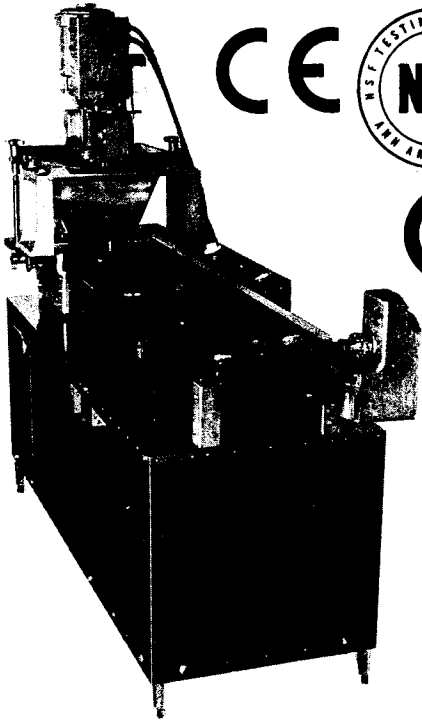


# Belshaw™

A **WELBILT** Company

Worldwide leader in the design, manufacture, installation, training and service of donut production equipment.

## CENTURY MODEL C 100 AUTOMATIC ELECTRIC FRYER



Automatic Donut Equipment for Production of 100 dozen cake donuts per hour at 90 second fry time.



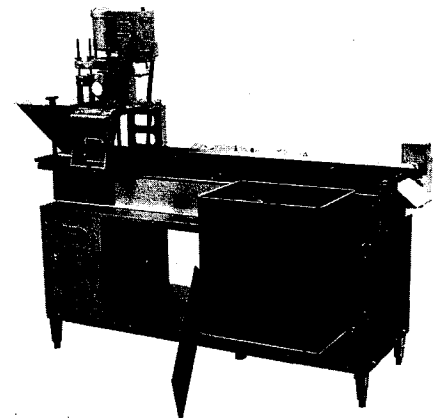
- \* **COMPLETELY AUTOMATIC:** Model C100 Fryer with MD-2 Cutter cuts, fries, turns and dispenses automatically, 100 dozen cake donuts per hour (90 sec. fry time).
- \* **FASTER SHORTENING TURNOVER:** Shallow fry tank is designed to provide more rapid turnover of shortening thus assuring more uniform quality and better taste characteristics in all fried products.
- \* **BALANCED HEATING SYSTEM:** Incoloy heating elements with low wattage density eliminate 'hot spots' in fry tank and minimizes breakdown of shortening.
- \* **PROTECTIVE FEATURES:** Conveyor system is equipped with automatic overload clutch to prevent damage to conveyor. Temperature limiting thermostat with manual reset overheat protection. If fryer overheats, all power to heating system is automatically shut off.
- \* **ACCURATE PRODUCT CONTROL:** Model MD-2 Cutter head is designed to permit accurate size and weight adjustment and control of product.
- \* **HEAVY DUTY CUTTERHEAD:** The MD-2 Cutter features specially designed heavy duty components for long life and minimum wear. Cutter tilts up to allow yeast raised infeed table to roll into position and to facilitate ease in variety cutter changeover.

\***VARIETY DONUT PRODUCTION:** Equipment is designed to provide quick change-over for a variety of fried products including French Crullers, Miniatures, Sticks, Krinkles, Puffs and Star Centers. Refer to Exhibit Sheet S-19.

\***YEAST RAISED DONUT PRODUCTION:** For easy yeast raised production the FT-100 Feed Table (S-71) or the TM-100 Thermomatic Proofer (S-72).

\***QUICK CLEAN UP:** Both Fryer and Cutter can easily be dismantled without the use of tools for cleaning. Conveyor lifts out, elements swing up and away to make cleaning easier and safer.

\***LABOR SAVER:** Model C100 can be combined with other Century auxiliary units to completely mechanize all phases of donut production including cutting, proofing, frying, glazing, cooling and stacking.



MD-2 CUTTER AND C100 FRYER SHOWN WITH MODEL FM100 FAT MELTER/LEVELER

**Belshaw Bros., Inc.**

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MEMBER



S-51

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# C-100

## SPECIFICATIONS & DRAWINGS

Manufactured by  
**BELSHAW BROS., INC.**  
 1750 22nd Avenue South  
 Seattle, Washington 98144  
 Largest manufacturers of  
 donut cutting equipment in the world

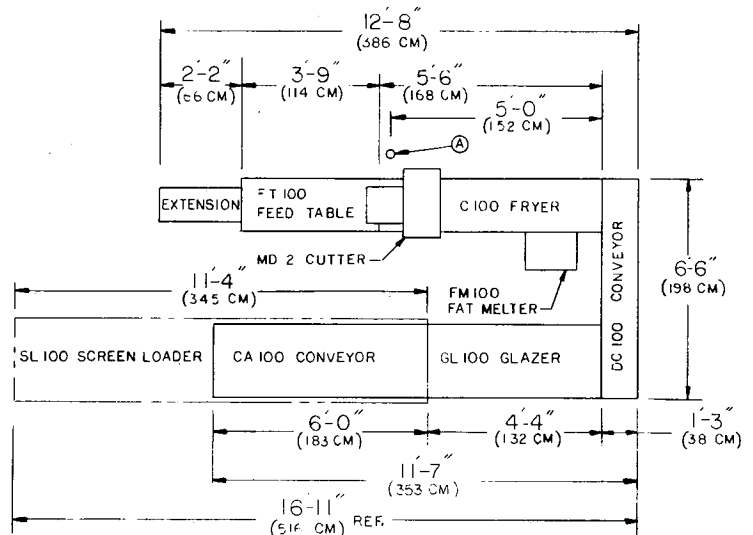
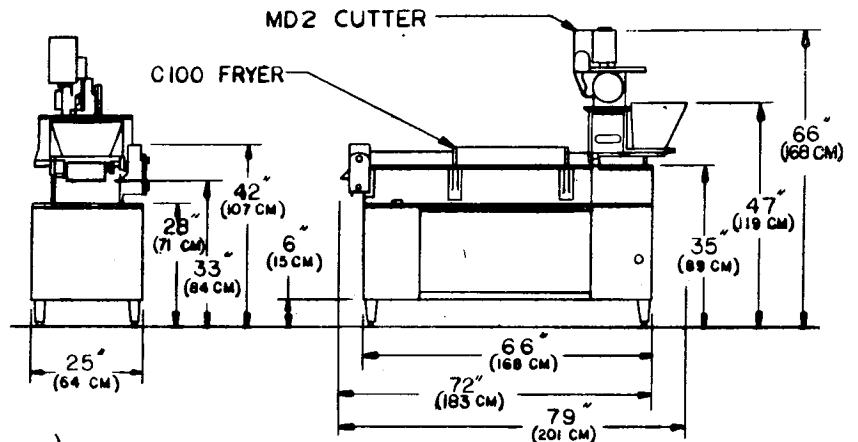
MODEL	OVER-ALL DIMENSIONS	APPROX. SHIPPING WEIGHT	ELECTRICAL DATA			CAPACITY	OUTPUT	CONSTRUCTION	STANDARD EQUIPMENT
			TOTAL KW	VOLTS, HERTZ AND PHASE	NOMINAL AMPERES				
C100 FRYER	L - 72" (183 cm) W - 25" (64 cm) H - 42" (107 cm)	420 lbs. (191 kg)	12	208 V, 50/60 Hz. 1 ph	58	Fry tank shortening capacity 110 lbs. (50 kg)	Governed by product fry time.	Aluminum alloys, electroless nickel plated steel and stainless steel alloys.	Cabinet, fryer tank, turner com, heater head assembly, control center gear box, drive motor and control, drain valve and 4 adjustable legs.
				208 V, 50/60 Hz. 3 ph	33				
			15.9	240 V, 50/60 Hz. 1 ph	66				
				240 V, 50/60 Hz. 3 ph	38				
			11	380 V, 50 Hz. 3 ph.	17				
			14.8	440 V, 50 Hz. 3 ph.	20				
MD-2 DONUT CUTTER	L - 24" (61 cm) W - 29" (74 cm) H - 31" (79 cm)	260 lbs. (118 kg)	208/240 V, 50 or 60 Hz. 1 ph.		3.2/3.7	Hopper capacity 50 lbs. (23 kg) dough	Cake products 100 doz. per hour at 90 second fry time	Same as above.	2 - MD-1017 cake donut plungers, 2-1010A cyl. assemblies 1-3/4" (44.5 mm). Hopper, cyl. plate, frame, cyl. clamps, motor, clutch and clutch controls.

### How to Order. Please specify following:

1. Give complete model designation.
2. Size of plungers and cylinder assemblies desired. If not specified, 1-3/4" (44.5 mm) will be shipped.
3. Specify voltage, hertz and phase.
4. If stainless steel plungers and cylinder assemblies are desired, please specify.
5. Size of conveyor flight spacing desired, 3", 3-3/4", 4-1/2" (76.2, 95.3, 114.3 mm) If not specified, 3-3/4" (95.3 mm) will be supplied.
6. List accessories desired by name and number.

### EXTRA OPTION

The variable speed conveyor drive is optional. This conveyor allows dial adjustment for fry times of 55 to 390 seconds.



- Ⓐ 208/240 VOLT-50/60 HZ.-1 PHASE-100/115 AMP.  
 208/240 VOLT-50/60 HZ.-3 PHASE-55/65 AMP.  
 380/440 VOLT-50 HZ.-3 PHASE-40 AMP.