



**CENTURY** Donut System

**FRYERS**

Worldwide Leader in the Design and Manufacture of Donut Production Equipment

AGA FOODSERVICE EQUIPMENT

### CENTURY FRYER

Belshaw's Century Fryer, an industry standard for decades, provides the flexibility and durability required to produce a variety of donuts and other baked goods repeatedly for years and years.

The Century Fryer line is designed to meet the diverse needs of today's bakers. Seven fryer sizes, five different conveyor spacings, and several infeed, outfeed and submerger options, allow Belshaw to tailor a donut fryer to your specific production needs.

Century 100	90 doz/hr
Century/Mark VI	120 doz/hr
Century 200	170 doz/hr
Century 300	260 doz/hr
Century 400	360 doz/hr
Century C10G	525 doz/hr
Century 600	525 doz/hr
Century 800	720 doz/hr

Production rates at 90-second fry time. See Century Product Guide Pages 30-32 for production rates under various frying conditions.

Century/Mark VI incorporates electric-only Mark VI fryer with Century proofer and glazeline. See Century Product Guide Page 34 for Mark VI fryer information.

The Century fryer minimizes your labor requirements by automating donut production. Donuts are automatically inserted from a Belshaw Feed Table, Thermomatic Proofer or Multimatic Cutter and are carried through the fryer by conveyor flight bars. The conveyor speed is synchronized with the Feed Table, Proofer or Donut Depositor for continuous, smooth operation. Additionally, shortening level is maintained automatically so that the operator can concentrate on other tasks.

Compared to manual frying, the Century Fryer will save ingredient costs as well. Shortening consumption is reduced - by as much as 50% - and production yields can improve dramatically.



Above: Century 10G pre-mix gas fryer with integrated exhaust hood, produces up to 525 doz/hr

Below: Century 200G gas fryer, produces up to 170 doz/hr



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### Features (Gas And Electric Models)

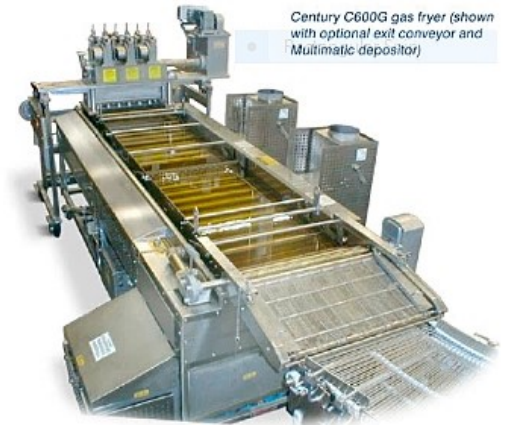
- Heavy duty construction.
- Removable conveyor for easy cleaning.
- Multiple turner and submerger options allow for production of a variety of products with quick changeover.
- Variable speed conveyor drive motor.
- Moving drop plate option allows cake donuts to gain bouyancy naturally.
- Central control of all Century equipment with remote console positionable up to 40 feet (12 m) from fryer (C300G and larger).
- NSF Listed.

### Gas Model Features

- Efficient heat transfer through submerged burner tubes, patented turbulators, and radiation deflectors.
- Two independent temperature zones with digital controls and display.
- Cool zone under burner tubes for longer shortening life and longer intervals before cleaning.
- Barometric damper and draft inducers to provide optimum air flow for burn.
- Safety features include high temp cut-off switch, high/low gas pressure cutoff, high/low air flow cutoff, pilot sensor and low shortening level sensor.
- Slide-in shortening melter for easy loading of shortening cubes (C300G and C600G).
- Optional Exit Conveyor to help maintain even rows of donuts and uniform transfer between conveyors.
- Optional Remote Control Console, positionable up to 50 feet (16 m) from fryer (C300G and larger).
- New C10G: 10 foot premix gas fryer with optional integrated hood and motor-retractable conveyor.

### Electric Model Features

- Heavy-duty, low watt-density elements that tilt up in seconds for easy kettle cleaning.
- Two independently controlled temperature zones (C400 and larger).
- Removable kettle for easy cleaning.
- Safety features include high-temp cutoff switch and low shortening-level sensor.
- Digital control and display option.



Century C600G gas fryer (shown with optional exit conveyor and Multimatic depositor)

### MORE CENTURY FRYER INFORMATION:

Fryer options . . . . . (page 6)  
 Production rate tables . . . . . (page 30-32)  
 Mark VI fryer (appendix) . . . . . (page 34)



Century C100 electric fryer (with MD-2 cake donut depositor)

Notes

- 1 Century 100 available with electric heat only
- 2 Century 300 available with gas heating only

