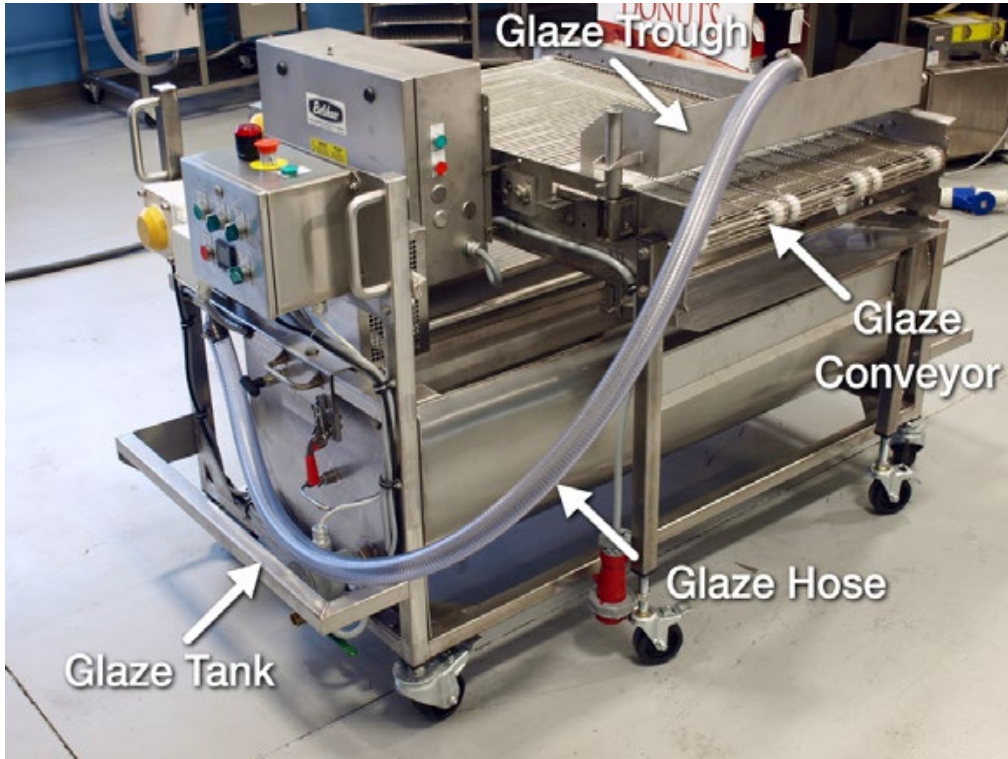
| MODEL | COMPATIBLE WITH | CONVEYOR BELT WIDTH | DIMENSIONS | | | APPROX SHIPPING WEIGHT | ELECTRICAL | |
|-------|-------------------------|---------------------|-------------|-------------|--------------|------------------------|----------------------|-------|
| | | | LENGTH | WIDTH | HEIGHT | | V | 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 • C14-36 | 36" (91cm) | 52" (132cm) | 52" (132cm) | 47in (119cm) | 930lbs (423kg) | 208/240V 50/60hz 1ph | 6.0 A |

Notes

- 1 3-phase and international voltages are also available
- 2 Weights, dimensions and electrical data are estimates. Consult your Belshaw Industrial Sales Manager for exact specifications for your machine.



CHG30 Heated Glazer
(compatible with Century C6-24, C10-24, and
C14-24 donut lines)



PRINCIPAL FEATURES

- Designed for Belshaw Century and High Volume donut lines 6 to 10 donuts across
- Produces a consistent waterfall curtain of glaze as donuts pass below it
- Operator has control over the amount of glaze and the speed of donuts through the glazer
- Glaze tank with agitator to prevent crusting. Agitator is easily removeable
- Precision leveling device on glaze trough
- Approx 30 gallons glaze tank
- Water-filled jacket around glaze tank, warmed to selected temperature by internal elements
- Water level sight glass with low water alarm
- High quality stainless steel glaze pump for circulating glaze
- Swivelling return tube to enable fast emptying of glaze tank at the end of production run
- Easy to use control panel with safety switches

3 SIZES AVAILABLE

- CHG30, 30" wide, compatible with Century C6-24, C10-24 and C14-24 lines, 6 donuts across
- CHG36, 36" wide, compatible with Century C10-36 and C14-36 lines, 8 donuts across
- CHG48, 48" wide, compatible with Belshaw High Volume lines, 10 donuts across

CLEANING OPTION

- 'CYCLONE' Belt washer, to be clamped to glaze conveyor. Sprays high powered water jet to clean the conveyor belt
- ★ More information is available from your Belshaw Sales Manager and Engineering Department

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 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

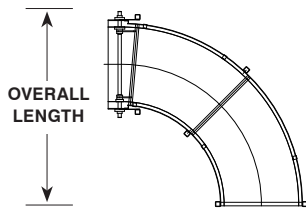


Above: Century system with 180° curve conveyor

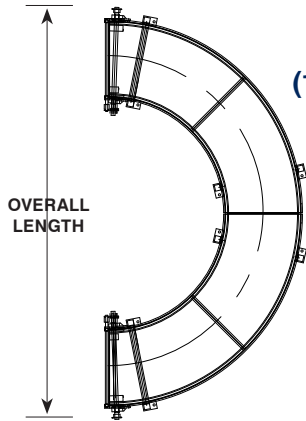


12 foot long SC30-12 ▶

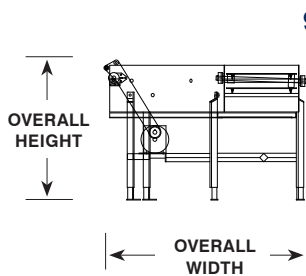
90° / 180° TURN CONVEYORS



**90° Curve
(90DC models)**



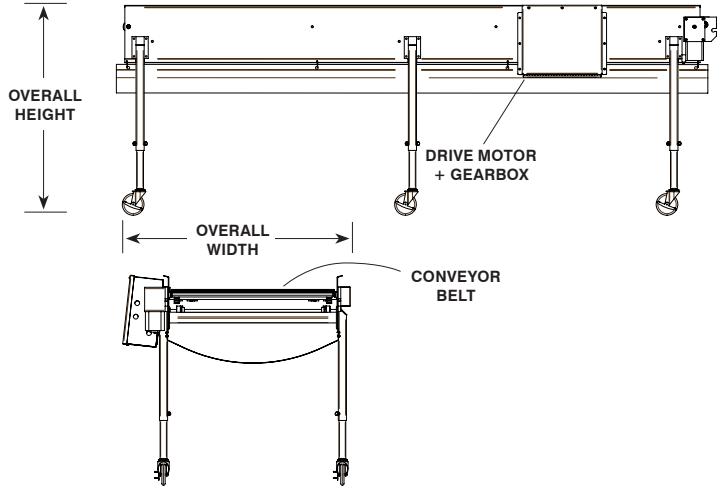
**180° Curve
(180DC models)**



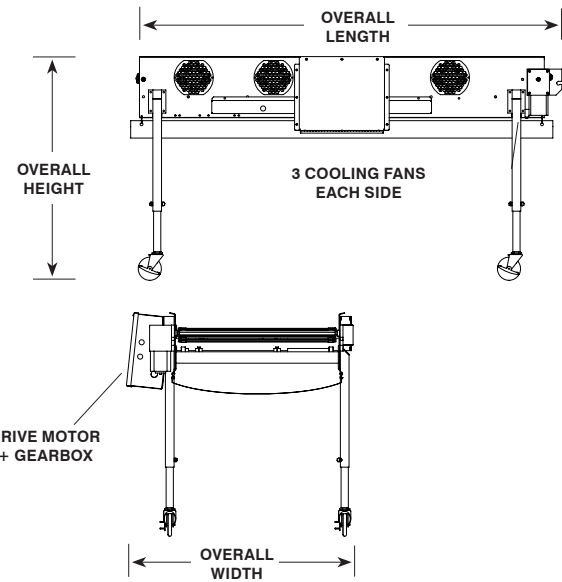
90° / 180° Curve

| 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) |

COOLING CONVEYOR (SC30-12 shown)



COOLING CONVEYOR (CC30-6 shown)



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 | 3 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 | 3 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 | 3 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 | 3 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 | 6 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 | 6 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 | 6 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 | 6 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 | 6 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 | 6 A |
| SC36-6 • CC36-6 | Cooling conveyor | C10-36 • C14-36 • C14-36 | 75 in (190 cm) | 60 in (152 cm) | 39 in (99 cm) | 450lbs (205 kg) | 240V 50/60Hz 1ph | 6 A |
| SC36-9 • CC36-9 | Cooling conveyor | C10-36 • C14-36 • C14-36 | 111 in (282 cm) | 60 in (152 cm) | 39 in (99 cm) | 675lbs (306 kg) | 240V 50/60Hz 1ph | 6 A |
| SC36-12 • CC36-12 | Cooling conveyor | C10-36 • C14-36 • C14-36 | 147 in (374 cm) | 60 in (152 cm) | 39 in (99 cm) | 900lbs (409 kg) | 240V 50/60Hz 1ph | 6 A |

Notes

- 1 3-phase and international voltages are also available
- 2 45 turn conveyors also available. Consult your Belshaw Industrial Sales Manager for exact specifications for your machine.

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 for packaging or directly onto a Belshaw HI Batch Icer for icing. The Screen Loader speeds up processing of donuts and reduces handling while still warm and sensitive to touch.

Features

- Three belt widths – 18in (46cm), 30in (76cm), 36in (91cm) to conform to Century donut line configurations
- Uses Allen Bradley Powerflex 4M Variable Frequency Drive
- Motion sensor activation used to fill screens to capacity
- Water-resistant (can be washed down)
- Integrates with Century line
- Length: 10'-7" (3.23m)
- North America and International voltages available



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.

Features

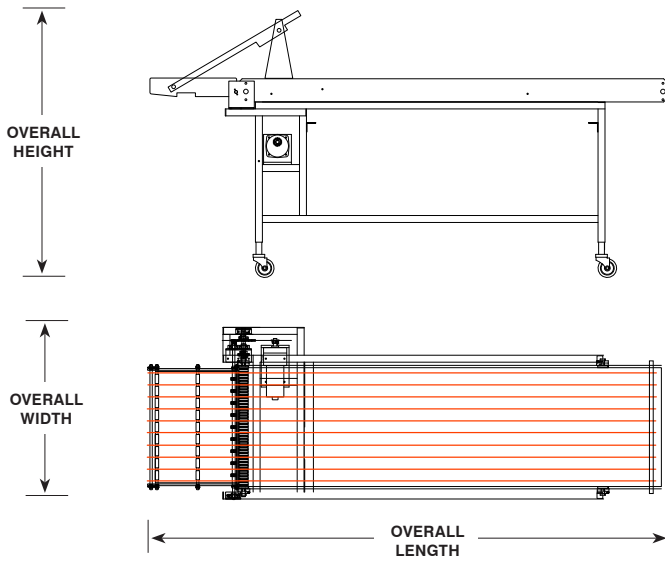
- Adjustable safety clutch to uncouple motor in event of obstruction.
- Water-resistant (can be washed down)



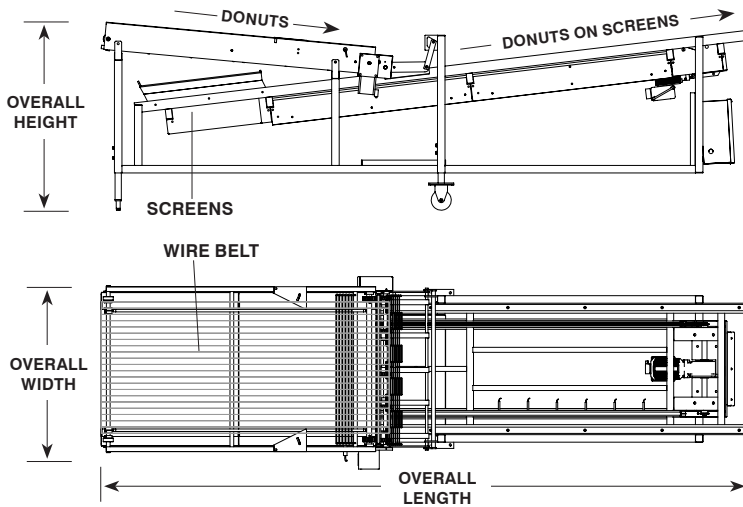
Century Transfer
Conveyor (TC30)



TRANSFER CONVEYOR (TC 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-18 | Transfer conveyor | C6-16 • C10-16 | 18" (46cm) | 93" (236cm) | 27" (69cm) | 43" (109cm) | 290lbs (132 kg) | 208/240V 50/60hz 1ph | 1.5 A |
| TC-30 | Transfer conveyor | C6-24 • C10-24 • C14-24 | 28" (71cm) | 93" (236cm) | 37" (94cm) | 43" (109cm) | 290lbs (132 kg) | 208/240V 50/60hz 1ph | 1.5 A |
| TC-36 | Transfer conveyor | C10-36 • C14-36 | 35" (89cm) | 93" (236cm) | 45" (114cm) | 43" (109cm) | 290lbs (132 kg) | 208/240V 50/60hz 1ph | 1.5 A |
| SL-18 | Screen loader | C6-16 • C10-16 | 18" (46cm) | 129" (328cm) | 39" (99cm) | 38" (97cm) | 850lbs (386 kg) | 208/240V 50/60hz 1ph | 4 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 | 4 A |
| SL-36 | Screen loader | C10-36 • C14-36 | 36" (91cm) | 129" (328cm) | 57" (145cm) | 38" (97cm) | 1210lbs (550 kg) | 208/240V 50/60hz 1ph | 4 A |

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.

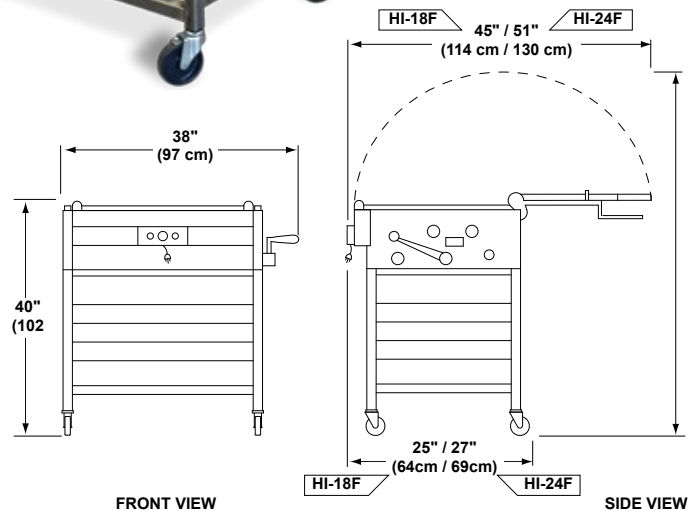
These floor model icers occupy little space and are movable on casters. Heavy duty construction and sound design facilitate cleaning and provide a durable product that stands up to years of everyday use.

Features

- Ices any product up to 2 in (51cm) in height.
- Removable icing pan for quick changeover to other flavor icings.
- Electronic heat controller for fast reaction to temperature changes
- Storage space for 4 icing pans
- Extra heating panels available for pre-heating
- 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.

EZMelt34 Melter/Filter

- Compatible with C6-16E (electric only) and Mark VI system.
- 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).

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
- Heated tanks available on larger shortening filters. (Consult industrial sales manager for availability)

Shortening Filter Selection

| SHORTENING FILTER | COMPATIBLE FRYER |
|-------------------|---|
| EZMelt 34LC | C6-16E |
| CSF350L | C6-16G |
| CSF700L | C6-24G • C10-16E |
| CSF1400L | C10-16G • C10-24E • C10-24G • C10-36E |
| CSF2400L | C10-36G • C14-24E • C14-24G • C14-36E • C14-36G |

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



Left: CSF350L Shortening Filter

Right: CSF700L



Above: CSF1400L

Above: CSF2400L





Belshaw's **Sugar Tumbler** is the best 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 any container, screen or conveyor.

Tumblers are removable. Extra tumblers are available for 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

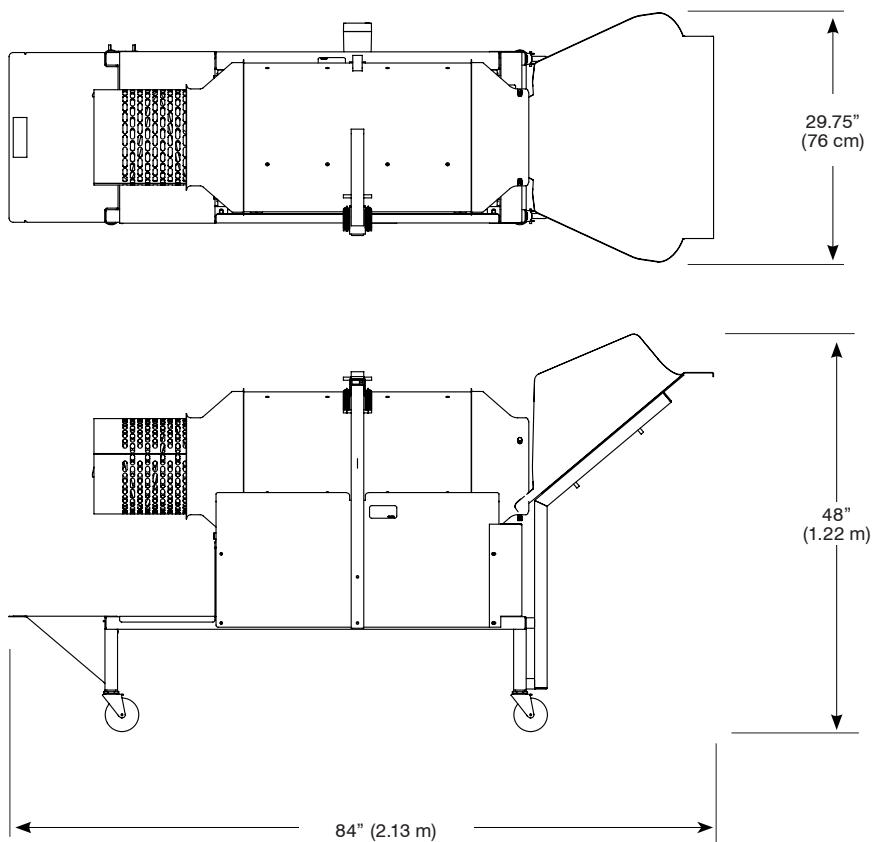
Overall footprint: 84" x 30" (2.13m x 76cm)
Shipping weight: Approx 450 lbs (205 kg)

Electrical Specs

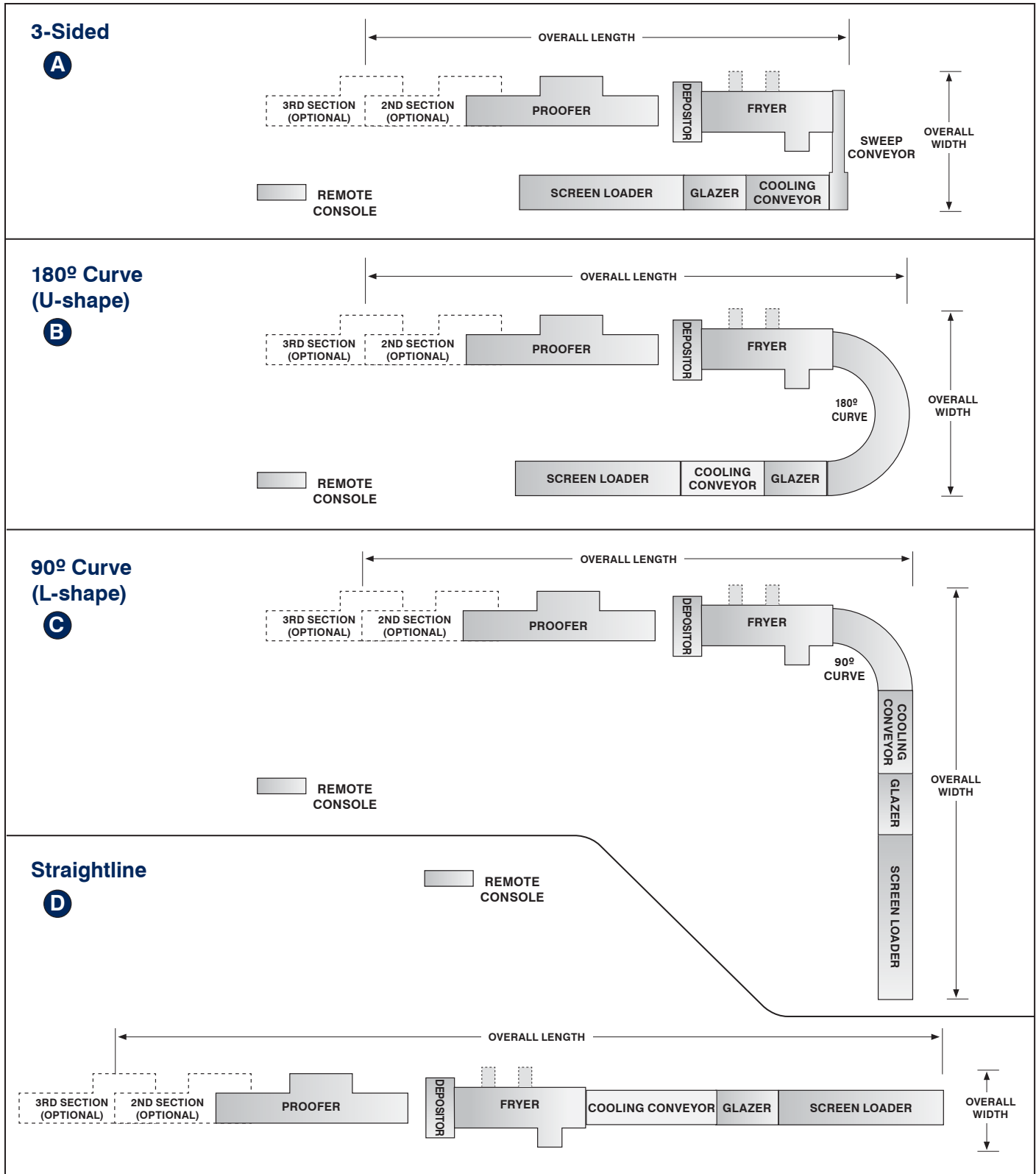
120V-60-1, 8A or 240V-50/60-1, 4A

Certifications

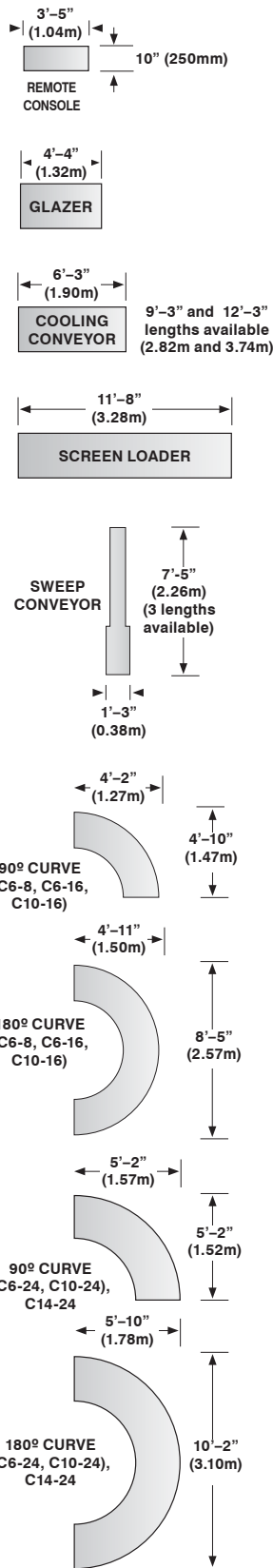
120V: ETL-certified to NSF-2 and UL-789
240V: ETL-certified to NSF-2



Use the diagrams below and the table on the opposite page to estimate the working space needed to accommodate any layout. Proofer 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) | 31'-1" (9.47m) |
| | RAISED ONLY | 1-SECTION PROOFER | 20'-9" (6.32m) | 33'-8" (10.26m) | 33'-8" (10.26m) | 37'-5" (11.4m) |
| | | 2-SECTION PROOFER | 27'-5" (8.36m) | 40'-8" (12.4m) | 40'-1" (12.22m) | 50'-1" (15.27m) |
| | CAKE AND RAISED | 1-SECTION PROOFER | 24'-9" (7.54m) | 37'-8" (11.48m) | 37'-8" (11.48m) | 41'-5" (12.62m) |
| | 2-SECTION PROOFER | 31'-5" (9.58m) | 44'-1" (13.44m) | 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) | 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) | 36'-9" (11.2m) |
| | RAISED ONLY | 1-SECTION PROOFER | 20'-9" (6.32m) | 33'-8" (10.26m) | 33'-8" (10.26m) | 45'-10" (13.97m) |
| | | 2-SECTION PROOFER | 27'-5" (8.36m) | 40'-8" (12.4m) | 40'-1" (12.22m) | 58'-5" (17.81m) |
| | CAKE AND RAISED | 1-SECTION PROOFER | 24'-9" (7.54m) | 37'-8" (11.48m) | 37'-8" (11.48m) | 49'-10" (15.19m) |
| | 2-SECTION PROOFER | 31'-5" (9.58m) | 44'-1" (13.44m) | 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) | 36'-9" (11.2m) |
| | RAISED ONLY | 2-SECTION PROOFER | 27'-5" (8.36m) | 41'-6" (12.65m) | 37'-6" (11.43m) | 58'-5" (17.81m) |
| | CAKE + RAISED | 2-SECTION PROOFER | 31'-5" (9.58m) | 45'-6" (13.87m) | 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) | 36'-9" (11.2m) |
| | RAISED ONLY | 2-SECTION PROOFER | 36'-1" (11m) | 40'-1" (12.22m) | 40'-1" (12.22m) | 61'-6" (18.75m) |
| | | 3-SECTION PROOFER | 42'-7" (12.98m) | 46'-7" (14.2m) | 46'-7" (14.2m) | 68'-0" (20.73m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 36'-0" (10.97m) | 44'-1" (13.44m) | 44'-1" (13.44m) | 65'-6" (19.96m) |
| | 3-SECTION PROOFER | 46'-7" (14.2m) | 50'-7" (15.42m) | 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) | 36'-9" (11.2m) |
| | RAISED ONLY | 2-SECTION PROOFER | 37'-6" (11.43m) | 41'-6" (12.65m) | 41'-6" (12.65m) | 61'-6" (18.75m) |
| | | 3-SECTION PROOFER | 44'-0" (13.41m) | 48'-0" (14.63m) | 48'-0" (14.63m) | 68'-0" (20.73m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 41'-6" (12.65m) | 45'-6" (13.87m) | 45'-6" (13.87m) | 65'-6" (19.96m) |
| | 3-SECTION PROOFER | 48'-0" (14.63m) | 52'-0" (15.85m) | 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) | 36'-9" (11.2m) |
| | RAISED ONLY | 2-SECTION PROOFER | 38'-11" (11.86m) | 42'-11" (13.08m) | 42'-11" (13.08m) | 61'-6" (18.75m) |
| | | 3-SECTION PROOFER | 45'-5" (13.84m) | 49'-5" (15.06m) | 49'-5" (15.06m) | 68'-0" (20.73m) |
| | CAKE AND RAISED | 2-SECTION PROOFER | 42'-11" (13.08m) | 46'-11" (14.3m) | 46'-11" (14.3m) | 65'-6" (19.96m) |
| | 3-SECTION PROOFER | 49'-5" (15.06m) | 53'-5" (16.28m) | 53'-5" (16.28m) | 72'-0" (21.95m) | |

The Mark VI 'Deep' Fryer is adapted from Belshaw's Donut Robot® family and 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
- Or uses automatic depositor for plain ring cake donuts only
- The Mark VI 'Deep' 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 TM200 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 shelves for storing shortening blocks, glaze containers, etc.



Above: Century – Mark VI system with proofer, Mark VI 'Deep' fryer, 180° curve conveyor, glazer, and cooling conveyor



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



TM200 Proofer



TM200 Proofer (interior)



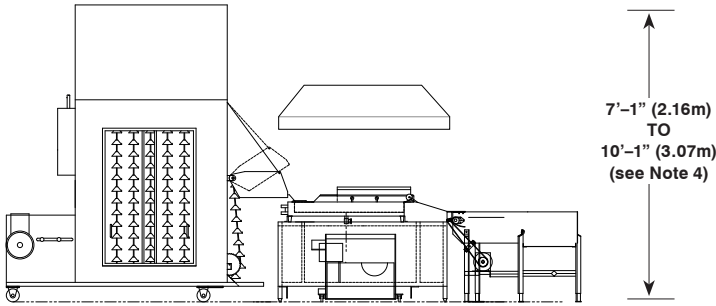
Dual automatic depositor, and Type F

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

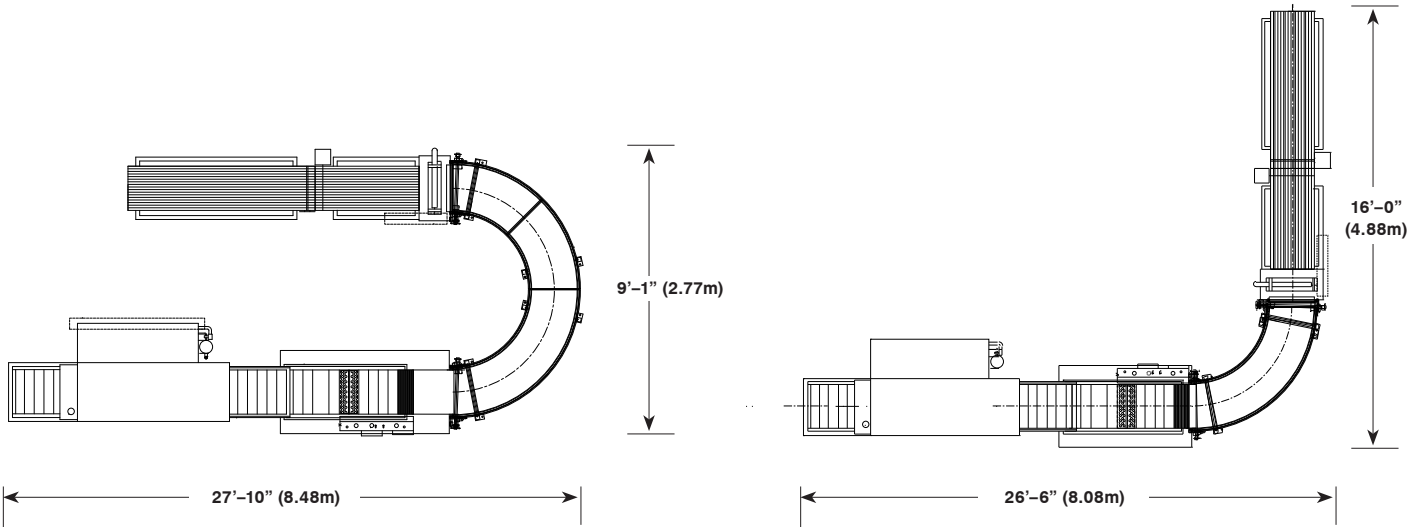


TYPICAL MARK VI 'DEEP' SYSTEM LAYOUTS

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.

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).



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



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



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 | FT200 | FT400 | FT600 | FT800 |
| Matching Fryer | C6-16 | C10-16 | C6-24/C10-24 | C10-36 |
| Length (without extension) | 59" (150 cm) | 91" (231 cm) | 91" (231 cm) | 88" (223 cm) |
| Length (with extension) | 85" (216 cm) | 117" (297 cm) | 117" (297 cm) | 114" (288 cm) |
| Width (overall) | 25" (64 cm) | 25" (64 cm) | 34" (85 cm) | 44" (111 cm) |
| Height (overall) | 39" (99 cm) | 41" (102 cm) | 41" (102 cm) | 43" (108 cm) |
| Shipping weight (approx) | 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 |
| Amps (Nominal) | 1.8 | 1.8 | 1.8 | 3.2 |