

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

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

The fryer has a 161/2" x 161/2" frying area (42 x 42 cm) and occupies only 3 feet (1m) of counter space, weighing only 44lbs (20kg).

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

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

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

STANDARD FEATURES

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

OPTIONS

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

ACCESSORIES

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



616B Tabletop Fryer



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



616B Tabletop Fryer (with cake donuts)

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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CONTACT

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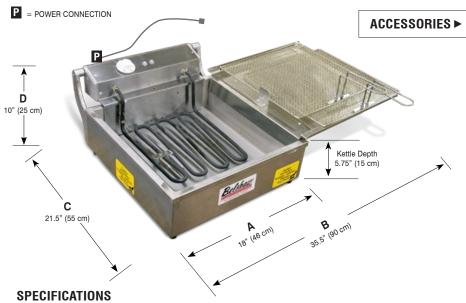
WEB

www.belshaw-adamatic.com www.belshaw.com www.adamatic.com

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

CERTIFICATIONS







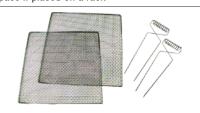
- North American standard models ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

VENTILATION AND FIRE SUPPRESSION

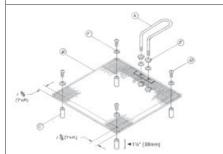
 Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.



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



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



HP-1004 Submerger Screen



FILTER-FLO Siphon



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

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