

Type	<b>TABLETOP FRYING SYSTEM</b>
Model	<b>CUT-N-FRY</b> 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
	
North American standard models ETL-certified to UL-197, CSA C22.2 and NSF-4. CE models available for European Union and other countries.	Certified to NSF (C2)

## 90 Years of Quality Donut & Bakery Equipment

### BELSHAW ADAMATIC BAKERY GROUP

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Auburn, WA 98001 USA

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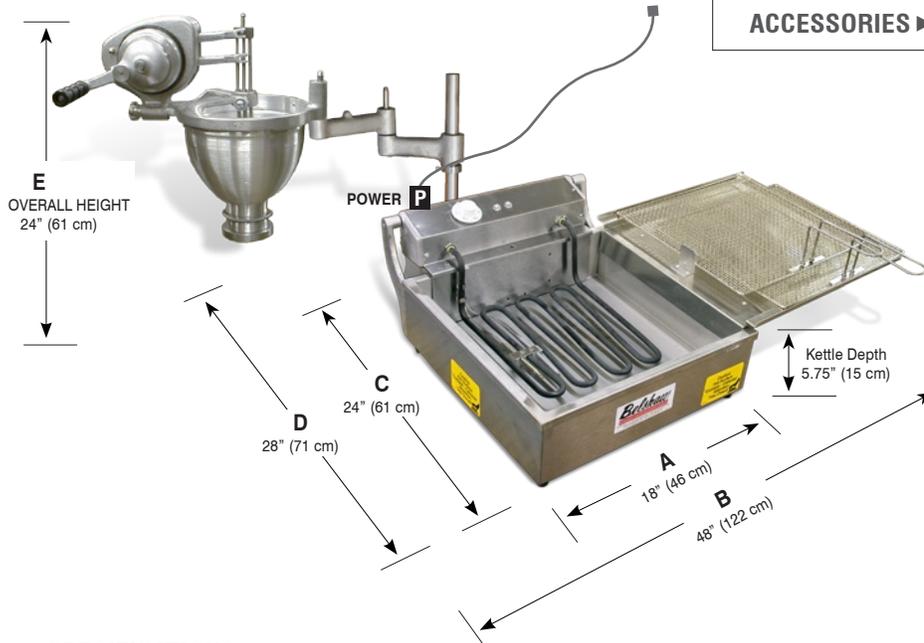
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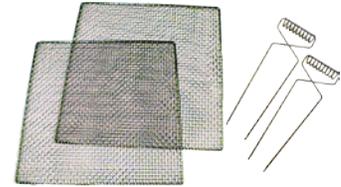
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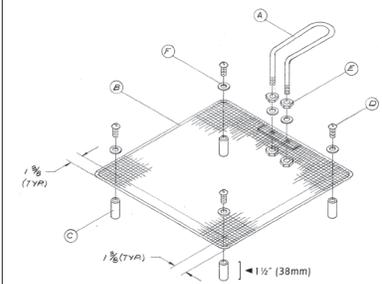
**ACCESSORIES ▶**



**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 Loukoumathes Kit or Hushpuppy Kit)

**SPECIFICATIONS**

<b>FRYING AREA</b>	inches / cm	16.5" x 16.5" / 42 x 42 cm
<b>SCREEN SIZE</b>	inches / cm	15" x 15" / 38 x 38 cm
<b>SHORTENING CAPACITY (approx)</b>	lbs / kg	33 lbs / 15 kg
	gallons / liters	4.5 gal / 17 L
<b>ELECTRICAL DATA (specify voltage at time of order)</b> Depositor does not require electricity		
<b>208 Volts, 50/60hz, 1ph</b>	amps / kw	19.2 A / 4 KW
<b>236 Volts, 50/60hz, 1ph</b>	amps / kw	18.3 A / 4.4 KW
<b>PLUG</b> (supplied for domestic models only)		NEMA 6-30P
<b>CORD</b>		8 feet (2.5 m)
<b>(A) FRYER WIDTH CLOSED</b> (with Drain tray used as cover)	inches / cm	18" / 46 cm
<b>(B) MINIMUM WIDTH REQUIRED FOR OPERATION</b> (Allows Type N depositor to swing out)	inches / cm	48" / 122 cm
<b>(C) OVERALL DEPTH</b>	inches / cm	24" / 61 cm
<b>(D) MINIMUM DEPTH REQUIRED FOR OPERATION</b> (Allows Type N depositor to swing out)	inches / cm	28" / 71 cm
<b>(E) OVERALL HEIGHT</b>	inches / cm	24" / 61 cm
<b>SHIPPING DATA</b> (All figures are approximate) (In North America, shipped in 3 packages)		
<b>CARTON 1 (616B Fryer)</b>	inches / cm	22" x 24" x 12" / 56 x 61 x 30 cm
	lbs / kg	55 lbs / 25 kg
	freight class	85
<b>CARTON 2 (Type N Depositor)</b>	inches / cm	16" x 16" x 22" / 41 x 41 x 56 cm
	lbs / kg	32 lbs / 15 kg
	freight class	85
<b>CARTON 3 (Type N Column)</b>	inches / cm	2" x 3" x 28" / 5 x 8 x 71 cm
	lbs / kg	6 lbs / 3 kg
	freight class	85

**VENTILATION AND FIRE SUPPRESSION**

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

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