

Product Line	<b>TABLETOP FRYER (Electric)</b>
Model	616B Fryer

**A rock-solid dependable fryer for donuts and other fried products that occupies a bare minimum of space on a table or countertop.**

- The fryer has a 16½" x 16½" frying area (42 x 42 cm) and occupies only 3 feet (1m) of counter space, weighing only 44lbs (20kg).

- The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time. It can also be used for other fried foods that will fit in approximately 3 inches of frying depth. It is not recommended for mini donuts. (Choose a Donut Robot® Mark II GP for mini donuts).

- Yeast-Raised Donuts are placed on one of the 616B's donut screens, proofed, and then inserted directly into the fryer while still on the screen.

- Cake Donuts can be made with a Belshaw Adamatic Type N depositor to form a "Cut-N-Fry" combination. (A separate information sheet is available for Cut-N-Fry.) For low volume production, such as at special events, holidays and festivals, Cake Donuts can be made with Belshaw's hand-operated Type K donut depositor.

#### STANDARD FEATURES

- Holds 16 standard size donuts
- Capacity approximately 35 dozen donuts per hour.
- Exceptionally durable with stainless steel kettle and outer casing and solid aluminum bracket for control panel
- Stainless steel drain tray doubles as a fryer cover. Drain tray can be latched onto left or right side.
- Thermostat controlled heat. Heavy duty element, tiltable upwards for easy kettle cleanup
- High-temperature limit switch set to approximately 450° F (230° C)
- 2 nickel plated frying screens with handles

#### OPTIONS

- 208 or 240 Volts (specify at time of order)

#### ACCESSORIES

- Submerger screen
- "Proofing Screens": Screens without handles. Use these when you have no room on a baking rack for the screen handle, which requires 4" (10cm) of vertical space (require detachable handles to operate, see below)
- Detachable screen handles for use with Proofing Screens
- Filter Flo siphon - drains and filters shortening
- Type N cake donut depositor and bracket attached to rear of 616B (this combination forms a "Cut-N-Fry" unit)



**616B** Tabletop Fryer



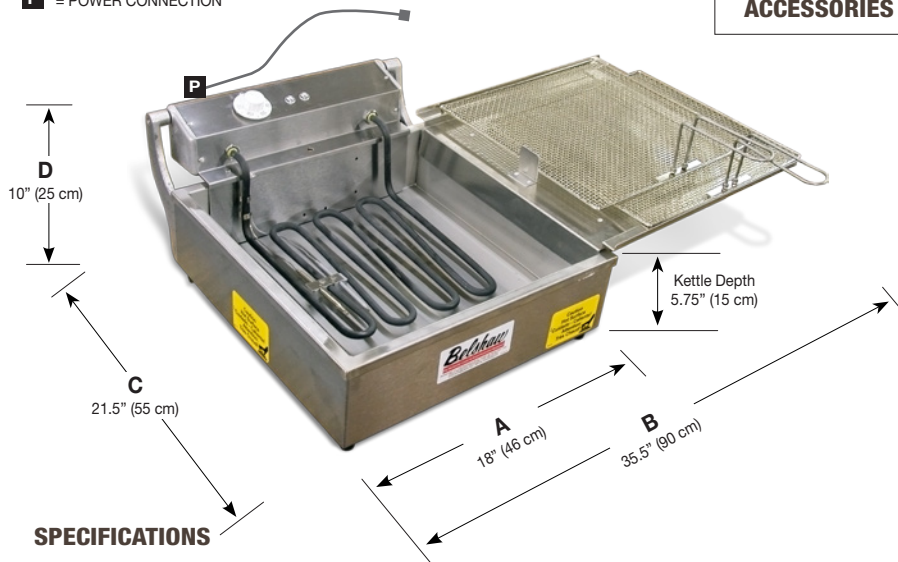
**616B** Tabletop Fryer with yeast-raised donuts (with extra screens)



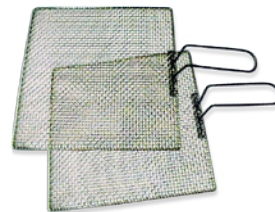
**616B** Tabletop Fryer with cake donut

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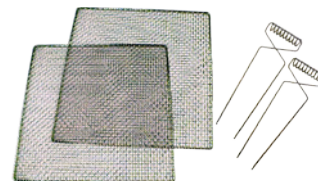
**P** = POWER CONNECTION



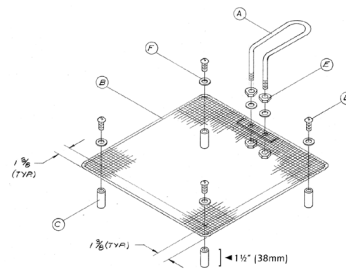
**ACCESSORIES ►**



**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



**FILTER-FLO** Siphon



**CUT-N-FRY** (616B + Type N depositor)

**SPECIFICATIONS**

<b>FRYING AREA</b>	inches	16.5" x 16.5"
	cm	42 x 42 cm
<b>SCREEN SIZE</b>	inches	15" x 15"
<b>SHORTENING CAPACITY (approx)</b>	lbs	33 lbs
	kg	15 kg
	gallons	4.5 gal
	liters	17 L
<b>ELECTRICAL DATA (specify voltage at time of order)</b>		
<b>208 Volts, 50/60hz, 1ph</b>	amps	19.2 A
	kilowatts	4 KW
<b>236 Volts, 50/60hz, 1ph</b>	amps	18.3 A
	kilowatts	4.4 KW
<b>PLUG</b> (supplied for domestic models only)		NEMA 6-30P
<b>CORD</b>		8 feet (2.5 m)
<b>WIDTH CLOSED (A)</b> (Drain tray used as cover)	inches / cm	18" / 46 cm
<b>WIDTH OPEN (B)</b> (Drain tray attached, as in photo)	inches / cm	36.5" / 90 cm
<b>OVERALL DEPTH (C)</b>	inches / cm	21.5" / 55 cm
<b>OVERALL HEIGHT (D)</b>	inches / cm	10" / 25 cm
<b>SHIPPING DIMENSIONS (approximate)</b>	inches	24" x 22" x 13"
	cm	61 x 56 x 33 cm
<b>SHIPPING WEIGHT (approximate)</b>	lbs / kg	54lbs / 25 kg
<b>FREIGHT CLASS</b>		85

**CERTIFICATIONS**



- North American standard models ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

**VENTILATION AND FIRE SUPPRESSION**

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

**90 Years of Quality Donut & Bakery Equipment**

[www.belshaw.com](http://www.belshaw.com)



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