

Product Line	TABLETOP FRYING SYSTEM
Model	CUT-N-FRY for Donuts, Loukoumades, or Hushpuppies

Belshaw Adamatic's Cut-N-Fry is a tabletop frying system for Cake and Yeast-Raised Donuts, Greek Loukoumades, or Southern Fried Hushpuppies. Each Cut-N-Fry system includes of a 616B fryer with a Type N depositor. The plunger/cylinder combination is ordered separately.

STANDARD FEATURES

- **616B Fryer.** 16½" x 16½" fryer (42 x 42 cm), holds 16 cake or yeast raised donuts, with 2 screens with handles, drain tray/cover, holds 33 lbs of shortening (15 kg), capacity approximately 35 dozen donuts per hour, specify 208 or 240 Volts.
- **Type N Depositor.** Rotary hand crank depositor with hopper capacity of 15 lbs (6.8 kg)

OPTIONS

- Specify voltage: 208 or 240 Volts

ACCESSORIES (photos on following page)

- Filter Flo siphon - drains and filters shortening
- Extra screens - up to 25 screens may be required for continuous production of raised donuts.
- Standard supplied screens ("Frying Screens") require 4 inches vertical height for storage in any type of rack, because of the handle. If this is more than your rack will accommodate, choose "Proofing Screens" (Item 616-0007) with two detachable handles (Item 616-0007C)

CUT-N-FRY FOR DONUTS

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately:

- 1¾" plain plunger for Ring Donuts (Item number N-1007SSX1-3/4)
- 1¾" cylinder (Item number N-1035L-AX1-3/4)
- The combination above is common, but any plunger and cylinder can be purchased. Cylinder size must match plunger size.

CUT-N-FRY FOR LOUKOUMADES

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately: Loukoumades Kit (Item 26020)

- 2" Loukoumades plunger (Item number N-1009BSS-103C)
- 2" cylinder (Item number N-1035L-BX2)
- HP-1004 Submerger Screen, for frying ball shaped products
- Deposits 3 loukoumades for each turn of the depositor handle.

CUT-N-FRY FOR HUSHPUPIES

Standard equipment:

- 616B fryer and Type N Depositor with column mount

Ordered separately: Hushpuppy Kit (Item 26021)

- 2" Hushpuppy plunger (Item number N-1009BSS-103DB)
- 2" cylinder (Item number N-1035L-BX2)
- HP-1004 Submerger Screen, for frying ball shaped products
- Deposits 3 hushpuppies for each turn of the depositor handle.



CUT-N-FRY Tabletop Frying System





CUT-N-FRY for Loukoumades Tabletop Frying System

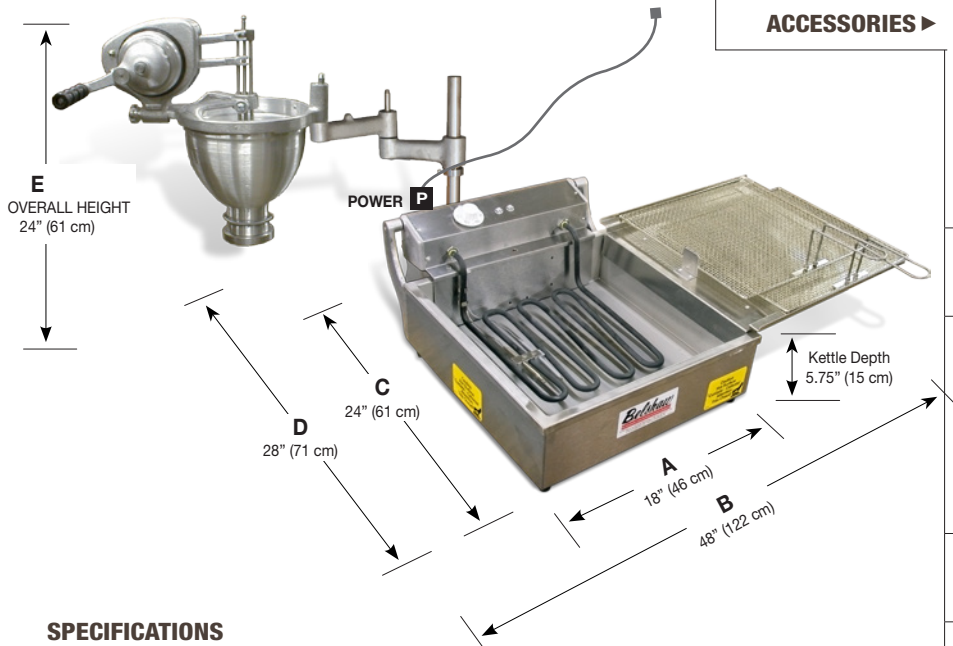


616B Tabletop Fryer (with cake donuts)

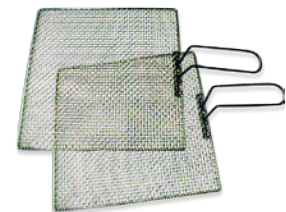
616B Fryer (with yeast-raised donuts)

CERTIFICATIONS

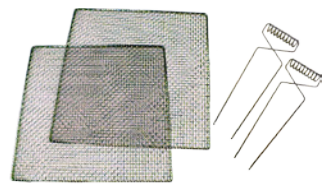
616B Fryer	Type N Depositor
	
<p>North American standard models ETL-certified to UL-197, CSA C22.2 and NSF-4. CE models available for European Union and other countries.</p>	<p>Certified to NSF (C2)</p>



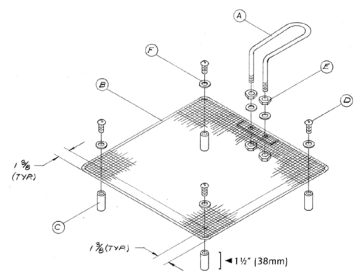
ACCESSORIES ▶



616-0512 Frying Screen (2 shown). Screen handle requires 4" (10cm) of vertical space if placed on a rack



616-0007 Proofing Screen (x2) and **616-0007C** Detachable Handle (x2). Choose these if screen handles will not fit on a rack.



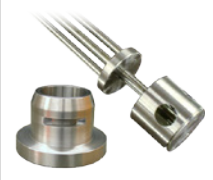
HP-1004 Submerger Screen (supplied with Loukoumathes and Hushpuppy Kits)



FILTER-FLO Siphon (Accessory)



PLAIN PLUNGER and CYLINDER (for Ring Donuts)



BALL PLUNGER and CYLINDER (for Hushpuppy Kit or Loukoumathes Kit)

SPECIFICATIONS

FRYING AREA	inches / cm	16.5" x 16.5" / 42 x 42 cm
SCREEN SIZE	inches / cm	15" x 15" / 38 x 38 cm
SHORTENING CAPACITY (approx)	lbs / kg	33 lbs / 15 kg
	gallons / liters	4.5 gal / 17 L
ELECTRICAL DATA (specify voltage at time of order) Depositor does not require electricity		
208 Volts, 50/60hz, 1ph	amps / kw	19.2 A / 4 KW
236 Volts, 50/60hz, 1ph	amps / kw	18.3 A / 4.4 KW
PLUG (supplied for domestic models only)		NEMA 6-30P
CORD		8 feet (2.5 m)
(A) FRYER WIDTH CLOSED (with Drain tray used as cover)	inches / cm	18" / 46 cm
(B) MINIMUM WIDTH REQUIRED FOR OPERATION (Allows Type N depositor to swing out)	inches / cm	48" / 122 cm
(C) OVERALL DEPTH	inches / cm	24" / 61 cm
(D) MINIMUM DEPTH REQUIRED FOR OPERATION (Allows Type N depositor to swing out)	inches / cm	28" / 71 cm
(E) OVERALL HEIGHT	inches / cm	24" / 61 cm
SHIPPING DATA (All figures are approximate) (In North America, shipped in 3 packages)		
CARTON 1 (616B Fryer)	inches / cm	24" x 22" x 12" / 61 x 56 x 30 cm
	lbs / kg	54 lbs / 25 kg
	freight class	85
CARTON 2 (Type N Depositor)	inches / cm	16" x 16" x 22" / 41 x 41 x 56 cm
	lbs / kg	35 lbs / 16 kg
	freight class	85
CARTON 3 (Type N Column)	inches / cm	2" x 2" x 28" / 5 x 5 x 71 cm
	lbs / kg	9 lbs / 4 kg
	freight class	85

VENTILATION AND FIRE SUPPRESSION

● Customer is responsible for ventilation hood and/or fire suppression as required by local codes.

90 Years of Quality Donut & Bakery Equipment

www.belshaw.com