

Product Line	<b>OPEN KETTLE DONUT FRYERS (Electric)</b>
Models	618L • 624

## Belshaw 618L, 624 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 120 dozen donuts per hour on one of two 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.

### Products made commercially using floor model electric fryers:

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

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

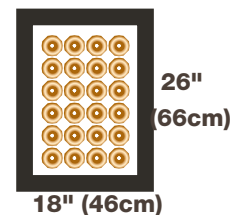
- EP18-24 Proofing Cabinet
- Type 'B' or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18/HI24 Production Icers
- H&I-2 / H&I-4 Icing Tables
- HG, HGEZ Hand Glazers



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

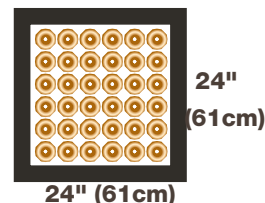
### 618L

Holds up to  
**24 Donuts**  
Capacity approx  
**65-80**  
dozen/hour

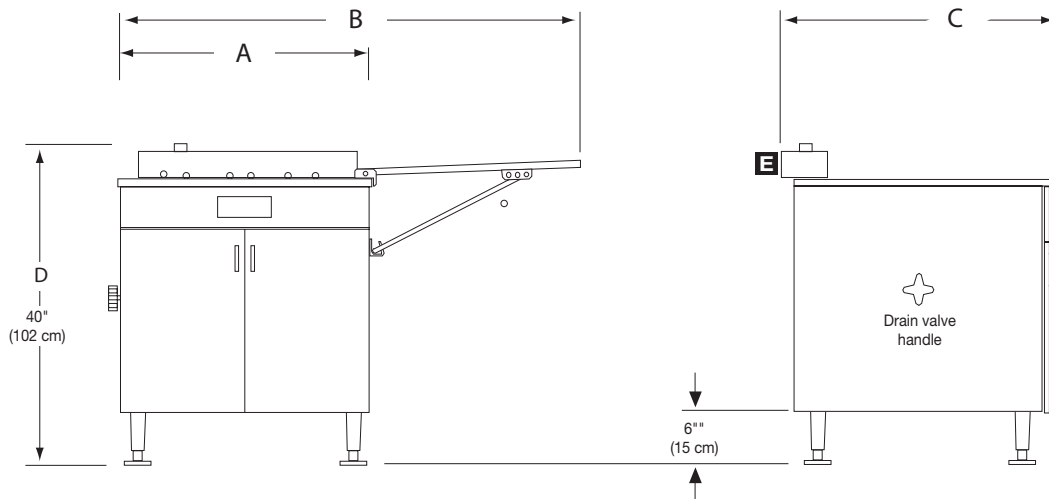


### 624

Holds up to  
**36 Donuts**  
Capacity approx  
**80-120**  
dozen/hour



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**CLEARANCE:**  
Allow 2 inches (5 cm) on all four sides between fryer and any construction

### 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
- Thermostat controlled heat with heavy duty contactors
- 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
FRYING AREA	inches	18" x 26"	24" x 24"
	cm	46 x 66 cm	61 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"
SHORTENING CAPACITY (approx)	lbs	82 lbs	96 lbs
	kg	37 kg	44 kg
	gallons	11 gal	13 gal
	liters	42 L	49 L
<b>ELECTRICAL DATA (specify voltage at time of order)</b>			
@ 208-240V, 50/60hz, 1ph	amps	45 A - 52 A	67 A - 71 A
	kilowatts	9.3 - 12.4 KW	13.9 - 17.1 KW
@ 208-240V, 50/60hz, 3ph	amps	45 A - 52 A	39 A - 41 A
	kilowatts	9.3 - 12.4 KW	13.9 - 17.0 KW
<b>ELECTRICAL CORD/PLUG</b>		Not supplied	
WIDTH (A) (drain tray CLOSED)	inches	27"	32"
	cm	69 cm	81 cm
WIDTH (B) (drain tray OPEN)	inches	48"	56"
	cm	122 cm	142 cm
DEPTH (C)	inches	38"	36"
	cm	97 cm	92 cm
HEIGHT (D)	inches	40"	40"
	cm	102 cm	102 cm
SHIPPING DIMENSIONS (crate)	inches	40"x48"x54"	40"x48"x54"
	cm	102x122x137	102x122x137
SHIPPING WEIGHT	lbs	260 lbs	275 lbs
	kg	118 kg	125 kg
FREIGHT CLASS		85	85

90 Years of Quality Donut & Bakery Equipment

[www.belshaw.com](http://www.belshaw.com)



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