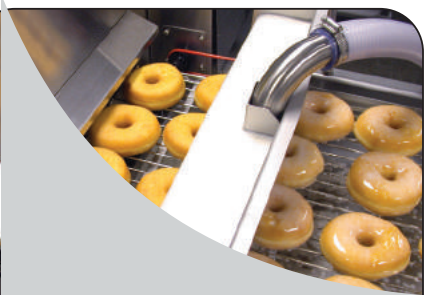




Belshaw®



PRICE LIST

Donut & Bakery
Equipment

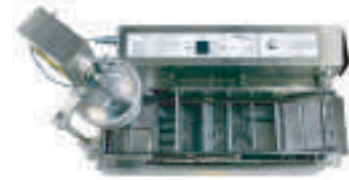


DONUT ROBOT®

Mark II & Mark V

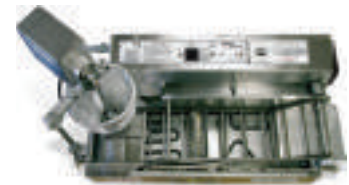
Item Number Selection

ITEM #	Description	Price
MARK II Standard Donuts (with mini donut option available)		
22602	Mark II, 208-240V/60/1, Plain plunger 1-9/16"	\$13,287
22601	Mark II, 208-240V/60/1, Star plunger 1-9/16"	\$13,287



Mark II

MARK II GP Mini Donuts Only (at higher throughput)		
22604	Mark II GP, 208-240V/60/1, Mini donuts only	\$14,266



Mark II GP

MARK II Gas Standard Donuts (with mini donut option available)		
22509	Mark II Gas, 120V, Propane, Plain plunger 1-9/16"	\$17,226



Mark II Gas

MARK II GP Gas Mini Donuts Only (at higher throughput)		
22503	Mark II GP Gas, 120V, Propane, Mini donuts only	\$19,170



Mark II GP Gas

MARK V Standard Donuts (with mini donut option available)		
22650	Mark V, 208-240V/60/1, Plain plunger 1-9/16"	\$16,700
22652	Mark V, 208-240V/60/1, Star plunger 1-9/16"	\$16,700



Mark V

MARK V GP Mini Donuts Only (at higher throughput)		
22653	Mark V GP, 208-240V/60/1, Mini donuts only	\$18,100



Mark V GP

DONUT ROBOT®

Mark II & Mark V System

Mini Donut Conversion Kit & Hoppers

Mini donut hopper and plunger set. Enables a Mark II / Mark V to make mini donuts

Item Number	Description	Price
MK-1502-1	Hopper and plunger set for mini donuts (Mini donut conversion kit)	\$2,511
MK-1025X1-9/16	Donut Robot standard 1 9/16" hopper (w/o plunger)	\$1,365
MK-1024X1	Donut Robot mini donut hopper (w/o plunger)	\$1,747



MK-1502-1 Hopper and plunger set for mini donuts (Mini donut conversion kit)

RS Roller/Submerger System for Mark II & Mark V

Produces Ball Donuts/Donut Holes/Loukoumades up to 1½ inches diameter.

Item Number	Description	Price
MK-1080	RS System Roller / Submerger for Mark II including Gas and GP models	\$2,110
MK-1070	RS System Roller / Submerger for Mark V, Mark V GP	\$2,110
U-1019	RS System Ball plunger, 1-9/16" diameter, 2 balls per deposit	\$579

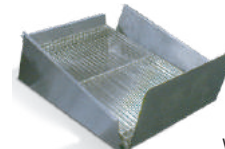
Note: for GP models, MK-1025X1-9/16 Hopper is required to accommodate Ball Plunger



MK-1070 Roller / Submerger U-1019 Ball Plunger

Extended System

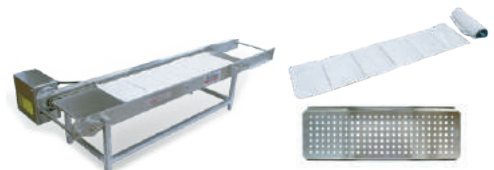
Item Number	Description	Price
Cooling and donut collection		
86100	Rack Loader (for all fryers except Mark II Gas)	\$951
861001	Rack Loader (w/extra height for Mark II Gas)	\$1,037
SL200-0004	Glazing screens (ea), 20-45 recommended	\$33
22104	Roto-Cooler	\$875
Filter & Refill		
20522	EZMelt 18, 110-120V, 50/60, 1	\$5,670
20526	EZMelt 18, 208-240V, 50/60, 1	\$5,670
MKVI-0546	Fryer drain valve	\$466
DR42-1048	Filter-Flo Siphon (includes 1 filter cone)	\$431
DR42-0277DZ	Filter cones (12 ea) for Filter-Flo	\$132
MKV-1012	Shortening Reserve Tank	\$382
Feed Table (for yeast raised donuts)		
835203	FT42 Feed Table for Mark II or Mark V electric	\$5,616
83520102	FT2DW Feed Table for Mark II or Mark V gas	\$9,184
FT100-0532	Proofing cloths with rod (ea), 20 to 45 recommended	\$105
FT42-0052	Proofing trays (ea), 20 to 45 recommended	\$100
FT42-0516	Splash guard for Mark II / Mark V (used with Feed Table)	\$296
Support Tables		
MK6-1005	Support table for Donut Robot, EZMelt, & Rack Loader	\$6,223
FT6-1004	Support table for FT42 Feed Table	\$3,385
Other Equipment		
CP-1, CP-2	Cabinet Proofer, 2 doors, 16 shelves, 120 V or 208-240V	\$7,828
21697	Mixer - BABG10, 10-Quart	\$4,350



86100 Rack Loader w/ SL200-0004 Glazing Screen



MKVI-0546 Drain Valve
20522 EZMelt 18



835203 Feed Table FT42-0052 Proofing Tray
FT100-0532 Proofing Cloth



DR42-1048 Filter-Flo Siphon
MKV-1012 Shortening Reserve Tank



CP-1 Proofer



21697 Mixer - BABG10, 10-Quart



22104 Roto Cooler



FT6-1004 FT42 Support Table; MK6-1005 Fryer Support Table



DONUT ROBOT®

Plungers

(compatible only with Belshaw Mark units)

APPROXIMATE RING DONUT WEIGHTS

Plunger Size		Product Weight (per dozen, after frying)	
in	mm	min	max
1"	25.4mm	5oz. (142g)	6oz. (170g)
1-9/16"	39.7mm	17oz. (482g)	26oz. (737g)



TYPE K DONUT DEPOSITOR - SELECTION GUIDE

Part Number	Plunger / Attachment		Donut Type	Price
U-1001 Donut Robot 1-9/16" Plunger Diameter	PLAIN RING & OLD FASHION			\$375
MK-1023x1 Donut Robot 1" Mini Donut Plunger Diameter	MINI DONUT RING (drops 2 at a time) Requires Double Miniature (GP) hopper. Hopper and plunger available together Part Number MK-1502-1			\$1,100
U-1001S Donut Robot 1-9/16" Plunger Diameter	STAR RING (Ring hole has star shape)			\$394
	RS ROLLER-SUBMERGER Enables production of Donut Holes/ Balls/Loukoumades (not available on Mark VI)			
MK-1080	(Mark II) Roller-Submerger			\$2,110
MK-1070	(Mark V) Roller-Submerger			\$2,110
U-1019	(1 9/16" Ball Plunger for both)			\$579
DR42-1018x1.563 Donut Robot	DUNKERETTE ATTACHMENT			\$199
DR42-1016x1.563 Donut Robot	NUGGET ATTACHMENT			\$241
DR42-1017x1.563 Donut Robot	BALL ATTACHMENT			\$197

Other sizes may be special ordered

DONUT ROBOT® Mark VI



22680-1 Mark VI Std



Mark VI Line



Mark VI fryer with optional Type F depositor



22680-1 Mark VI fryer with MKVI-1300-1-9/16 Dual Automatic Depositor

Donut Robot® Mark VI Fryer Selection

Item Number	Description	Flight Bar Spacing	Voltage	Price
22680-1	Mark VI	3¾" (95 mm)	230-240V/60/3	\$29,150
22680-3	Mark VI	4½" (114 mm)	208-220V/60/3	\$29,150

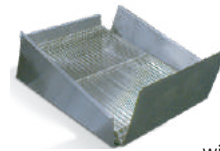
*feed table needed for yeast donuts

DONUT ROBOT®

Mark VI System

Item Number	Description	Price
Cooling & Donut Collection		
86100	Rack Loader for Mark VI	\$951
SL200-0004	Glazing screens (ea), 36-60 recommended Size 17 x 25 inches	\$33
Filtration		
20531	EZMelt 34, 110-120V, 50/60, 1 (includes Fill Hose and Rinse Hose)	\$6,405
20532	EZMelt 34, 208-240V, 50/60, 1 (includes Fill Hose and Rinse Hose)	\$6,405
MKVI-0546	Fryer drain valve	\$466
Feed Table (for yeast raised donuts)		
83520102	Feed Table for Mark VI with 12" extension	\$9,184
FT6-0005	Proofing trays for Mark VI (ea), 30 to 60 recommended	\$114
FT2DW-0510	Proofing cloths with rods for Mark VI (ea), 30 to 60 recommended	\$71
Support Tables		
MK6-1005	Support table for Fryer, Rack Loader, and EZMelt34 Filter	\$6223
FT6-1004	Support table for Feed Table	\$3,385
Cake Donut Production - with Type F		
F00010001	Type F Cake Donut Depositor, 120V/60/1	\$5,974
0405	Column mount for Type F, mounts to MK6-1005 support table	\$1,055
Cake Donut Production - With Dual Automatic Depositor		
MKVI-1300-1-9/16	Dual automatic depositor, plain plungers 1-9/16"	\$9,444
MKVI-1300-1-9/16S	Dual automatic depositor, star plungers 1-9/16"	\$9,444
MKVI-1301-1-9/16	Dual automatic depositor, plain plungers 1-9/16" (retrofit kit for existing Mark VI Standard fryers)	\$9,444
Other Equipment		
CP-1	Cabinet Proofer, 2 doors, 16 shelves, 120 V, 50/60, 1	\$7,828
21698	20 quart mixer	\$7,506

See Mark VI spec sheet for decorating and other mating equipment.



86100 Rack Loader
with SL200-0004 Glazing Screen



MKVI-0546
Drain and valve
20531 EZMelt 34



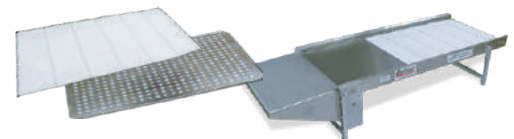
21698 20 Quart Mixer



F00010001 Type F
w/ 0405 Column Mount



MKVI-1300-1-1-9/16 Dual Automatic Depositor



FT2DW-0510 Proofing Cloths (left), FT6-0005 Proofing
Trays (middle), 83520102 Feed Table (right)



CP 1
Proofer



FT6-1004
Support Table for Feed Table



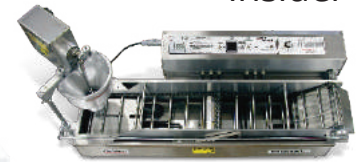
MK6-1005
Fryer support table

VENTLESS DONUT SYSTEM Insider



STANDARD INSIDER
for Cake Donuts
(Rings, Minis, or Balls)

INSIDER w/ EXTENSION
for Raised Yeast Donuts



Donut Robot® Mark V



EZ Melt 18



Roto-Cooler



Mixer



Drain Valve



RS Submerger



Feed Table



Cabinet Proofer

Item Number	Description	Price
22889	Insider Cabinet with integrated hood and fire suppression for Mark V	\$56,500
22890	Insider Cabinet with integrated hood and fire suppression for Mark II	\$56,700
Standard Equipment		
22650 or 22653	Mark V, 208-240V/60/1, Plain Plunger, 1 9/16" (Mini Donut Conversion Accessory available to produce mini rings on same machine)	\$16,700
22602 or 22604	Mark V GP, 208-240V/60/1, Mini Rings Only (at increased throughput)	\$18,100
22602 or 22604	Mark II, 208-240V/60/1, Plain plunger 1-9/16"	\$13,287
22604	Mark II GP, 208-240V/60/1, Mini donuts only	\$14,266
20525	EZMelt 18 Melter-Filter, 208-240V, 50/60, 1	\$5,670
22104	Roto-Cooler	\$875
MK-0557-11.5	Drain and valve	\$413
Optional Equipment		
IN-9010	Cabinet Wrap Installation (Custom Art Possible)	\$3,605
21697	10 Quart Mixer	\$4,350
MK-1502-1	Mini Donut Conversion Kit (Allows Mark V to produce mini rings)	\$2,511
MK-1070	RS Roller Submerger for Mark V	\$2,110
MK-1080	RS Roller Submerger for Mark II	\$2,110
U-1019	RS System Ball Plunger, 2 balls per deposit (works with Mark V, for Mark V GP model a 1-9/16" hopper is required and purchased separately)	\$579
MK-1025X1-9/16	Donut Robot Standard 1-9/16" Hopper (w/o plunger)	\$1,365
IN-1019	Insider Table Extension	\$3,600
835203	FT42 Feed Table with Splash Guard (to feed yeast raised donuts)	\$5,616
FT100-0532	Proofing Cloths with pull rod - ea (30+recommended)	\$105
FT42-0052	Proofing Trays - ea (30+ recommended)	\$100
CP-1 (120v) or CP-2 (208-240V)	Cabinet Proofer, 2 doors, 16 shelves, 50/60, 1	\$7,828

OPEN KETTLE FRYERS

718LCG / 718LFG **GAS**



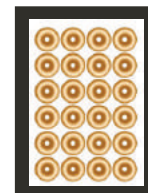
CG Model



FG Model



Frying area 18" x 26"



18"

26"

*Pictured with optional submerger and EZMelt

Item Number	Description	Price	Item Number	Description	Price
Fryers			Optional Accessories		
21263-10	718LCG, Nat. Gas, electronic controller, 120V	\$9,095	718CG-1000	Draft Inducer	\$2,305
21264-10	718LCG, Propane, electronic controller, 120V	\$9,095	718LG-1009	Submerger (for donut holes, loukoumades, etc)	\$764
21269-10	718LFG, Nat. Gas, standing pilot	\$8,560	See spec sheet for mating donut depositing options		
21270-10	718LFG, Propane, standing pilot	\$8,560			
Screens					
618L-0007	Screen with handles (frying screen)	\$258			
618-0007A	Screen without handles (proofing screen)	\$75			
616-0007C	Detachable screen handles (each)	\$77			
618L-1037	Screen Cradle	\$546			

724CG / 724FG **GAS**



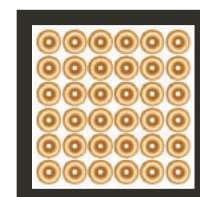
CG Model



FG Model



Frying area 24" x 24"



24"

24"

*Pictured with optional submerger and EZMelt

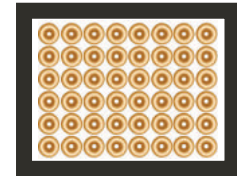
<i>Item Number</i>	<i>Description</i>	<i>Price</i>	<i>Item Number</i>	<i>Description</i>	<i>Price</i>
<i>Fryers</i>			<i>Optional Accessories</i>		
21273-10	724CG, Nat. Gas, electronic controller, 120V	\$9,765	724CG-1000	Draft Inducer	\$2,216
21281-10	724CG, Propane, electronic controller, 120V	\$9,765	724G-1009	Submerger (for donut holes, loukoumades, etc)	\$732
21271-10	724FG, Nat. Gas, standing pilot	\$9,240	<i>See spec sheet for mating donut depositing options</i>		
21272-10	724FG, Propane, standing pilot	\$9,240			
<i>Screens</i>					
624-0007	Screen with handles (frying screen)	\$227			
624-0007A	Screen without handles (proofing screen)	\$75			
616-0007C	Detachable screen handles (each)	\$77			
624-1037	Screen Cradle	\$546			

OPEN KETTLE FRYERS

734CG / 734FG **GAS**



Frying area 34" x 24"



24"

34"

*Pictured with optional submerger and EZMelt

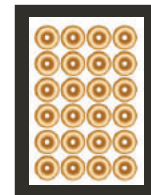
Item Number	Description	Price	Item Number	Description	Price
Fryers			Optional Accessories		
21277-10	734CG, Nat. Gas, electronic controller, 120V	\$12,463	734G-1009	Submerger (for donut holes, loukoumades, etc)	\$787
21276-10	734CG, Propane, electronic controller, 120V	\$12,463	See spec sheet for mating donut depositing options		
21274-10	734FG, Nat. Gas, standing pilot	\$11,948			
21275-10	734FG, Propane, standing pilot	\$11,948			
Screens					
634-1058	Screen with handles (frying screen)	\$372			
634-0013A	Screen without handles (proofing screen)	\$117			
616-0007C	Detachable screen handles (each)	\$77			
634-1037	Screen Cradle	\$557			

618L **ELECTRIC**

Electronic temperature controller



Frying area 18" x 26"



26"

18"

*Pictured with optional submerger and EZMelt

Item Number	Description	Price	Item Number	Description	Price
Fryers			Optional Accessories		
21254-10	618L, 208-240V, 50/60/1	\$9,682	618L-1521	Submerger (for donut holes, loukoumades, etc)	\$852
21256-10	618L, 208-240V, 50/60/3	\$9,682	See spec sheet for mating donut depositing options		
Screens					
618L-0007	Screen with handles (frying screen)	\$258			
618-0007A	Screen without handles (proofing screen)	\$75			
616-0007C	Detachable screen handles (each)	\$77			
618L-1037	Screen Cradle	\$546			

*Electric cable not supplied with fryer

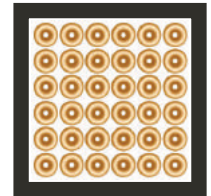
OPEN KETTLE FRYERS

624 **ELECTRIC**

Electronic temperature controller



Frying area 24" x 24"



24"

24"

*Pictured with optional submerger and EZMelt

Item Number	Description	Price	Item Number	Description	Price
Fryers			Optional Accessories		
21257-10	624, 208-240V, 50/60/1	\$9,785	624-1521	Submerger (for donut holes, loukoumades, etc)	\$957
21259-10	624, 208-240V, 50/60/3	\$9,785	See spec sheet for mating donut depositing options		
Screens					
624-0007	Screen with handles (frying screen)	\$227			
624-0007A	Screen without handles (proofing screen)	\$75			
616-0007C	Detachable screen handles (each)	\$77			
624-1037	Screen Cradle	\$546			

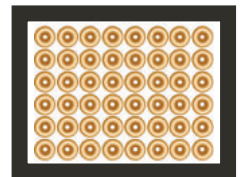
*Electric cable not supplied with fryer

634 **ELECTRIC**

Electronic temperature controller



Frying area 34" x 24"



24"

34"

*Pictured with optional submerger and EZMelt

Item Number	Description	Price	Item Number	Description	Price
Fryers			Optional Accessories		
21262	634, 208-240V, 50/60/3	\$14,163	634-1530	634 Submerger (for donut holes, loukoumades, etc)	\$1,161
Screens			See spec sheet for mating donut depositing options		
634-1058	Screen with handles (frying screen)	\$372			
634-0013A	Screen without handles (proofing screen)	\$117			
616-0007C	Detachable screen handles (each)	\$77			
634-1037	Screen Cradle	\$557			

*Electric cable not supplied with fryer

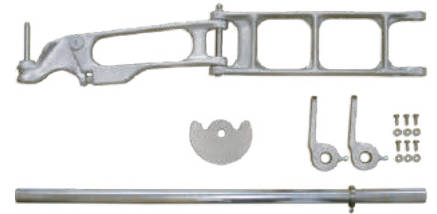
CAKE DONUT DEPOSITORS

Type B

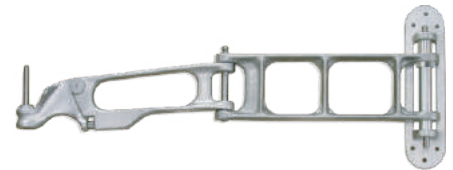


B0001000 Type B, shown with 0405 Column Mount

Item Number	Description	Price
B0001000	Type B depositor with hopper	\$2,472
0226CHS	Type B depositor, without hopper	\$2,052
Mounting System		
0405	Column mounting system for Type B/F	\$1,055
0406	Wall mounting system for Type B/F	\$1,055
P-1000	Bracket plate kit, for use with a non-Belshaw fryer	\$218
0400	Precision height adjuster (column mount only, for more accurate height adjustment than the supplied set collar)	\$437
Hopper Only		
0290	Hopper for Type B/Type F depositors	\$473



0405 Column Mount Kit



0406 Wall Mount Kit



0400 Height Adjuster (R)

Type F



F00010001 Type F, shown with 0405 Column Mount

Item Number	Description	Price
F00010001	Type F with hopper, 110-120V, 50-60, 1-phase, 115 cycles/minute	\$5,974
F0032000DB	Type F with hopper, 208-240V, 50-60, 1-phase, 115 cycles/minute	\$5,974
F00160001	Type F with hopper, 110-120V, 50-60, 1-phase, 57 cycles/minute ('Single Lead')	\$5,974
0227M	Type F without hopper, 110-120V, 50-60, 1-phase, 115 cycles/minute	\$5,665
0227M-230	Type F without hopper, 208-240V, 50-60, 1-phase, 115 cycles/minute	\$5,665
Mounting System		
0405	Column mounting system for Type B/F	\$1,055
0406	Wall mounting system for Type B/F	\$1,055
P-1000	Bracket plate kit, for use with a non-Belshaw fryer	\$218
0400	Precision height adjuster (column mount only, for more accurate height adjustment than the supplied set collar)	\$437
Hopper Only		
0290	Hopper for Type B/Type F depositors	\$473

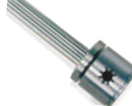


0290-1000 B/F Hopper Divider (shown with hopper and plunger)

B/F Hopper Divider for Dual Flavor Cake Donuts

Item Number	Description	Price
0290-1000	B/F Hopper Divider - for Dual Flavor Cake Donuts	\$781

TYPE B & F PLUNGERS / CYLINDERS

Plunger / Cylinders	Part Number	Plunger / Attachment Price	Donut Type	Price
1-1/2" Plunger Diameter	7SSx1-1/2	PLAIN RING & OLD FASHION 		\$420
1-3/4" Plunger Diameter	7SSx1-3/4			
1-7/8" Plunger Diameter	7SSx1-7/8			
2" Plunger Diameter	7SSx2			
1-3/4" Plunger Diameter	7SC-SSx1-3/4	STAR RING (Ring hole has star shape) 		\$450
1-7/8" Plunger Diameter	7SC-SSx1-7/8			
2" Plunger Diameter	7SC-SSx2			
1-5/8" Plunger Diameter	7B-1009x1-5/8	FRENCH CRULLER 		\$1,061
1-7/8" Plunger Diameter	7B-1009x1-7/8			
2" Plunger Diameter	7B-1009x2			
1-3/4" Plunger Diameter	7F-1004x1-3/4	KRINKLE / MOCHI 		\$893
1-7/8" Plunger Diameter	7F-1004x1-7/8			
2" Plunger Diameter	7F-1004x2			
1-3/4" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-084B	BALL 		\$551
1-3/4" Plunger Diameter, 3 holes - 3/4" holes	7G-1000-083C			
1-7/8" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-094B			
2" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-104B			
2" Plunger Diameter, 2 holes - 7/8" holes	7G-1000-102D			
2" Plunger Diameter, 3 holes - 1" holes	7G-1000-103E			
2" Plunger Diameter, 3 holes - 3/4" holes	7G-1000-103C	Typically used for Loukoumades		\$551
2" Plunger Diameter, 3 holes - 7/8" x 1" oblong holes	7G-1000-103DB	Typically used for Hushpuppies		\$551
2" Plunger Diameter, 1 slot - 1/4" x 1-1/4" slot	7H-1000-101DG (makes 1)	STICK 		\$709
1-3/4" Plunger Diameter, 2 slots - 1/4" x 5/8" slots	7H-1001-082DB (makes 2)			
2" Plunger Diameter with "Star" pattern hole	7CD-1009X2	CHURRO 		\$709
Cylinders	Item Numbers	Description	Cylinder	Price
Cylinders	035SSAx1-1/2 035SSAx1-5/8 035SSAx1-3/4 035SSBx1-7/8 035SSBx2	Each plunger must be used with a cylinder of the same size.		\$304

Other sizes may be special ordered

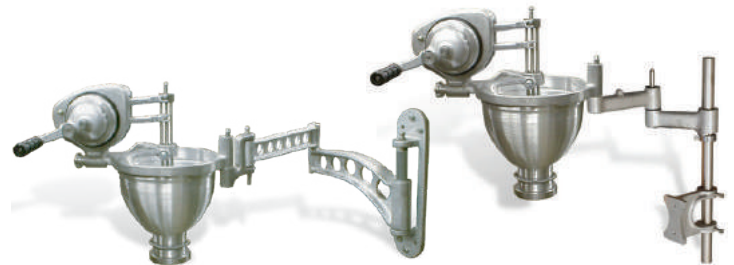
616B COUNTERTOP FRYER & TYPE N COMPACT CAKE DONUT DEPOSITOR

616B Fryer

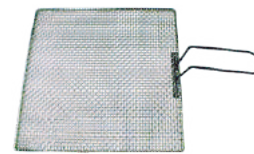


616B Fryer

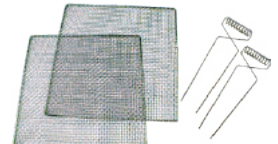
Item Number	Description	Price
8848026	616B Fryer, 220-240V, 50/60Hz, 1ph	\$3,623
8848025	616B Fryer, 208V, 50/60Hz, 1ph	\$3,623



N20000 Type N with N-1033 Column Mount & N-1036 Wall Mount



616-0512 Screen w/handle



616-0007 Screens
616-0007C Handles

Type N Depositor



Item Number	Description	Price
N20000	Type N depositor with hopper	\$3,570
N-1002L	Hopper Only	\$2,241
N-1033	Type N Column mounting kit with short extender arms	\$1,310
N-1036	Type N Wall mounting kit with long extender arms (capable of feeding 2 fryers)	\$1,419
0400	Precision height adjuster (column mount only, for easier height adjustment than the supplied lock collar)	\$437

Accessories for 616B

Item Number	Description	Price
616-0512-SVC	15" x 15" Screen with handle	\$109
616-0007	15" x 15" Screen only	\$64
616-0007C	Detachable screen handles (each)	\$77
HP-1004	616B Submerger screen	\$339
DR42-1048	Filter-Flo Siphon (filters shortening)	\$431



DR42-1048 Filter-Flo Siphon HP-1004 Submerger screen



616B Tabletop Fryer with cake donuts



616B Fryer, N200000 Type N Depositor, N-1033 Column Mount, + Plunger./Cylinder available separately

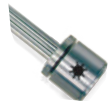
TYPE N PLUNGERS / CYLINDERS

APPROXIMATE RING DONUT WEIGHTS

Plunger Size		Product Weight (per dozen, after frying)	
in	mm	min	max
1"	25.4mm	5oz. (142g)	8oz. (227g)
1-1/2"	38.1mm	12oz. (340g)	15oz. (425g)
1-3/4"	44.5mm	16oz. (454g)	20oz. (567g)
1-7/8"	47.6mm	19oz. (539g)	24oz. (680g)
2"	50.8mm	22oz. (624g)	27oz. (765g)



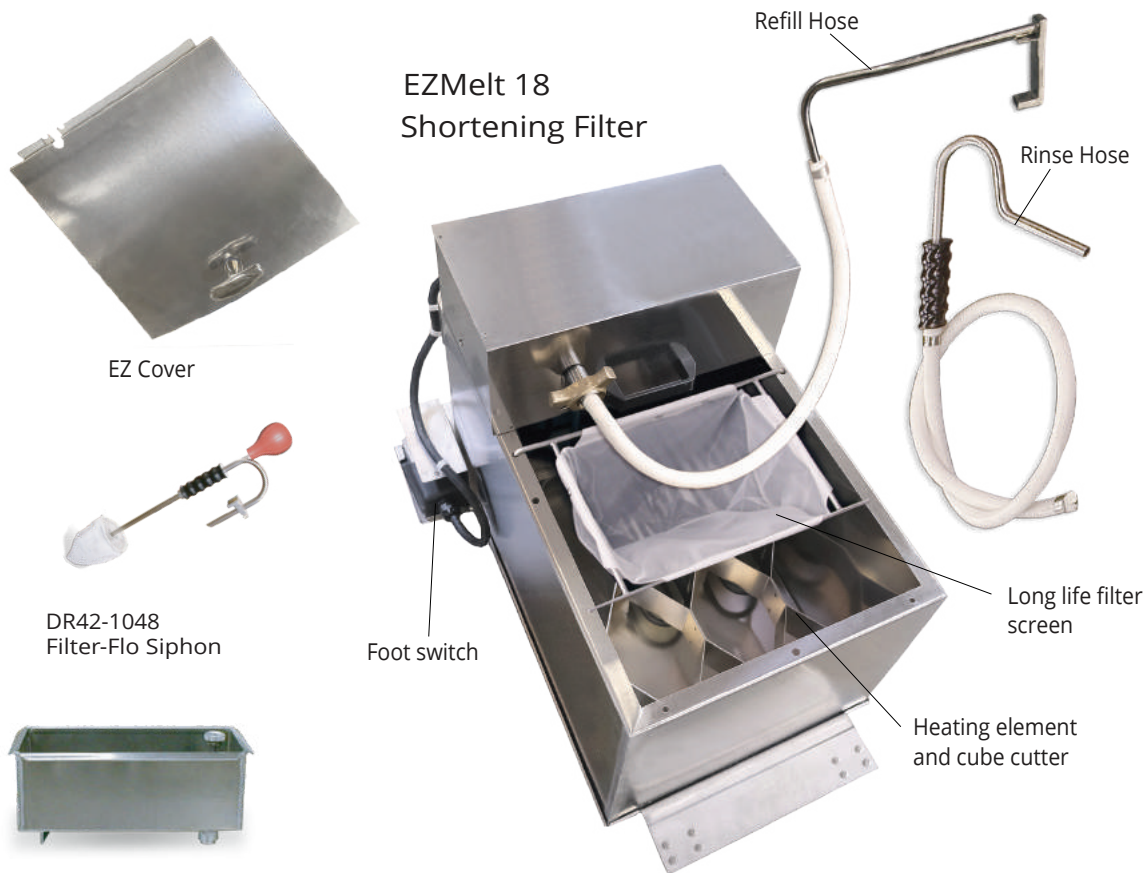
Belshaw Type N Depositor
and 616B Fryer

Type N	Part Number	Plunger / Attachment	Plunger	Donut Type	Price
1" Plunger Diameter	N-1007SSx1	PLAIN RING & OLD FASHION			\$675
1-3/4" Plunger Diameter	N-1007SSx1-3/4				
2" Plunger Diameter	N-1007SSx2				
1-3/4" Plunger Diameter	N-1007SSx1-3/4	STAR (Ring hole has star shape)			\$675
1-3/4" Plunger Diameter	N-1008SSx1-3/4	FRENCH CRULLER			\$1,485
2" Plunger Diameter	N-1012SSx2	KRINKLE / MOCHI			\$935
1-3/4" Plunger Diameter 3 holes - 3/4" holes	N-1009BSS-083C	BALL			\$810
2" Plunger Diameter, 3 holes - 3/4" holes	N-1009BSS-103C	BALL/LOUKOUMADES			
2" Plunger Diameter, 3 Oblong holes - 7/8" X 1"	N-1009BSS-103DB	HUSHPUPPY			
2" Plunger Diameter with "Star" pattern hole.	N-1044	CHURRO			\$798
Type N Cylinders	Item Numbers			Cylinder	Price
Cylinders	N-1035L-Ax1 N-1035L-Ax1-3/4 N-1035L-Bx1-7/8	Each plunger must be used with a cylinder of the same size.			\$659
1-7/8" and above	N-1035L-Bx2				

*Other sizes may be special ordered

FRYER FILTRATION AND REFILL SYSTEMS

EZMelt Melter-Filter



**PRICE
INCLUDES
HOSES**

*Customer must specify mating fryer to receive proper refill hose.

	Item Number	Description	Fryer Compatibility	Price
INCLUDES RINSE HOSE & FILL HOSE	20522	EZMelt 18 Melter-Filter, 110-120V 50-60, 1, D	618L, 718LCG, Donut Robot® Mk 2, Mk 2GP, Mk 5, Mk 5GP	\$5,670
	20525	EZMelt 18 Melter-Filter, 208-240V 50-60, 1, D	618L, 718LCG, Donut Robot® Mk 2, Mk 2GP, Mk 5, Mk 5GP	\$5,670
	20523	EZMelt 24 Melter-Filter, 110-120V 50-60, 1, D	624, 724CG	\$5,880
	20528	EZMelt 24 Melter-Filter, 208-240V 50-60, 1, D	624, 724CG	\$5,880
	20531	EZMelt 34 Melter-Filter, 110-120V 50-60, 1, D	634 & 734CG, Donut® Robot Mark VI	\$6,405
	20524	EZMelt 34 Melter-Filter, 208-240V 50-60, 1, D	634 & 734CG, Donut® Robot Mark VI	\$6,405
COVERS	EZ18-1001	EZ18 Cover	EZMelt 18	\$672
	EZ24-1004	EZ24 Cover	EZMelt 24	\$776
	EZ34-1004	EZ34 Cover	EZMelt 34	\$904
ACCESSORIES	SM100-0002	Filter bag, long-life synthetic, EZMelt 18, EZMelt 24		\$142
	EZ34-0027	Filter bag, long-life synthetic, EZMelt 34		\$218
	EZ18-8003	Intake filter		\$526
	DR42-1048	Filter-Flo Siphon (Includes 1 filter cone)		\$431
	DR42-0277DZ	Cloth filter cones for Filter-Flo Siphon, per dozen		\$132
	MKV-1012	Shortening Reserve Tank - fits Mark II / Mark V		\$382

TYPE K HANDHELD DEPOSITORS

Donut & Pancake Depositor



Type K Pancake Dispenser with Holder

Type K Donut Depositor with Holder

Part Number	Dispenser with Plunger	Price
8504011	Type K Pancake Dispenser	\$180
8504022	Type K Donut Dispenser, with plain plunger, 1-9/16"	\$461
8504052	Type K Donut Dispenser, with 1" mini donut plunger	\$618
8504023	Type K Donut Dispenser, with star plunger, 1-9/16"	\$523

Type K Donut Plunger Replacements (plunger only)	Plunger	Donut Type	Price
K-1011A Type K 1-9/16" Plunger Diameter	PLAIN RING & OLD FASHION		\$361
K-1042 Type K 1" Mini Donut Plunger Diameter	MINI RING		\$494
K-1011S TYPE K 1-9/16" Plunger Diameter	STAR RING (Ring hole has star shape)		\$394

Available Accessories			Price
DR42-1018x1.563 Type K	DUNKERETTE ATTACHMENT		\$199
DR42-1016x1.563 Type K	NUGGET ATTACHMENT		\$241
DR42-1017x1.563 Type K	BALL ATTACHMENT		\$197
K-1016WSS Type K	TYPE K STAND		\$53

CABINET PROOFER

CP-1 • CP-2 • CP-3



Cabinet Proofer CP-1/CP-2/CP-3



Control Panel



Belshaw CP1/CP2 Cabinet Proofer
(shown with donut frying screens)

Item Number	Description	Price
CP-1	Cabinet Proofer, 2 doors, 16 shelves, 120V,50/60hz,1ph	\$7,828
CP-2	Cabinet Proofer, 2 doors, 16 shelves, 208-240V,50/60hz,1ph	\$7,828
CP-3	Cabinet Proofer, 2 doors, 16 shelves, 208-240V,50/60hz,1ph, temperature in Celsius	\$8,750
Available Accessories		
CP-1001	Autowater Kit, 120 V, for CP-1	\$1,121
CP-1002	Autowater Kit, 280-240 V, for CP-2 & CP-3	\$1,121

THERMOGLAZE

Frozen Donut System



22306W TG50



SL200-0004 Screen for TG50

Item Number	Description	Price
22306W	Thermoglaze TG50, 208V/60hz/1ph	\$44,500
SL200-0004	Glazing screen for TG50 (each), 17" x 25", 25-50 recommended	\$33

GLAZERS

HG18C • HG24C • HG18EZ • HG24EZ



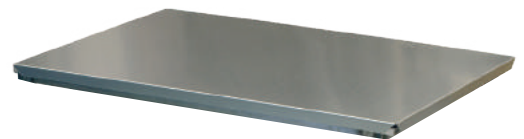
SL200-0004 and HG24-0001 Glazing Screens



22526 HG18C Donut Glazer
(screens supplied separately)



22529 HG18EZ Donut Glazer
(screens supplied separately)



Cover for HG18C/HG18EZ Glazers

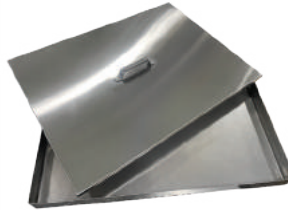
Item Number	Description	Price
22526	HG18C Glazer, clamshell applicator, accepts 17" x 25" screens, includes drain tray, bucket shelf	\$3,708
22529	HG18EZ Glazer, EZLift applicator, accepts 17" x 25" screens, includes drain tray, bucket shelf	\$5,047
22534	HG24C Glazer, clamshell applicator, accepts 24" x 24" screens, includes drain tray	\$4,532
22536	HG24EZ Glazer, EZLift applicator, accepts 24" x 24" screens, includes drain tray	\$5,665
Available Accessories		
SL200-0004	Glazing screen for HG18C/HG18EZ, 17" x 25" (each)	\$33
HG24-0001	Glazing screen for HG24C/HG24EZ, 24" x 24" (each)	\$44
HG18-1505	Cover for HG18C/HG18EZ Glazers - Includes Clips	\$530
HG24-1505	Cover for HG24C/HG24EZ Glazers - Includes Clips	\$654

HIGH PRODUCTION ICERS

HI18F • HI24F



Heating Panel



Icing Pan with Lid



20030 HI18F (With Donut Tray Closed)



HI18F With Donut Tray Open



HI18F Icer with Height Adjuster Accessory



Catch Pan Accessory



Option For Pre-warming Icing:
CP1 Cabinet Proofer

Item Number	Description	Price
20030	HI18F Icer, 120V,50/60hz,1ph	\$11,502
20031-3	HI18F Icer, 208-240V,50/60hz,1ph	\$11,822
20032	HI24F Icer, 120V,50/60hz,1ph	\$12,932
20033-4	HI24F Icer, 208-240V,50/60hz,1ph	\$13,176
Available Accessories		
HI18-1301	Height adjustment kit for HI18F	\$2,627
HI24-1302	Height adjustment kit for HI24F	\$2,627
HI18-1510	Catch pan for HI18F	\$1,419
HI24-1510	Catch pan for HI24F	\$1,569
HI18-1507	Extra lift handle kit for HI18F/HI24F	\$497
HI18-0001	Extra icing pan for HI18F	\$593
HI24-0006	Extra icing pan for HI24F	\$781
HI18-1300	Extra heating panel for HI18F, 120V	\$4,275
HI18-1300-240	Extra heating panel for HI18F, 240V	\$4,449
HI24-1300	Extra heating panel for HI24F, 120V	\$6,715
HI24-1300-240	Extra heating panel for HI24F, 240V	\$6,335

ICING & FINISHING

Icing Tables H&I-2 • H&I-4

Item Number	Description	Price
84900112	H&I-2 Icer, 115V,50/60hz,1ph	\$2,993
849001221	H&I-2 Icer, 208-240V,50/60hz,1ph	\$2,993
84900114	H&I-4 Icer, 115V,50/60hz,1ph	\$3,360
84900124	H&I-4 Icer, 208-240V,50/60hz,1ph	\$3,360
966-0010.A	Extra icing bowl for H&I-2, H&I-4	\$50
966-0011	Lid for icing bowls	\$62



84900112 H&I-2, 84900114 H&I-4

Donut Finishing Center (DFC)

Item Number	Description	Price
21754	Donut Finishing Center, 115V,50/60hz,1ph	\$5,994



21754 Donut Finishing Center

Sugaring Table

Item Number	Description	Price
21073	Sugaring Table 60" x 30" with 2 drawers and upper storage shelf	\$7,900



21073 Sugaring Table

Jelly Injector - Autofiller For Donuts & Pastries

Item Number	Description	Price
20600	AutoFiller, Jelly Injector complete unit with 2 ea. standard 7/16" diameter nozzles	\$3,481
Available Accessories		
MFG053-A21	Filler Base Unit	\$3,385
M053-02-00000	Hopper unit	\$458
M053-03-04700K	Standard nozzles, 7/16" diameter (2 ea)	\$325
M053-03-03900K	Miniature nozzles, 5/16" diameter (2 ea)	\$382
M053-03-04000	4-prong spouts 4 x 5/16" diameter w/covers	\$344



20600 Autofiller

YEAST-RAISED DONUT CUTTERS

Kaiser Roll Cutter ~ for imprinting swirl pattern on Bread Rolls

Item Number	Description	Price
0183	Kaiser Roll cutter, stamps a swirl imprint on bread rolls	\$186

Yeast Raised Donut Cutters

~ for Ring Donuts (*with center hole*) Bismarcks/Berliners (*without center hole*) and Donut Balls/Holes

Item Number	Donut Type	Number of cuts	Diameter	Price
AMD-0080	Ball or 'Donut Hole'	5	1-1/4" (32mm)	\$212
AMD-0081-2.00	Ring Donut	1	2" (51mm)	\$226
AMD-0081	Ring Donut	1	2-3/4" (70mm)	\$212
AMD-0081-3.00	Ring Donut	1	3" (76mm)	\$263
AMD-0081-3.25	Ring Donut	1	3-1/4" (83mm)	\$254
AMD-0081-3.5	Ring Donut	1	3-1/2" (89mm)	\$268
AMD-0082-2.50	Bismarck/berliner	1	2-1/2" (64mm)	\$240
AMD-0082	Bismarck/berliner	1	2-3/4" (70mm)	\$243
AMD-0082-3.00	Bismarck/berliner	1	3" (76mm)	\$244

Rotary Yeast-Raised Donut Cutters

~ for Ring Donuts (*with center hole*) and Bismarcks/Berliners (*without center hole*)

Item Number	Donut Type	Single Cut or Double Cut	Diameter	Price
AMD-300D	Ring Donut	Single	3" (76mm)	\$438
AMD-314D	Ring Donut	Single	3-1/4" (83mm)	\$584
AMD-234D2	Ring Donut	Double	2-3/4" (70mm)	\$1,007
AMD-300D2	Ring Donut	Double	3" (76mm)	\$1,010
AMD-314D2	Ring Donut	Double	3-1/4" (83mm)	\$1,095
AMD-234R	Bismarck/berliner	Single	2-3/4" (70mm)	\$519
AMD-300R	Bismarck/berliner	Single	3" (76mm)	\$565
AMD-314R	Bismarck/berliner	Single	3-1/4" (83mm)	\$582
AMD-234R2	Bismarck/berliner	Double	2-3/4" (70mm)	\$1,007
AMD-300R2	Bismarck/berliner	Double	3" (76mm)	\$985
AMD-314R2	Bismarck/berliner	Double	3-1/4" (83mm)	\$1,070

Rotary Yeast-Raised Donut Cutters ~ for Long Johns / Bars

Item Number	Donut Type	Single Cut or Double Cut	Width	Length	Price
AMD-112-500	Long John	Single	1-1/2" (38mm)	5" (127mm)	\$761
AMD-134-400	Long John	Single	1-3/4" (44mm)	4" (102mm)	\$628
AMD-200-500	Long John	Single	2" (51mm)	5" (127mm)	\$620



0183 Kaiser Roll Cutter



AMD-0080 Ball or 'Donut Hole' Cutter



AMD-0081 Ring Cutter



AMD-0082 Bismarck/Berliner Cutter



AMD-300D Rotary Ring Donut Cutter (single)



AMD-300D2 Rotary Ring Donut Cutter (double)



AMD-134-400 Rotary Long John Cutter

CONVECTION OVENS

BX3 - BX4 - BX5 Eco-touch



Two BX4 Eco-Touch Ovens with
Single BX Convection Oven Stand



BX3 Eco-Touch Oven with
Double BX Convection Oven Stand

3, 4 or 5-pan convection oven with touch screen control,
programmable steam injection

Item Number	Description	Price
MFG189T-U56	BX4 Eco-touch, 4 Tray Convection Oven w/Steam, Portrait	\$7,600
00799479	Single BX Convection Oven Stand	\$3,400
0079947902	Double BX Convection Oven Stand with Stacking Kit	\$2,884

BX10 Eco-touch

10-pan convection oven with touch screen control,
programmable steam injection, and oven stand

Item Number	Description	Price
MFG180LH	BX10 Eco-touch, Tray LED Eco-touch	\$12,500
MFG180-X01	BX10 Eco-touch, Oven Base Unit	\$1,552



Proofer Base Unit

Item Number	Description	Price
MFG177-S06	BX Mobile Proofer Base Unit	\$5,950



DECK OVEN

DX Eco-touch



Item Number	Description	Price
0079958701	2 Deck, 2 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$28,840
00799587-480	2 Deck, 2 Tray DX DECK OVEN w/STEAM 480V/60/3	\$28,840

Includes
Deck oven top finishing section
2 Tray deck oven w/Eco-touch controller - (2)
1,2, & 3 deck oven finishing kit
Deck oven bottom finishing section
2-2-8 deck oven base unit

Item Number	Description	Price
00799583	3 Deck, 2 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$35,020
00799558-480	3 Deck, 2 Tray DX DECK OVEN w/STEAM 480V/60/3	\$35,020

Includes
Deck oven top finishing section
2 Tray deck oven w/Eco-touch controller - (3)
1,2, & 3 deck oven finishing kit
Deck oven bottom finishing section
3-2-8 deck oven base unit

Item Number	Description	Price
0079932301	4 Deck, 2 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$42,695
00799325	4 Deck, 2 Tray DX DECK OVEN w/STEAM 480V/60/3	\$42,695

Includes
Deck oven top finishing section
2 Tray deck oven w/Eco-touch controller - (4)
4 deck oven finishing kit
Deck oven bottom finishing section
4-2-8 deck oven base unit

Item Number	Description	Price
00799578	2 Deck, 3 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$28,823
00799636	2 Deck, 3 Tray DX DECK OVEN w/STEAM 480V/60/3	\$28,823

Includes
Deck oven top finishing section
3 Tray deck oven w/Eco-touch controller - (2)
1,2, & 3 deck oven finishing kit
Deck oven bottom finishing section
2-3-8 deck oven base unit

DECK OVEN DX Eco-touch

Item Number	Description	Price
00799271	3 Deck, 3 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$36,550
00799322	3 Deck, 3 Tray DX DECK OVEN w/STEAM 480V/60/3	\$37,647

Includes
Deck oven top finishing section
3 Tray deck oven w/Eco-touch controller - (3)
1,2, & 3 deck oven finishing kit
Deck oven bottom finishing section
3-3-8 deck oven base unit

Item Number	Description	Price
00799579	4 Deck, 3 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$50,033
00799579-480	4 Deck, 3 Tray DX DECK OVEN w/STEAM 480V/60/3	\$50,033

Includes
Deck oven top finishing section
3 Tray deck oven w/Eco-touch controller - (4)
4 deck oven finishing kit
Deck oven bottom finishing section
4-3-8 deck oven base unit

Item Number	Description	Price
0079957902	3 Deck, 4 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$45,250
0079957902-480	3 Deck, 4 Tray DX DECK OVEN w/STEAM 480V/60/3	\$45,250

Includes
Deck oven top finishing section
4 Tray deck oven w/Eco-touch controller - (3)
1,2, & 3 deck oven finishing kit
Deck oven bottom finishing section
3-4-8 deck oven base unit

Item Number	Description	Price
0079957904	4 Deck, 4 Tray DX DECK OVEN w/STEAM 208-240V/60/3	\$56,150
0079957904-480	4 Deck, 4 Tray DX DECK OVEN w/STEAM 480V/60/	\$56,150

Includes
Deck oven top finishing section
4 Tray deck oven w/Eco-touch controller - (4)
4 deck oven finishing kit
Deck oven bottom finishing section
4-4-8 deck oven base unit

Item Number	Description	Price
MFG257-2CF220	2 Tray DECK EXTRACTION CANOPY WITH FAN 1PHASE 220V	\$3,399
MFG257-3CF220	3 Tray DECK EXTRACTION CANOPY WITH FAN 1PHASE 220V	\$3,502
MFG257-4CF220	4 Tray DECK EXTRACTION CANOPY WITH FAN 1PHASE 220V	\$3,811
MFG257-228	2 Deck, 2 Tray DECK OVEN SETTER	\$21,115
MFG257-328	3 Deck, 2 Tray DECK OVEN SETTER	\$21,115
MFG257-428	4 Deck, 2 Tray DECK OVEN SETTER	\$21,115
MFG257-238	2 Deck, 3 Tray DECK OVEN SETTER	\$21,115
MFG257-338	3 Deck, 3 Tray DECK OVEN SETTER	\$21,115
MFG257-438	4 Deck, 3 Tray DECK OVEN SETTER	\$21,115
MFG257-348	3 Deck, 4 Tray DECK OVEN SETTER	\$21,115
MFG257-448	4 Deck, 4 Tray DECK OVEN SETTER	\$21,115
MFG257-A228	2 Deck, 2 Tray ATMOS DECK PROOFER	\$14,150
MFG257-A328	3 Deck 2 Tray ATMOS DECK PROOFER	\$15,050
MFG257-A338	3 Deck 3 Tray ATMOS DECK PROOFER	\$16,150

*The Setter and Canopy cannot be used together

Two-Pocket Roll Plant

Item Number	Description	Price
MFG398-VD3000DP220V	2 POCKET ROLL PLANT 30g - 100g 208-240V/60/3	\$76,500



Roll Plant Long Moulder

Item Number	Description	Price
MFG398-FLM3000USA-3	ROLL PLANT LONG MOULDER 208-240V/60/3	\$19,500



Automatic Volumetric Divider

Item Number	Description	Price
MFG398-BUVDUSA	AUTO DIVIDER 250G-1000G 208-240V/60/3	\$26,250
MFG398-BUVDUSAS-3	AUTO DIVIDER 100G - 600G 208-240V/60/3	\$26,250





MFG398-BIP100LHUSA-3



MFG036S-BP04L

Pocket Intermediate Proofer

Item Number	Description	Price
MFG398-BIP100LHUSA-3	LH 88 PKT INTER PROOFER (150G - 1000G) 208-240V/60/3	\$16,750
MFG036S-BP04L	LH PRO 180PKT PARK N RIDE INT PROOFER 208-240V/60/3	\$43,950



MFG105-G22L



MFG021-G02

Moulder

Item Number	Description	Price
MFG105-G22L	COMBINATION MOULDER 208-240V/60/3	\$46,150
MFG021-G02	METRO MOULDER 208-240V/60/3	\$22,550

Conical Rounder

Item Number	Description	Price
MFG398-FCR3000USAB-1	CONICAL ROUNDER 250G - 1000G 220V/60/1	\$16,550
MFG398-FCR3000USAB-3	CONICAL ROUNDER 250G - 1000G 220V/60/3	\$16,550



MIXERS

10qt & 20qt Countertop Mixers



21697 - 10 Quart Mixer



21698 - 20 Quart Mixer

Item Number	Description	Price
21697	10 Quart Mixer, 120V/60/1	\$4,350
21698	20 Quart Mixer 120V/60/1	\$7,506



WATER METER-MIXERS

DOMIX 35 & 45A



21637 Domix 35



21371 Domix 45A

Item Number	Description	Price
21367	Domix 35 Meter-Mixer, 120V/50/60/1	\$7,468
21371	Domix 45A Meter-Mixer, 120V/50/60/1	\$10,455

INDUSTRIAL HIGH PRODUCTION EQUIPMENT ALSO AVAILABLE!**CENTURY Automated Donut Systems**

Customers worldwide use Belshaw's Century system to increase sales, simplify production and reduce costs. Century is the method preferred by high quality donut producers, backed by Belshaw's decades of specialization in donut production machinery and its experienced service team.

Century 6-16E Donut Line Capacity 137 dozen/hour @100 seconds frying time

- Capacity range from 120 to 930 dozen/hour
- Fryer widths 4, 6 or 8 standard donuts per pocket
- Flexible proofer configurations
- Several automated finishing options

For more information about Belshaw's industrial high production equipment, contact us at info@belshaw.com.

The associated published price list is valid from September 2024 through August 2025. Belshaw reserves the right to adjust pricing as needed.



Century 16-36G Donut Line Capacity 930 dozen/hour @100 seconds frying time



**2024 Product Guide and Price List
Retail Equipment**

www.belshaw.com

1-800-BELSHAW

1-800-578-2547

+1 206-322-5474

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service@belshaw.com

**If an item is not listed in the
catalog, please contact
customer service at
service@belshaw.com**

