



Market Equipment Inc.

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

Belshaw Table Top Donut Fryers



35 Doz per hour at 90 sec. cook time

2600625 616BT Belshaw
Open Kettle Fryer w/ temperature gauge & 2 sceens, w/ hinged drain tray
208-240v 60hz 1PH, w/ 6' cord
36"x22"x10" w/ tray open (46 Lbs.)



2600623 616B-BelshawLouk with Type N Depositor
Cut N Fry for Loukoumathes with Type N Depositor,
Plunger, 2 fry screens, drain tray, HI Limit Switch, 6" cord,
36"x22"x24" (width open)
208v 60hz 3 wire 1PH (90 Lbs.)

Automatic Fryers



2600998

13 doz. cake donuts/hour at 95 second frying time,
or 74 doz. mini donuts/hour at 60 second fying
time GP model only.

2600998 Mark I Belshaw
Donut Robot Cake Donut Fryer
3 3/4" conveyor spacing for standard
donuts with donut robot depositor
120v 60hz 35"x14"x23"
comes with 16" Plain or Star Plunger
(100Lbs. / CL85)



2601006

42 doz. cake donuts/hour at 95 second frying time,
or 153 doz. mini donuts/hour at 60 second fying
time (GP model only). Typical yeast-raised produc-
tion 35 dozen/hour with accessory Feed Table

2601006 Mark II Belshaw
Donut Robot Cake Donut Fryer
3 3/4" conveyor spacing for donuts.
208/240v 60hz 1PH w/ 1 9/16"
Star Plunger
41"x21"x25" (136 Lbs./CL85)

ALSO AVAILABLE IN GAS!!!

2051502 Mini Donut Conversion Kit
for Mark I II & V Donut Robots