

Belshaw 618L-624-634 Open Kettle Electric Fryers

Belshaw open kettle electric fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. Almost any size and shape of donut (or similar product) can be made in these adaptable and dependable fryers.

● **Compact.** The space needed to operate a Belshaw 618L gas or electric fryer is just 6 feet x 3½ feet (1.8m x 1.1m), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.

● **Productive.** You can make from 65 to 150 dozen donuts per hour on one of three standard sizes. That leaves more time to finish and customize your donuts exactly the way you want.

● **Functional.** The heavy duty elements used by the 600 series are robust enough to withstand daily use over an extended period of years. Space under the elements is reserved as a cool zone to avoid further heating of frying debris. The elements themselves tilt up to vertical to allow quicker cleaning after each shift. The kettle can be quickly removed for periodic cleaning outside the fryer.

● **Convenient.** With a Belshaw Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.

● **Electronic temperature controller.** Located on the fryer right side door, the electronic controller is more accurate than a traditional thermostat and displays current temperature and target temperature at all times.

Products made commercially using floor model gas fryers:

- Donuts -Hushpuppies -Loukoumades -Funnel cakes -Elephant ears + More fried goods of all kinds

Belshaw provides a full line of companion equipment designed for donut production:

- EP18-24 Proofing Cabinet
- Type 'B' or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18/HI24 Production Icers
- H&I-2 / H&I-4 Icing Tables
- HG, HGEZ Hand Glazers



624 Electric Fryer with optional submerger, Type 'B' donut depositor and EZMelt 24 filtration system

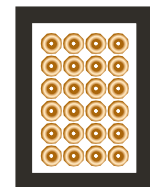
Model

618L

Holds
24 Donuts

Capacity approx

**60
dozen/hour**



26"
(66cm)

18" (46cm)

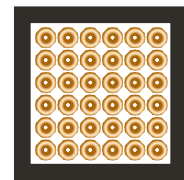
Model

624

Holds
25-36 donuts

Capacity approx

**65-90
dozen/hour**



24"
(61cm)

24" (61cm)

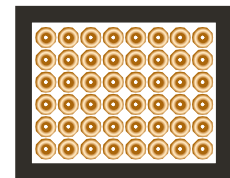
Model

634

Holds
35-48 Donuts

Capacity approx

**90-120
dozen/hour**



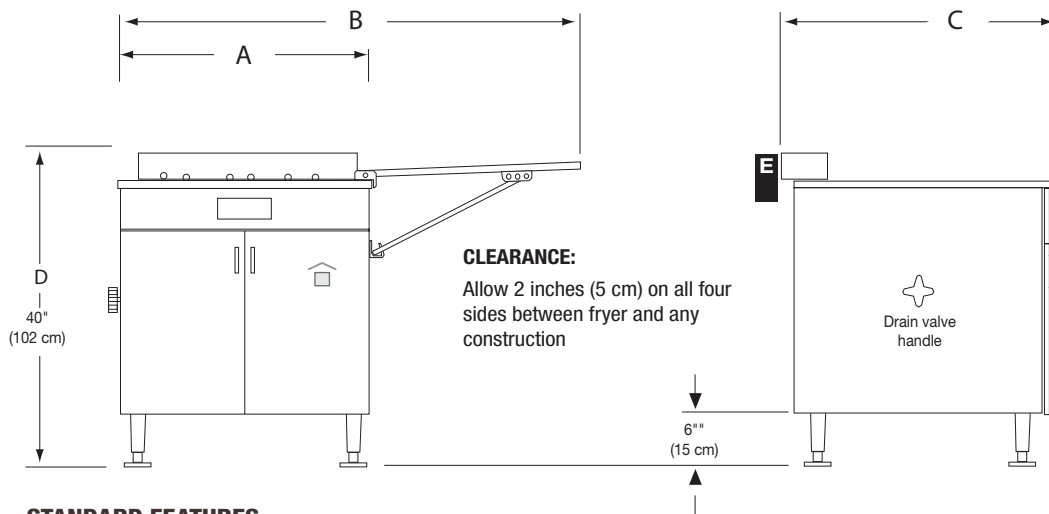
24"
(61cm)

34" (86 cm)

*Capacity measured at a fry time of 120 seconds

Serving bakeries for **95** years

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▲ (All models)
Electronic Temperature controller on right side fryer door

STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle
- Drain tray on right side of fryer (can easily be relocated to left side).
- Heavy duty elements, tiltable upwards for easy kettle cleanup
- Highly accurate electronic temperature controller, located on fryer door
- High-temperature limit switch set to approximately 450° F (230° C)
- Two nickel plated cake donut frying screens with bolt-on heat dissipating handles
- Adjustable, bolt down legs
- Heavy duty drain and valve with exterior handle
- Reinforced left side panel to accept Belshaw cake donut depositor mount (can be switched to right side)

OPTIONS AND ACCESSORIES

- Submerger screen
- Proofing screens for raised donuts (no handles)
- Detachable handles OR Screen Cradle for lifting hot screens from fryer
- Type B (manual) or Type F (electric) cake donut depositor
- 'SF' or 'EZMelt' filtration systems

VENTILATION AND FIRE SUPPRESSION

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

CERTIFICATIONS



- 208-240/60/1 and 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

SPECIFICATIONS

		618L	624	634
FRYING AREA	inches	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"	33" x 23"
SHORTENING CAPACITY (approx)	lbs	82 lbs	96 lbs	197 lbs
	kg	37 kg	44 kg	90 kg
	gallons	11 gal	13 gal	26.5 gal
	liters	42 L	49 L	100 L
ELECTRICAL DATA (specify voltage at time of order)				
@ 208-240V, 50/60hz, 1ph	amps	45 - 52 A	65.9 - 78.7 A	87 A - 101 A
	kilowatts	9.3 - 12.4 KW	13.2 - 18.9 KW	18.2 - 24.3 KW
@ 208-240V, 50/60hz, 3ph <i>See Note 1 below</i>	amps	45 - 52 A (1)	38.7 - 46 A	51 A - 59 A
	kilowatts	9.3 - 12.4 KW	13.2 - 18.9 KW	18.2 - 24.3 KW
ELECTRICAL CORD/PLUG		Not supplied		
WIDTH (A) <i>(drain tray CLOSED)</i>	inches	27"	32"	40.5"
	cm	69 cm	81 cm	103 cm
WIDTH (B) <i>(drain tray OPEN)</i>	inches	48"	56"	75"
	cm	122 cm	142 cm	191 cm
DEPTH (C)	inches	38"	36"	36"
	cm	97 cm	92 cm	92 cm
HEIGHT (D)	inches	40"	40"	40"
	cm	102 cm	102 cm	102 cm
SHIPPING DIMENSIONS <i>(crate)</i>	inches	40"x48"x54"	40"x48"x54"	51"x45"x56"
	cm	102x122x137	102x122x137	130x114x143
SHIPPING WEIGHT	lbs	260 lbs	275 lbs	385 lbs
	kg	118 kg	125 kg	175 kg
FREIGHT CLASS		100	100	100

(1) 618L fryer designated as '3-phase' incorporates single-phase internal wiring only, because 2 elements are used. Therefore, 618L single-phase fryers are recommended.

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