INTRODUCING
BELSHAW™ GAS
OPEN KETTLE FRYERS

Belshaw’s 700 series gas-heated Open Kettle Fryers are designed to efficiently produce high quality donuts.

Our tube-burner design offers superior performance over flat-bottom fryers by providing a cold zone under the fryer tubes. This cold zone collects deposits and ensures longer shortening life and higher quality donuts.

Belshaw has leveraged its specialization in donut production to add design features that add value for our customers. Our ‘Controlled Combustion’ burner tube technology leads the industry in gas efficiency, generating savings throughout the life of the fryer.

Belshaw’s 700 series Open Kettle Fryers accommodate the EZ Melt under-kettle shortening melter/filter as well as Belshaw Type ‘B’ and Type ‘F’ donut depositors. Easy-to-use submerger screens can be added to further improve production efficiency.

Belshaw provides a full line of complementary equipment that saves labor cost and improves quality consistency:

- EP18-24 Proofing Cabinet
- EZ-Melt Shortening Melt-Filter
- SF Shortening Filter
- HI18, HI24 Production Icers
- H&I 2-4 Icing Tables
- HG, HG-EZ Hand Glazers

Products Made Commercially Using 700 Series Fryers:

- Donuts
- Hushpuppies
- Funnel Cakes
- Elephant Ears
- Fried Pies
- Loukoumathes, Philafels
- Paczkis, Porogis
- Beignets
- Fritters, Fried Dough
- Crab Cakes, Clam Strips
- Fried Corn
- Fried Vegetables

Screens
Proofing screens and frying screens are reinforced wire mesh, spaced 1/4” (6mm) apart, manufactured from nickel-plated steel.

Top left: Frying screen (identical to proofing screen, but has bolt-on handles).
For cake donuts only.

Top right: Detachable handles (proofing screens can be inserted into fryer with these).
For cake or raised donuts.

Bottom: Screen cradle and proofing screen.
The best way to transfer raised donuts from proofer to fryer.
• CG/LCG models: electronic ignition.
  FG/LFG models: standing pilot ignition, requires no electric power.
• Fryers are equipped for either natural gas or liquid propane. A conversion kit is required for changeover.
• Stainless steel tank, cabinet, and drain tray (specify whether drain tray should be on left or right side when ordering).
• 2 nickel plated cake donut frying screens with bolt-on heat dissipating handles.
• Adjustable legs boltable to floor.
• Drain valve control on exterior of fryer.

**OPTIONAL:**
• Frying/proofing screens (fixed or detachable handles).
• Screen cradle (enables screen insertion and removal without handles).
• Submerger.

**FLOOR MODEL GAS FRYER VIEWS**

**DIMENSIONS**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH CLOSED</th>
<th>WIDTH OPEN</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>WIDTH X DEPTH</th>
<th>SHORTENING CAPACITY</th>
<th>SHIPPING WEIGHT</th>
<th>SHIPPING CLASS=85</th>
</tr>
</thead>
<tbody>
<tr>
<td>718 LFG/LCG</td>
<td>25”(64CM)</td>
<td>46”(117CM)</td>
<td>64”(163CM)</td>
<td>39”(99CM)</td>
<td>18” X 26” (46CM X 66CM)</td>
<td>94LBS (43KG)</td>
<td>265 LBS (120 KG)</td>
<td></td>
</tr>
<tr>
<td>724 FG/GG</td>
<td>30”(76CM)</td>
<td>55”(140CM)</td>
<td>64”(163CM)</td>
<td>37”(94CM)</td>
<td>24” X 24” (61CM X 61CM)</td>
<td>106LBS (48KG)</td>
<td>295 LBS (134 KG)</td>
<td></td>
</tr>
<tr>
<td>734 FG/GG</td>
<td>40”(102CM)</td>
<td>75”(191CM)</td>
<td>64”(163CM)</td>
<td>37.5”(95CM)</td>
<td>24” X 34” (61CM X86CM)</td>
<td>195LBS (89KG)</td>
<td>385 LBS (175 KG)</td>
<td></td>
</tr>
</tbody>
</table>

**ENERGY REQUIREMENTS**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BTU/hr</th>
<th>KW</th>
<th>VOLTAGE (either/or)</th>
<th>NAT. GAS</th>
<th>WATER COLUMN</th>
<th>PROPANE</th>
</tr>
</thead>
<tbody>
<tr>
<td>718LFG</td>
<td>44,000</td>
<td>13 A</td>
<td>120V / 240 V</td>
<td>7 in (178cm)</td>
<td>11 in (254mm)</td>
<td>718L</td>
</tr>
<tr>
<td>718LCG</td>
<td>66,000</td>
<td>13 A</td>
<td>120V / 240 V</td>
<td>7 in (178cm)</td>
<td>11 in (254mm)</td>
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<td>724</td>
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<tr>
<td>724CG</td>
<td>89,000</td>
<td>19 A</td>
<td>120V / 240 V</td>
<td>7 in (178cm)</td>
<td>11 in (254mm)</td>
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<td>7 in (178cm)</td>
<td>11 in (254mm)</td>
<td>734</td>
</tr>
</tbody>
</table>

**SCREEN SIZE AND WEIGHT**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SCREEN SIZE</th>
<th>SHIPPING WEIGHT (Box of 12)</th>
</tr>
</thead>
<tbody>
<tr>
<td>718LFG</td>
<td>17” x 25” (43 x 63 cm)</td>
<td>45 lbs (21 kg)</td>
</tr>
<tr>
<td>718LCG</td>
<td>23” x 23” (58 x 58 cm)</td>
<td>55 lbs (25 kg)</td>
</tr>
<tr>
<td>724FG</td>
<td>23” x 33” (43 x 63 cm)</td>
<td>75 lbs (34 kg)</td>
</tr>
</tbody>
</table>

**700 SERIES PRODUCTION**

(Doenz donuts/hour @ 90-second frying time. Production will vary depending on product size, shortening temperature and composition of donut)