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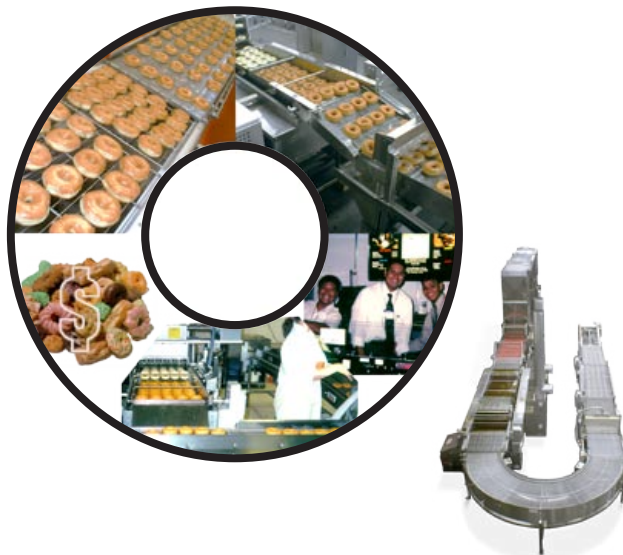
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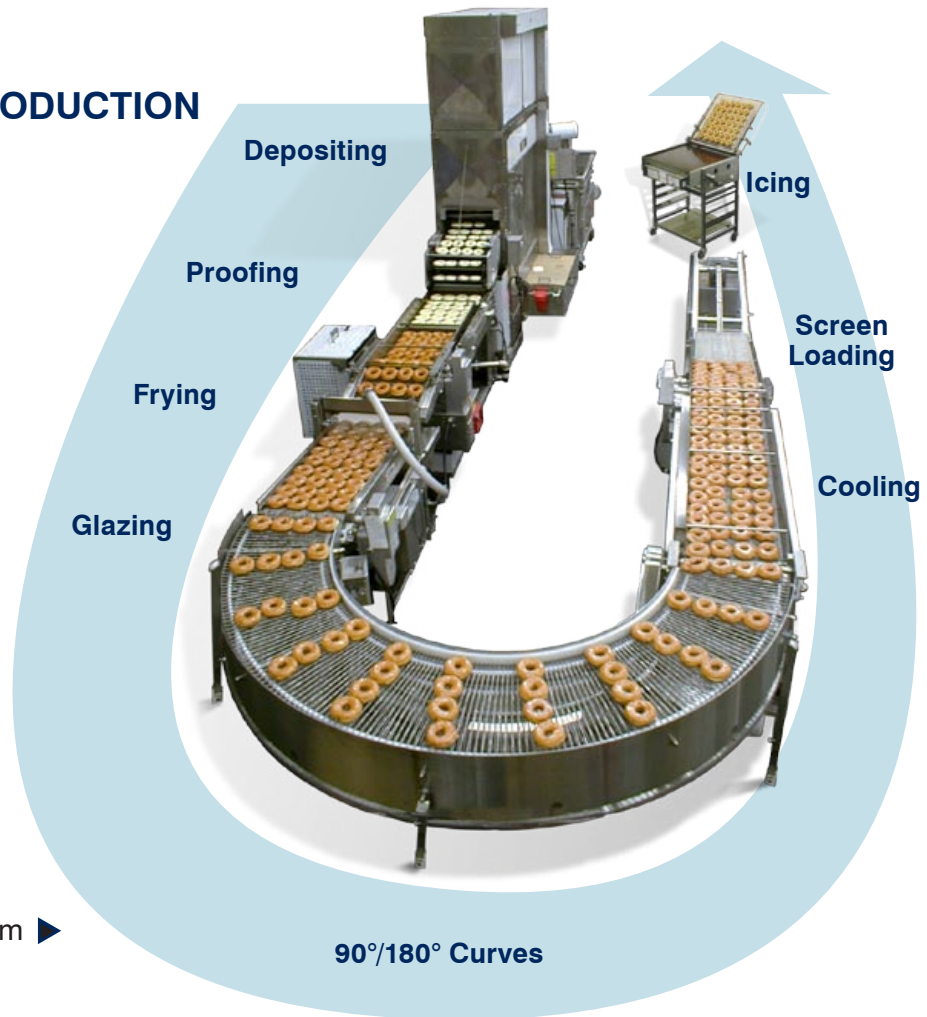
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## AUTOMATED DONUT PRODUCTION

Automation offers improved quality and greater consistency compared to manual operations. Automation also reduces labor cost and increases employee satisfaction. Belshaw has spent over 30 years developing automated systems, with improvements being added each year. The result: producing high quality, fresh donuts is now easier than ever.



**CENTURY** System ▶  
(Century 200)

## FEATURES OF CENTURY AUTOMATION:

- ❑ **Modular design** – choose each component according to your production needs.
- ❑ **More layouts** to meet your space requirements – choose from straight-line, three-sided, 90° and 180° curved configurations.
- ❑ **Exhibition-style** production. Rows of donuts filling the fryer, moving through a curtain of glaze, advancing around a curved conveyor – all add an extra dimension to the customer experience you provide.
- ❑ **Multiple turners**, quickly engaged or disengaged, make it easier to produce of a wider variety of donuts.
- ❑ **Digital controls and displays** for better performance and usability, alongside a “keep it simple” approach of using robust time-proven systems.
- ❑ **Dust-free proofing** – Dusting donuts with flour is eliminated – so is the unwanted intrusion of excess flour into the frying process.
- ❑ **Energy efficiency** – Belshaw’s unique “Controlled Combustion” technology improves energy efficiency.
- ❑ **First-class service** – Our after-sale service draws on experience from hundreds of successful Century installations to provide you with fast, knowledgeable assistance.

CAPACITY AND LAYOUT

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

**CAPACITY**

(Based on 90-second frying times. See page 30-32 for production rates under various frying conditions)

MULTIPLE PRODUCT VARIETIES

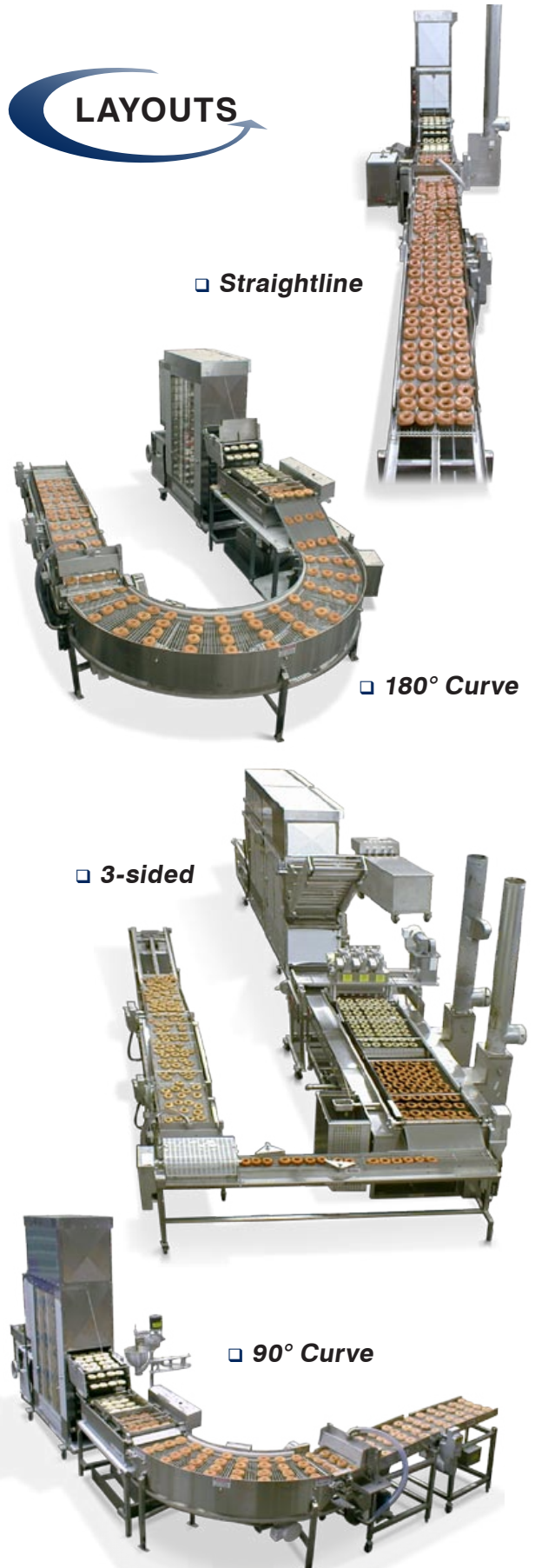


ENHANCE YOUR BUSINESS...

Commissaries, wholesalers and exhibition-style bakeries in over 25 countries use the Century system to enhance sales, simplify production and reduce costs. Wherever you find donuts, you'll find Century – the method preferred by high quality donut producers, and backed by Belshaw's decades of specialization in donut production machinery.



**LAYOUTS**





## 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.



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

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.



**Features (Gas And Electric Models)**

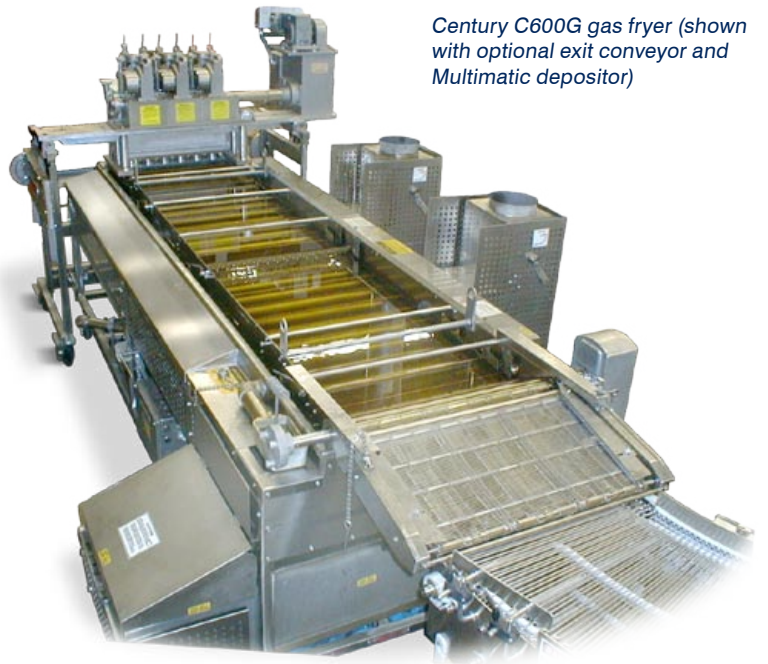
- Heavy duty construction.
- Removable conveyor for easy cleaning.
- Multiple turner and submerger options allow for production of a variety of products with quick changeover.
- Variable speed conveyor drive motor.
- Moving drop plate option allows cake donuts to gain bouyancy naturally.
- Central control 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-retractible 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



**FRYER OPTIONS**

■ Flight bar spacing

Donuts are carried through the fryer by flight bars spaced at buyer option as follows: either 3"(76mm), 4"(102mm) or 4.5"(114mm). Measurements are taken center-to-center. Subtract the width of a flight bar (3/8"/10mm) to determine space between bars.

■ Multiple turners

Standard conveyor includes one turner. Up to three additional turners (e.g. for french crullers) may be optionally installed. Changeover between various turner configurations is fast.

■ Feed Table

In cases where a rack proofer (or no proofer at all) is used, a synchronized Feed Table **A** loads raised donuts into the fryer. (See Century Product Guide Page 36 for more feed table information)

■ Transfer Conveyor

Transfer Conveyor **B** enables rapid changeover between caked and raised donuts. The transfer conveyor allows the proofer to be permanently located at a small distance from the fryer. The cake donut depositor can then be exchanged with the transfer conveyor, without needing to move the proofer (see page 20 for more information on the Transfer Conveyor).

■ Exit Chute / Exit Conveyor

**Exit chute** **C** (standard) drops just-fried donuts onto the glazing and cooling line.

Wire-belted **Exit conveyor** **D** (optional) transfers donuts while keeping each row in line - an asset for exhibition style production and for more efficient screen loading.

■ Submerger

A submerging conveyor **E** guides donuts under the shortening. The submerger extends approximately 1/3 the length of the fryer and retracts in seconds to change back to normal frying. (C300G and C600G only)

■ Control panel options

Standard control panels are located on the body of the fryer. Remote control console **F** is standard on C300G and larger fryers. Includes START/STOP controls for proofer, depositor, shortening melter and glazeline. Console may be located up to 50 feet (15m) from fryer. PLC controller option is also available on some systems.

Feed Table  
(See also page 36)



Transfer conveyor



Exit chute (standard)



Exit conveyor



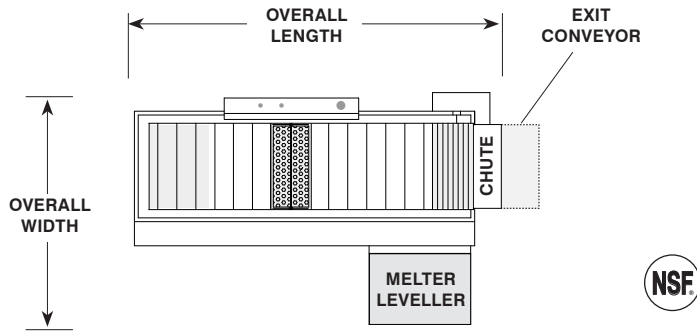
Submerging conveyor



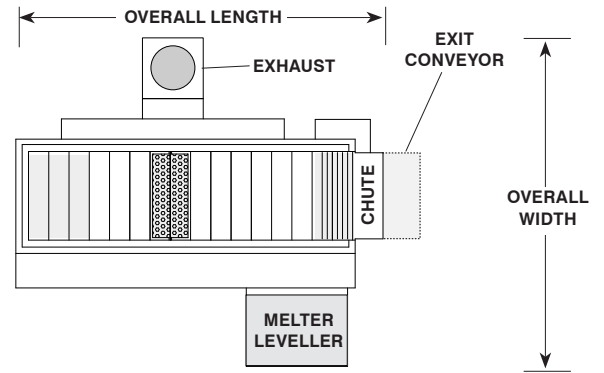
Remote console  
(standard on C300G and larger fryers)



Century Electric Fryer



Century Gas Fryer



Century Fryer Dimensions & Power

Note: If exit conveyor is chosen, add +16"(41cm) to overall length

MODEL	TYPE	OVERALL HEIGHT	OVERALL LENGTH	OVERALL WIDTH	SHORTENING CAPACITY	APPROX SHIPPING WEIGHT	ELECTRICAL			GAS	
							208/240V 50/60hz 1ph	208/240V 50/60hz 3ph	380/440V 50/60hz 3ph	BTU/hr	Inlet dia.
C100	Electric	42" (105cm)	72" (183cm)	41" (103cm)	110lbs (50kg)	420lbs (191kg)	58/66 A	33/38 A	17/20 A		
Mark VI	Electric	41" (104cm) <sup>1</sup>	77" (195cm) <sup>1</sup>	32" (82cm)	106lbs (48kg)	569lbs (259kg)		37 A	22 A		
C200	Electric	42" (105cm)	72" (183cm)	45" (113cm)	188lbs (85kg)	545lbs (248kg)	100/115 A	59/68 A			
C200G	Gas	42" (105cm)	72" (183cm)	52" (131cm)	346lbs (157kg)	630lbs (286kg)	5 A			188,000	1" NPT
C300G	Gas	42" (105cm)	72" (183cm)	63" (159cm)	700 lbs (318kg)	1020lbs (464 kg)	7.5 A			200,000	1" NPT
C400	Electric	43" (109cm)	130" (330cm)	52" (131cm)	478lbs (217kg)	1200lbs (545kg)		118/135 A	66/76 A		
C400G	Gas	45" (114cm)	130" (330cm)	53" (133cm)	600lbs (272kg)	1600lbs (727kg)	10 A	10 A		350,000	1" NPT
C600	Electric	43" (109cm)	130" (330cm)	63" (159cm)	675lbs (306kg)	2000lbs (909kg)		184/212 A	100/115 A		
C600G	Gas	45" (114cm)	130" (330cm)	80" (203cm)	1250lbs (568kg)	2100lbs (954kg)	10 A	10 A	10 A	360,000	1" NPT
C10G	Gas	104" (264cm) <sup>2</sup>	130" (330cm)	80" (203cm)	1250lbs (568kg)	2500lbs (1136kg) <sup>3</sup>		51A	32 A	360,000	3/4" NPT
C800	Electric	43" (109cm)	130" (330cm)	72" (182cm)	875lbs (397kg)	2350lbs (1068kg)		230/265 A			
C800G	Gas	45" (114cm)	130" (330cm)	72" (179cm)	1500lbs (682kg)	2600lbs (1182kg)	15 A	15 A	15 A	565,000	1" NPT

Note 1: Dimensions and shipping weight include fryer and support table      Note 2: C10G overall height includes hood      Note 3: Add 1000lbs to C10G if hood included.

Century Fryer Options Summary ✓ Standard + Optional

CENTURY MODEL		Mark VI Electric	C100	C200	C400	C600	C800	C200G Gas	C300G	C400G	C600G	C10G	C800G
SHORTENING MELTER	Upright	EZ Melt	✓	✓	✓	✓	✓	✓		✓			✓
	Slide-in	melter filter							✓		✓	✓	
DROP PLATE	Stationary	✓	✓	✓				✓					
	Moving			+	✓	✓	✓	+	✓	✓	✓	✓	✓
EXIT METHOD	Chute	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
	Conveyor			+	+	+	+	+	+	+	+	✓	+
SUBMERGER	Partial							+	+		+	+	
	Full Length		+	+									
CONTROL PANEL	Analog controls	✓	✓	✓									
	Digital controls & display				✓	✓	✓	✓	✓	✓	✓	✓	✓
	Remote control console				✓	✓	✓		✓	✓	✓	✓	✓
TURNERS	1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	2	+	+	+	+	+	+	+	+	+	+	+	+
	3	+	+	+	+	+	+	+	+	+	+	+	+
SPACING	3" (76mm)		+	+	+	+	+	+	+	+	+	+	+
	3.5" (89mm)		+	+	+	+	+	+	+	+	+	+	+
	4" (102mm)	3.75"/95mm	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	4.5" (114mm)		+	+	+	+	+	+	+	+	+	+	+
HEAT	Heat zones	1	1	1	2	2	2	1	1	2	2	2	2
	Gas - atmospheric							✓	✓	✓	✓		
	Gas - pre-mixed											✓	✓
PIE FRYER	Pies/french fries/noodles		+	+									



## CENTURY THERMOMATIC PROOFER

Belshaw's Thermomatic (TM) Proofers, designed in concert with our Century Fryers, are manufactured with the goal of improving your efficiency. The TM Proofer automatically controls the proofing environment, ensuring each donut receives virtually identical proofing - time and time again - improving product consistency and yield, and reducing labor requirements.

Flexibility and durability are hallmarks of the Belshaw TM Proofer Line. Five TM proofer sizes, with several length, height, infeed and outfeed options, allow Belshaw to tailor a proofer to your specific requirements.

The TM Proofer minimizes your labor requirements by automating donut production. Donuts can be automatically transferred, placed or cut directly onto the proofing trays. The trays are then carried through the electronically controlled proofer environment automatically, at a speed synchronized to the fryer, ensuring a virtually identical proof for each donut.

The TM Proofer requires little knowledge or experience to operate reliably. You can rely on the TM Proofer to maintain the environment you select - and produce consistent results.

The Century Thermomatic Proofer is ideal for exhibition-style production. Windows allow viewing the donuts as they travel through the proofer.

Belshaw's Dustless Proofing option eliminates the need to put flour on the proofer trays. Donuts are transferred cleanly using an exclusive active release system. The Dustless Option improves quality and saves money, extending fryer-shortening life, and reducing cleaning labor.



*Century proofers  
TM200 (left) and  
TM600 (right)*



*2-section Century  
proofer TM600*

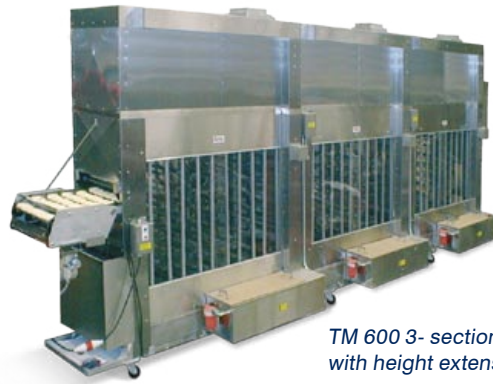


*Century proofer  
TMK-VI*



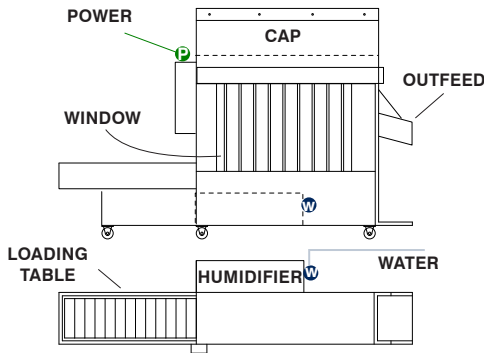
**Features**

- Digital Controls and Displays.
- Automatic water feed.
- Independent temperature and humidity controls for multi-section proofers.
- Adjustable safety clutch for uncoupling motor in the event of abnormal motion resistance.
- NSF Listed.
- Active Release System option for flour-free (dustless) proofing.
- Several Height Extension Options for longer proof times.



*TM 600 3- section proofer with height extension*

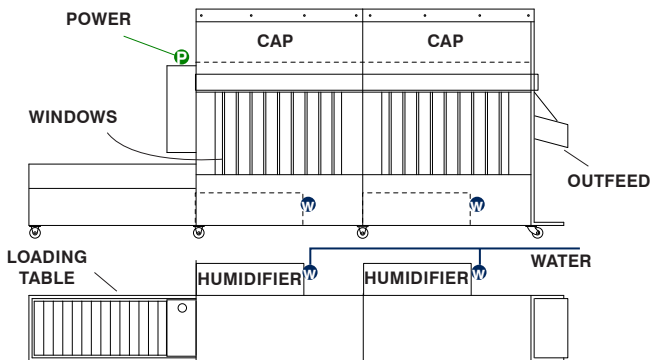
**SINGLE SECTION PROOFER**



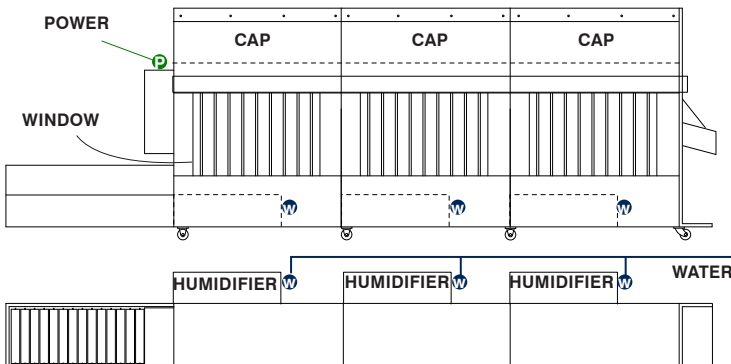
**Proofer Dimensions**

MODEL	SECTIONS	LENGTH	WIDTH	STANDARD HEIGHT	HEIGHT WITH 36" (92cm) EXTENSION
TM100	1	13'-7" (4.14m)	3'-0" (92cm)	7'-1" (2.16m)	10'-1" (3.07m)
	2	22'-0" (6.71m)	3'-0" (92cm)	7'-1" (2.16m)	10'-1" (3.07m)
TMK VI	1	9'-0" (2.74m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM200	1	13'-7" (4.14m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
	2	22'-0" (6.71m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM300	2	22'-0" (6.71m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
TM400	2	22'-0" (6.71m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM600	2	22'-0" (6.71m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
TM800	2	22'-0" (6.71m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)

**TWO SECTION PROOFER**



**THREE SECTION PROOFER**



**Determining the Overall Size of your Proofer**

- The final size of your proofer is affected by a variables such as:
- Temperature
- Rate of advance of the fryer
- Number of sections in the proofer
- The height of the proofer
- Total number of baskets.

Ask your Belshaw sales specialist to help you determine the final size of your proofer.





## CENTURY MULTIMATIC CAKE DONUT DEPOSITOR

Belshaw's Multimatic Cake Donut Depositor has been an industry standard for high-volume cake donut depositing for decades. The Multimatic, together with the wide selection of Belshaw donut plungers, provides the flexibility you need to produce a wide variety of cake donuts. Furthermore, durable construction allows the Multimatic to deposit consistent donuts reliably – time after time – over years of continuous service.

### MULTIMATIC MODELS:

- **STANDARD** (MDDRF models) - 2, 4, 6, 8 or 10 deposits per cycle depending on model
- **MULTI-SPACE** (MS models) - Depending on the donut size, the base of the depositor can be changed to allow enough donut cuts to fill the fryer width. Donut production capacity can be increase by up to 33%.
- **MULTI-SPACE WITH POWERFLEX** (MSPF models) Powerflex allows the operator to change all plunger weight setting at once, increasing accuracy and consistency and saving labor.
- **MD2** - Designed for C100 only. 2 fixed deposits per cycle.
- **MS-HS High Speed Depositor** - See Page12



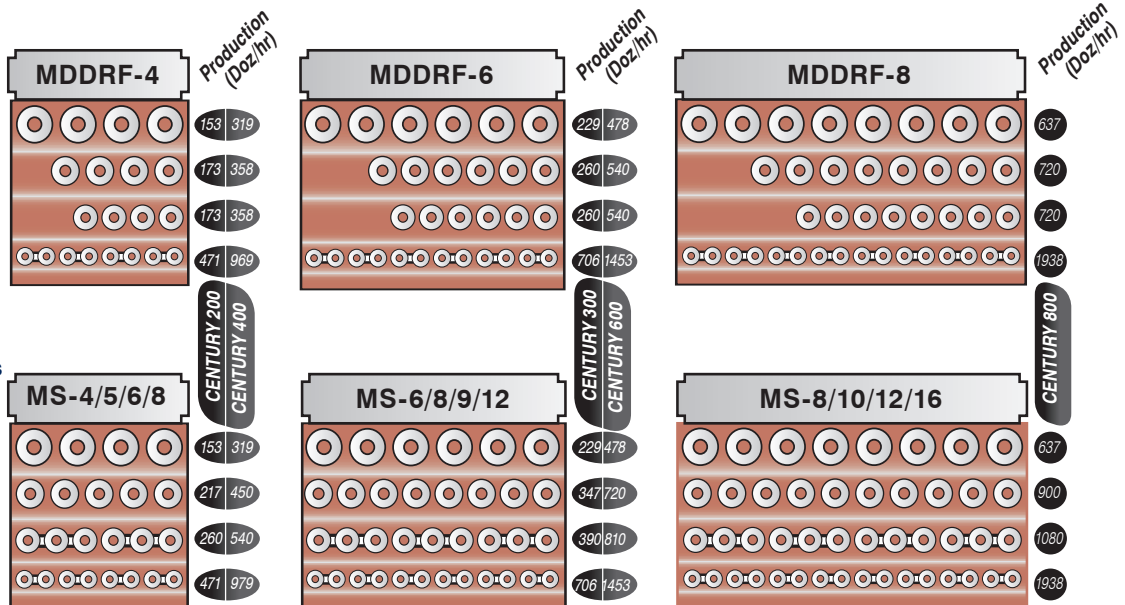
Multimatic MDDRF-6

### FRYER USAGE – Comparison of STANDARD and MULTI-SPACE Depositor Models

#### Standard Models

##### Plunger sizes:

- LARGE**  
max. 2-1/4" (57mm)
- MEDIUM**  
max. 1-7/8" (48mm)
- SMALL**  
max. 1-1/2" (38mm)
- MINIATURE**  
max. 1-1/8" (29mm)



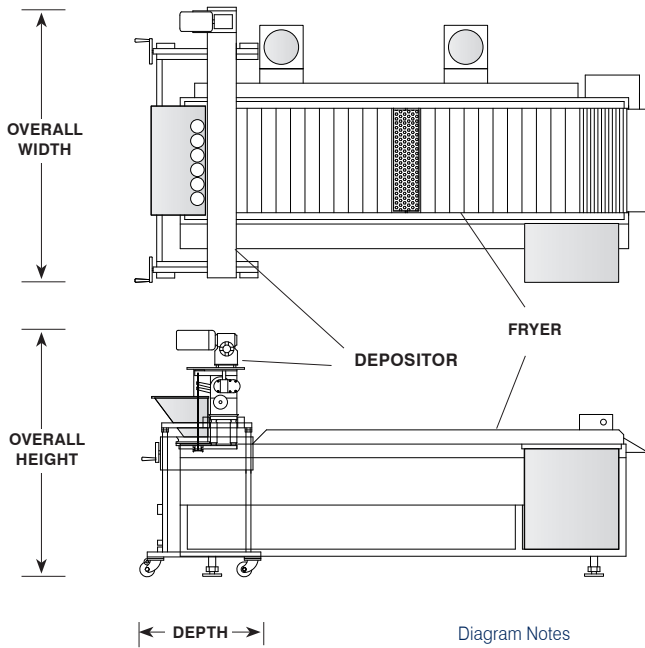
Production rates based on 90-second frying times. For estimated rates under various frying conditions see Century Product Guide Page 30. For plunger information see page 14.

**Features**

- Roto-Flex system allows weight adjustments while machine is running.
- Fast, no-tools-required clean-up.
- Automatic synchronization with donut fryer.
- Models fit donut fryers 18" to 50" in frying width (46-127 cm).
- Double plungers available for high-volume miniature donut production.
- Mountable on Mobile Lift Carrier with electric or manual height adjustment.
- NSF-listed.
- Electronic Deposit Counter option will stop machine after pre-selected number of cuts is completed.
- Optional Heavy-duty batter pouring chute.
- For Century 100 systems, the MD-2 depositor is mounted directly to the fryer. It is tiltable upward, allowing feed table insertion of raised donuts.



**Multimatic Diagrams**



**Diagram Notes**

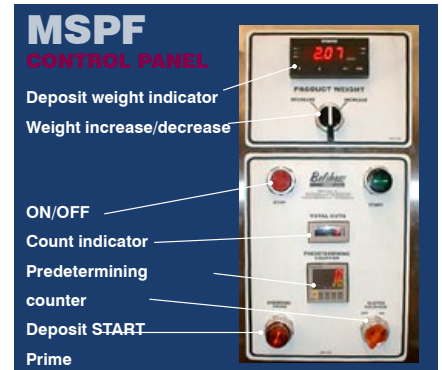
- 1 Diagram shows MDDRF-6 with mobile carrier.
- 2 Diagram includes fryer (C600G) for illustrative purposes

Top: Multimatic MDDRF-6 (shown with Century 300)

Above: Multimatic MDDRF-6

Right: Multimatic MD-2 (with Century 100, mounted directly to fryer)

Below: MSPF control panel



**Multimatic Dimensions & Power**

MODEL	SYSTEM	DIMENSIONS (WITH MOBILE CARRIER)			HOPPER CAPACITY	APPROX SHIPPING WEIGHT	POWER REQUIREMENTS			CONSTRUCTION
		WIDTH	HEIGHT	DEPTH			208/236V 50/60Hz 1ph	208/236V 50/60Hz 3ph	460/480V 50/60Hz 3ph	
MD-2	C100	24" (61cm)	31" (79cm)	29" (74cm)	50lbs (23kg)	260lbs (118kg)	3.7 A	2.4 A		Stainless steel, nickel-plated steel, mild steel, aluminum
MDDRF-4	C200/C400	60" (152cm)	71" (180cm)	37" (94cm)	85lbs (39kg)	1260lbs (573kg)	4.4 A	2.9 A		
MS-4/5/6/8	↓	60" (152cm)	71" (180cm)	37" (94cm)	105lbs (48kg)	1350lbs (614kg)	5.8 A	3.8 A		
MSPF-4/5/6/8		68" (173cm)	71" (180cm)	37" (94cm)	105lbs (48kg)	1460lbs (664kg)	6.6 A	4.3 A		
MDDRF-6	C300/C600	72" (183cm)	71" (180cm)	37" (94cm)	130lbs (59kg)	1425lbs (648kg)	6.4 A	4.2 A		
MS-6/8/9/12	↓	73" (185cm)	71" (180cm)	37" (94cm)	150lbs (68kg)	1500lbs (682kg)	6.4 A	4.2 A		
MSPF-6/8/9/12		88" (224cm)	71" (180cm)	37" (94cm)	150lbs (68kg)	1670lbs (759kg)	8.5 A	5.6 A		
MDDRF-8	C800	84" (213cm)	71" (180cm)	37" (94cm)	195lbs (89kg)	1765lbs (802kg)	6.6 A	3.6 A	1.4 A	
MS-8/10/12/16	↓	85" (216cm)	71" (180cm)	37" (94cm)	195lbs (89kg)	1860lbs (845kg)	8.5 A	5.6 A	3.3 A	
MSPF-8/10/12/16		96" (244cm)	71" (180cm)	37" (94cm)	195lbs (89kg)	2000lbs (909kg)	8.5 A	5.6 A	3.3 A	



Is your bakery currently running a gem (mini-donut) line using a Cake Donut Pressure Cutter? Are you tired of the expenses created because of time-consuming product changeovers and machine clean-up? If yes, then Belshaw has a solution for you. Belshaw has developed a High-Speed Multi-Spaced version of the Belshaw MultiMatic, which has long been the industry standard for cake donut production. It is a proven reliable machine that can produce a wide variety of cake donut products and sizes, offers quick product changeover and is easy to operate and easy to clean. In addition to these features, Belshaw can now offer you production rates of 100+ cuts-per-minute at 20 cuts across the fryer!

The Belshaw High-Speed MS Depositor utilizes the latest technology in the form of Closed Loop Servo Motor Controls and a Dual Axis Motion Control System. Deposit cycles are synchronized precisely to the fryer so that the placement of the donut remains in the center of the pocket.

### Comparison with Standard MS Depositor

#### 1 – Mechanical Life

The High-Speed MS Depositor uses continuous motion rather than a single-revolution deposit cycle. The mechanical life of the depositor is greatly improved with less stresses on drive gears, couplings, cams, trip arms, and plungers.

#### 2 – Cycle Rates

The continuous motion of the High-Speed MS Depositor allows cycle rates of 100 cycles/min, substantially higher than the 62 cycles/min of a standard MS Depositor.

#### Retrofits

While it is best to specify a High-Speed Depositor in conjunction with a new fryer, existing fryers can be retrofitted with the electronics required to signal a High-Speed Depositor.



*Belshaw MS-15HS (15 plungers).*



*Belshaw MS-20HS (20 plungers).*

### Principal Features

- Multi-Space – allows later reconfiguration of depositor for 10 /15 / 20 deposits per cycle (corresponding to large, medium and mini donuts respectively).
- Real-time Electronic Advance/Retard – locates and synchronizes deposits precisely with fryer pockets.
- Deposit counter with automatic stop when predetermined count is reached.
- Mobile Lift Carrier with adjustable stops to locate depositor in precise position relative to fryer.
- 100 deposits per minute.
- Fast, no-tools-required cleanup.

### Options

- Powerlift – motorized raise/lower of depositor head
- Batter chute
- Bowl rest

### Electrical

- 208/240 Volt 50/60 HZ 30 Amps or 440/480 Volt 50/60 HZ 15 Amps

### Dimensions

MS depositors are sized to buyer specifications in order to match your fryer. Hopper capacity is approximately 250 lbs (113 kg).

## MULTIMATIC AND VACUMATIC PLUNGERS

Century plungers and cylinders are precision-made from high quality stainless steel. Plungers and cylinders are manufactured to close tolerances to produce clean cuts over a long production lifetime.

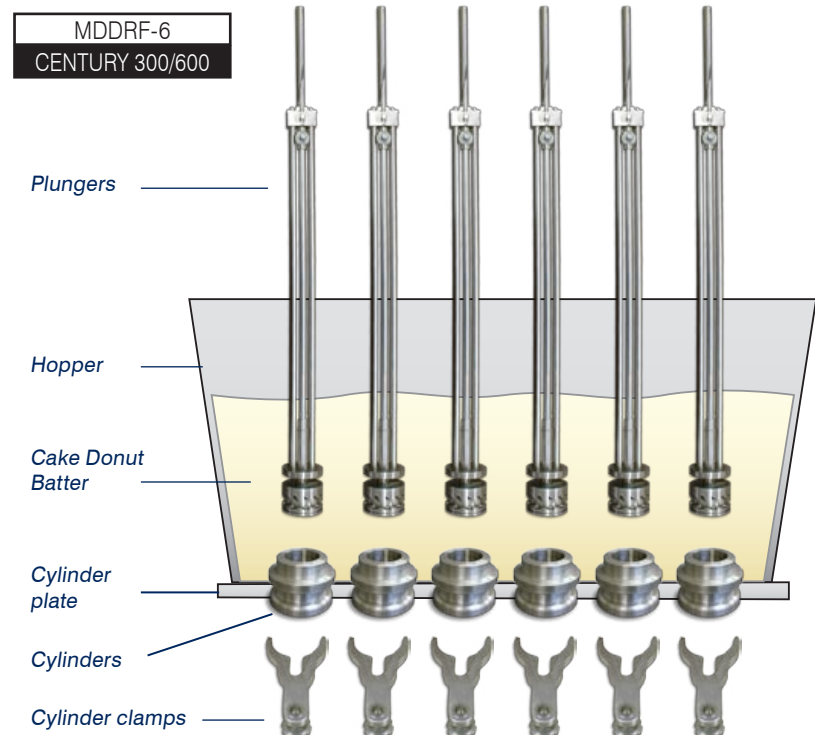
### Standard Multimatic depositors (MDDRF models)

- Standard equipment with Multimatic MDDRF models includes 1-3/4in (45mm) plain plungers with matching cylinders and cylinder clamps.
- Variety plungers of equivalent diameter can be inserted in place of the original plungers.
- Different diameter plungers will require different diameter cylinders.
- New cylinder clamps will be required if the diameter of one set of plungers you will use is 1-7/8in(47mm) or more AND the diameter of another set is 1-3/4in (45mm) or less.
- For mini-donuts, you will need: double plungers, double cylinders, double cylinder clamps, double cylinder plate.

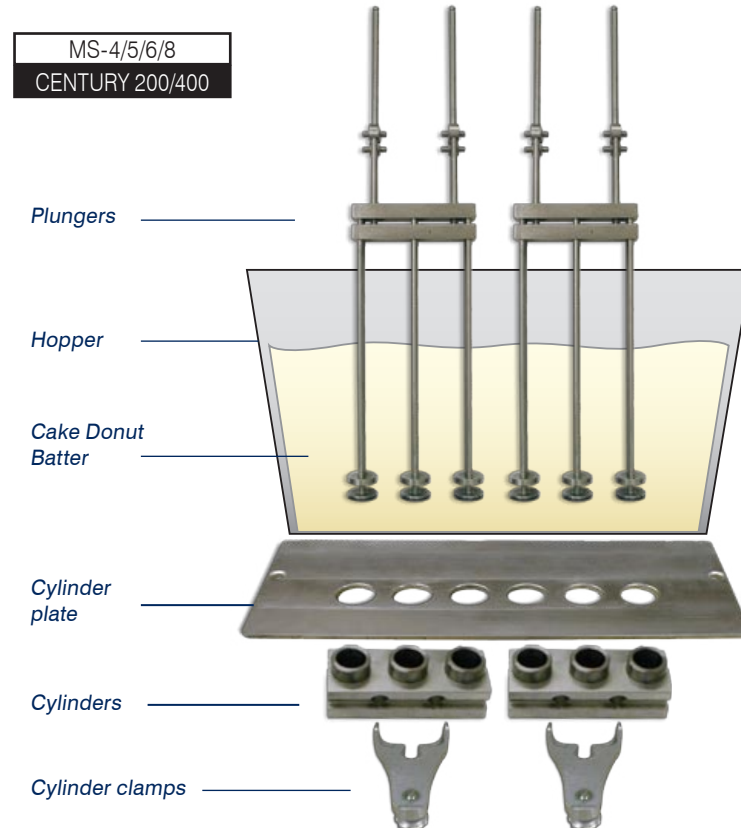
### Multi-Space Multimatic depositors (MS and MSPF models)

- Plungers, cylinders, cylinder clamps and cylinder plate are purchased separately.
- Single-cut, double-cut and triple-cut plunger sets are available.
- Multi-Space layouts for Century fryers are shown on Page 10 of the *Century Product Guide*.

Example of standard Multimatic plunger set

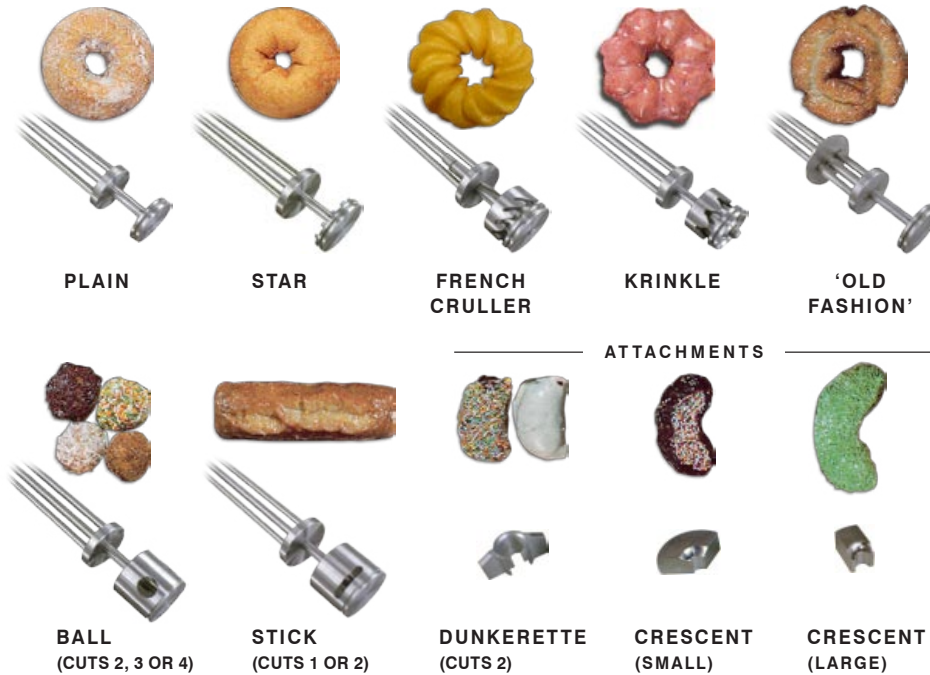


Example of Multi-Space plunger set (triple-cut)



**CAKE DONUT PLUNGER SELECTION**

Make a wide variety of specialty donuts with top-quality Belshaw cake donut plungers. Small attachments to a Belshaw plain plunger allow even greater possibilities.



**Cake Donut Plungers  
Size And Product Weight**

PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8 in	22.2mm	3 oz. (85g)	5 oz. (142g)
1 in	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8 in	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4 in	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8 in	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2 in	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8 in	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4 in	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8 in	47.6mm	19 oz. (539g)	24 oz. (680g)
2 in	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8 in	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4 in	57.2mm	28 oz. (794g)	34 oz. (964g)

Product weights are estimates only. Your results may vary.

**Cake Donut Plunger  
Size Range**

	PLUNGER OR ATTACHMENT	DIAMETER (1/8in INCREMENTS)		
		MIN	MAX	
PLUNGER	PLAIN	7/8 in	2-1/4 in	
	STAR	7/8 in	2-1/4 in	
	FRENCH CRULLER	1-1/8 in	2-1/4 in	
	KRINKLE	1-1/2 in	2 in	
	BALL (Specify 2, 3 or 4 holes)	1-1/2 in	2-1/4 in	
	STICK (Specify 1 or 2 cuts)	1-1/2 in	2 in	
	SUPER (‘Old fashion’)	1-1/2 in	2-1/4 in	
	DUNKERETTE (Cuts 2)	1-1/2 in	2 in	
	ATTACHMENT	CRESCENT (Small)	1-1/2 in	2 in
		CRESCENT (Large)	1-1/2 in	2 in



## CENTURY VMRF EXTRUDER

Belshaw's Vacumatic (VMRF) yeast-raised donut extruder deposits ring donuts automatically onto the Belshaw Thermomatic Proofer and other proofers. Dough is placed into the VMRF hoppers and is automatically deposited on the proofer trays - eliminating the need for a make-up line and the associated kneading, rolling and cutting.

The VMRF incorporates the flexibility you need. Fresh dough can be added to the depositor continuously, eliminating the downtime associated with replenishing pressure cutters and improving efficiency up to 25%. Five machine sizes and a variety of plunger sizes allow Belshaw to tailor a VMRF to your specific needs. Also, the need to apply flour to the proofer trays is eliminated by using Belshaw's dustless Thermomatic Proofer Active-Release System.

Belshaw's VMRF is designed to be durable - even in tough high-volume production environments. This durable construction, when combined with Belshaw's plunger designs, produces a round, uniform donut repeatedly and reliably - time after time.

### Features

- Roto-Flex system allows weight adjustments while machine is running.
- Fast, no-tools-required, clean-up.
- Automatic synchronization with donut proofer.
- Deposit weight is adjustable between 1.5oz to 3oz (35g to 70 g)
- Models fit donut fryers 16 – 50in frying width (40 – 127cm).
- Designed for fryers from 2 to 10 full-sized donuts across, up to 22,000 pieces per hour.
- Mountable on Mobile Lift Carrier with electric or manual height adjustment.



Top; Belshaw Vacumatic VMRF-4 with Century TM200 automatic proofer



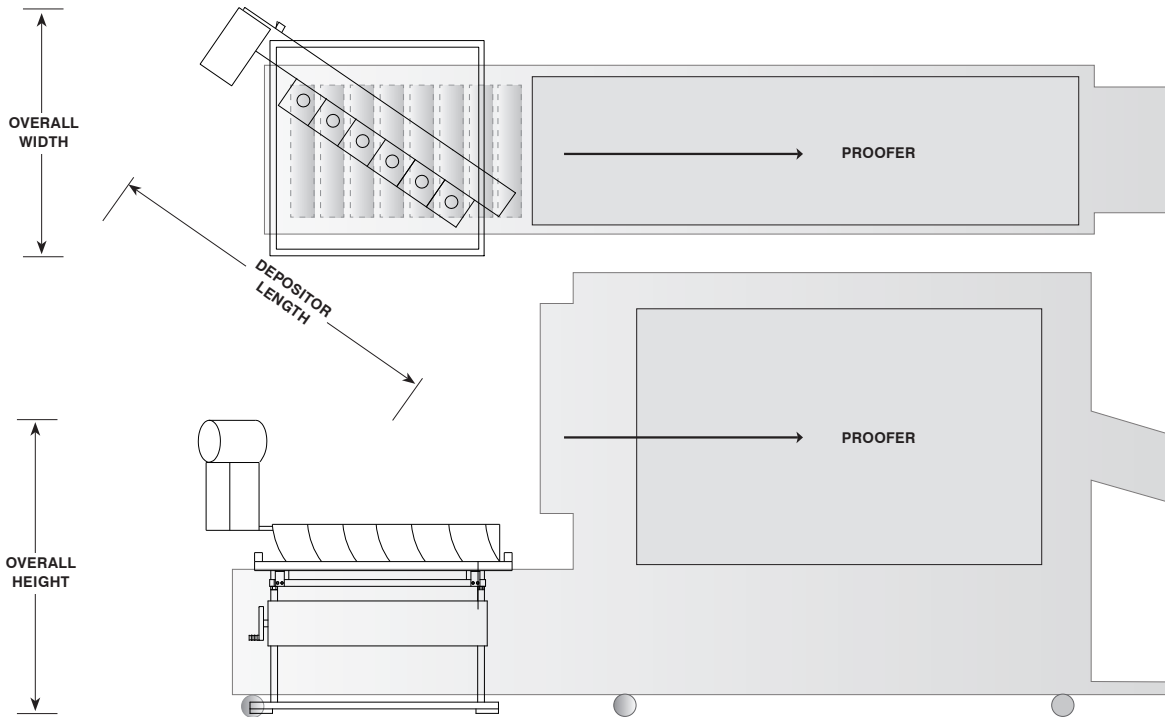
Above; Belshaw Vacumatic VMRF-8 with Century TM800 automatic proofer



Belshaw Vacumatic – deposits ring donuts directly to automatic proofer



Vacumatic Diagrams



Dimensions And Power Requirements

MODEL	SYSTEM	NUMBER OF DONUTS ACROSS	DIMENSIONS (WITH MOBILE CARRIER)			HOPPER CAPACITY	APPROX SHIPPING WEIGHT <sup>1</sup>	ELECTRICAL
			DEPOSITOR LENGTH	CARRIER WIDTH	OVERALL HEIGHT			208/240V 50/60Hz 1ph
VMRF-1	Any	1	25in (0.64m)	10in (0.25m)	36in (0.91m)	20lbs (9kg)	180lbs (82kg)	3.4 A
VMRF-2	C100	2	50in (1.27m)	31in (0.79m)	76in (1.93m)	40lbs (18kg)	1200lbs (545kg)	3.9 A
VMRF-4	C200/C400	4	74in (1.88m)	42in (1.07m)	76in (1.93m)	80lbs (36kg)	1650lbs (750kg)	6.6 A
VMRF-6	C600	6	88in (2.24m)	52in (1.32m)	77in (1.96m)	120lbs (55kg)	1950lbs (886kg)	7.4 A
VMRF-8	C800	8	96in (2.44m)	64in (1.63m)	79in (2.01m)	160lbs (73kg)	2350lbs (1068kg)	9 A

Notes

<sup>1</sup> Shipping weight includes carrier (except for VMRF-1 which uses a stationary table).

VMRF PLUNGERS

The action of the Vacumatic plunger is designed to minimize stress on the actively rising dough. Plunger sets for Century Vacumatic (VMRF) models are precision-made from high quality stainless steel. For ring donuts in three sizes, using plunger head diameters 1-1/8in (29mm), 1-1/4in (32mm) and 1-3/8in (35mm).

Right: Plungers for Vacumatic (VMRF)





- **4, 5 or 6 cutters**
- **Cuts rings and shells**
- **Synchronizes with all automatic proofers**
- **In-motion cutter adjustment**
- **A.S.M.E. certified pressure vessel**
- **All stainless steel construction**
- **Menu-driven PLC touch-screen control**
- **Full-access hopper for fast, easy refill and cleanout**



**If you are a producer wanting to run extruded yeast-raised donuts on a 4, 5 or 6-across donut system, the Belshaw Pressure Cutter is the answer you have been waiting for. Belshaw has introduced features that make pressure-cut raised donuts efficient for production up to 600 dozen per hour.**

First, the Belshaw Pressure Cutter is PLC-controlled, with a menu-driven touch screen. The PLC can adjust product weights with precision while the cutter is still running. The touch screen controller also allows the operator to make use of centralized batch counting and target setting.

A second new feature is the Belshaw Pressure Cutter's hopper design. The entire area is without corners and immediately visible and accessible below the full sized hatch. The hatch itself releases quickly in a single motion. The results are fast refills and a minimum of production delay.

The Pressure Cutter is adaptable for 4, 5, or 6 cutters. Cutter sizes are available for a range of product weights and dimensions. It is a robust machine manufactured to Belshaw's standards of high product quality and long service life.



*Top: Belshaw Pressure Cutter (ring donuts)*



*Middle: Belshaw Pressure Cutter (bismarcks)*



*Bottom: Belshaw Pressure Cutter (Ring cutter; Shell cutter)*



## CENTURY AUTOMATIC GLAZER

Belshaw's Century Glazer minimizes your labor requirements by automating donut glazing. Donuts are automatically conveyed through a continuously flowing curtain of glaze, allowing uniform glaze application to each donut while reducing labor and sanitation concerns.

The Century Glazer is ideal for exhibition-style production. Donuts traveling under the glaze waterfall are an integral part of the donut production "show".

### Features

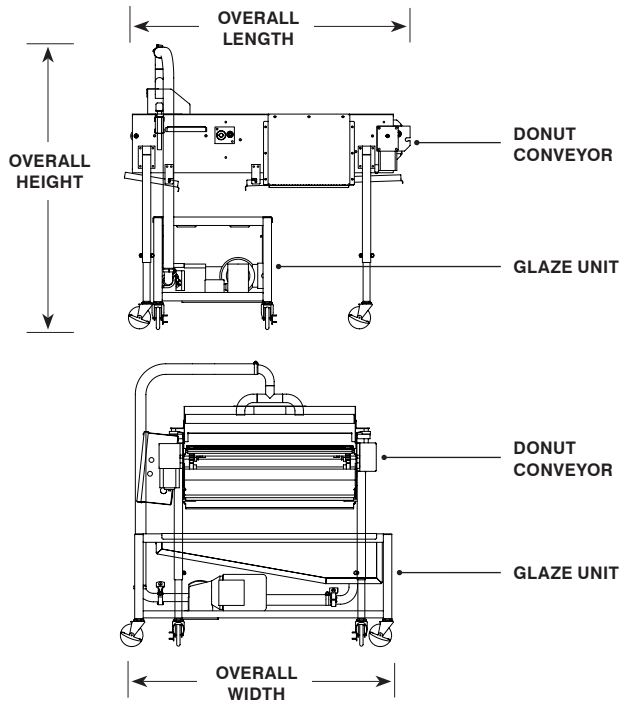
- Large glaze tank.
- Easy to clean glaze pump.
- Adjustable glaze flow.
- Adjustable glaze applicator height.
- Adjustable leg height.
- Heavy-duty stainless steel wire belting.
- Removable conveyor unit for easy cleaning.
- Simple, water-resistant plug-in connection to other Century equipment.
- Variable speed drive.
- Moisture-proof, wash-down motor.
- Glaze heater option.



Century glazer GL30  
(compatible with C300, C600,  
and C10G systems)



CENTURY GLAZER VIEWS



Dimensions And Power

MODEL	CENTURY SYSTEM	CONVEYOR BELT WIDTH	DIMENSIONS			APPROX SHIPPING WEIGHT	ELECTRICAL	
			LENGTH	WIDTH	HEIGHT		V	A
GL18	Mark VI • C100 • C200 • C400	18" (46cm)	52" (132cm)	34" (86cm)	47in (119cm)	650lbs (295kg)	208/240V 50/60hz 1ph	6.0 A
GL30	C300 • C600 • C10G	30" (76cm)	52" (132cm)	46" (117cm)	47in (119cm)	790lbs (359kg)	208/240V 50/60hz 1ph	6.0 A
GL36	C800	36" (91cm)	52" (132cm)	52" (132cm)	47in (119cm)	930lbs (423kg)	208/240V 50/60hz 1ph	6.0 A





## CENTURY FINISH-LINE CONVEYORS

Belshaw's Century Conveyor line is designed to work in conjunction with other Century equipment. All of Belshaw's Conveyors use high-quality stainless steel belting and are constructed for heavy-duty service and long life. These conveyors combine practical uses such as direction change and a cooling period with today's allure of exhibition-style production.

### Curved Conveyors

- 45°, 90° and 180° conveyors.
- Left-hand and right-hand configurations.
- Keep donuts organized in lines.
- Top-quality, stainless steel wire belting.
- Filler rods for small products such as donut balls/holes (optional).
- Adjustable safety clutch that uncouples motor in event of obstruction.
- Removable drip pans.
- Variable speed drive.
- Moisture-proof, wash-down motor.

### Cooling Conveyors

- Straight configuration.
- CC models include fans for extra cooling
- SC models do not include fans
- 6, 9 or 12 foot lengths
- Variable speed drive.
- Moisture-proof, wash-down motor.



◀ Century 90°  
curve conveyor



Century 180° curve  
conveyor ▶

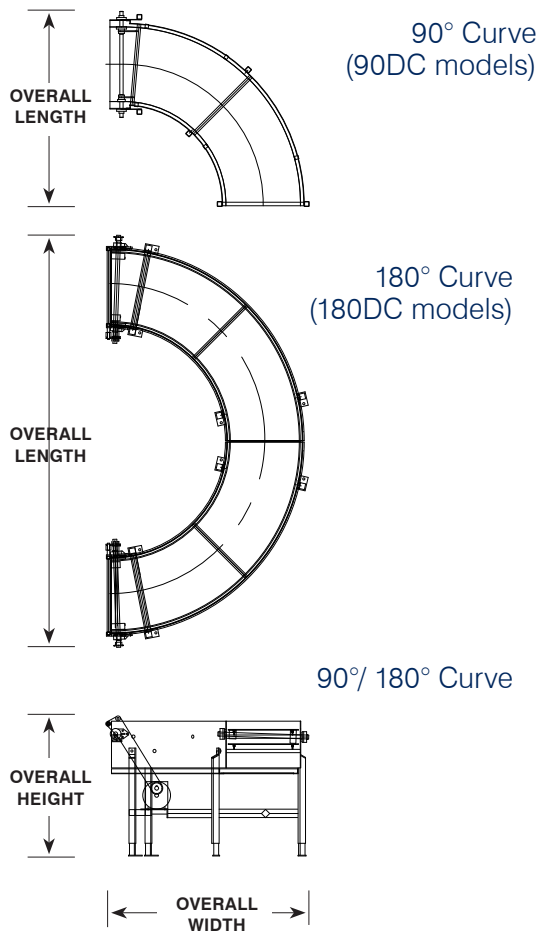


6 foot long model  
CC30-6 ▶



12 foot long model  
SC30-12 ▶

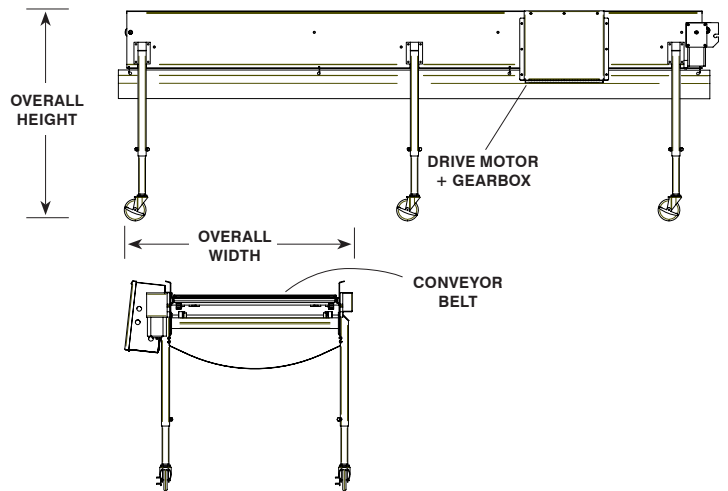
90° / 180° CURVE CONVEYORS



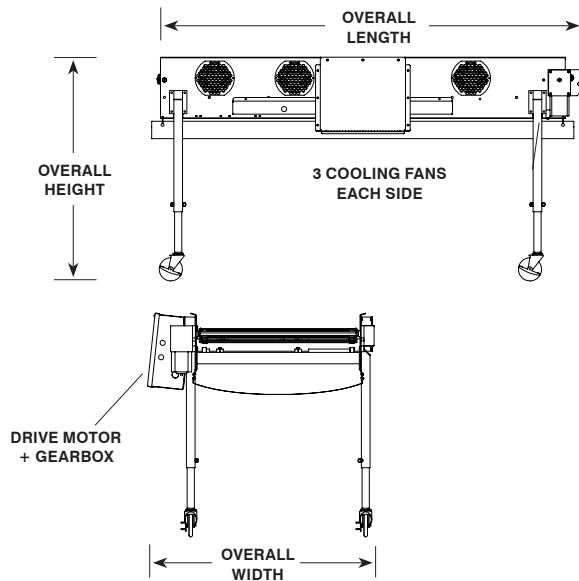
Maximum open space between curve conveyor rods

No filler rods (standard)	C100/MK VI/200/400 7/8" (22mm)	C300/600 1" (25mm)
With filler rods (optional)	3/8" (10mm)	5/16" (8mm)

COOLING CONVEYOR (SC30-12 shown)



COOLING CONVEYOR (CC30-6 shown)



Dimensions And Power

MODEL	CENTURY SYSTEM	FILLER RODS	LENGTH	WIDTH	HEIGHT	APPROX SHIPPING WEIGHT	ELECTRICAL	
							V	A
90DC-2000	Curve conveyor Mark VI•C100•C200•C400	No	58 in (147 cm)	50 in (127 cm)	37 in (94 cm)	350lbs (159kg)	240V 50/60Hz 1ph	2.5 A
90DC-2001	Curve conveyor Mark VI•C100•C200•C400	Yes	58 in (147 cm)	50 in (127 cm)	37 in (94 cm)	350lbs (159kg)	240V 50/60Hz 1ph	2.5 A
90DC-2002	Curve conveyor C300 • C600 • C10G	No	70 in (178 cm)	62 in (157 cm)	37 in (94 cm)	475lbs (216kg)	240V 50/60Hz 1ph	2.5 A
90DC-2003	Curve conveyor C300 • C600 • C10G	Yes	70 in (178 cm)	62 in (157 cm)	37 in (94 cm)	350lbs (159kg)	240V 50/60Hz 1ph	2.5 A
180DC-2000	Curve conveyor Mark VI•C100•C200•C400	No	101 in (257 cm)	59 in (150 cm)	37 in (94 cm)	650lbs (295kg)	240V 50/60Hz 1ph	2.5 A
180DC-2001	Curve conveyor Mark VI•C100•C200•C400	Yes	101 in (257 cm)	59 in (150 cm)	37 in (94 cm)	500lbs (228kg)	240V 50/60Hz 1ph	2.5 A
180DC-2002	Curve conveyor C300 • C600 • C10G	No	122 in (310 cm)	70 in (178 cm)	37 in (94 cm)	800lbs (364kg)	240V 50/60Hz 1ph	2.5 A
180DC-2003	Curve conveyor C300 • C600 • C10G	Yes	122 in (310 cm)	70 in (178 cm)	37 in (94 cm)	500lbs (228kg)	240V 50/60Hz 1ph	2.5 A
SC18-6 • CC18-6	Cooling conveyor Mark VI•C100•C200•C400	n/a	75 in (190 cm)	42 in (107 cm)	39 in (99 cm)	300lbs (136 kg)	240V 50/60Hz 1ph	4 A
SC18-9 • CC18-9	Cooling conveyor Mark VI•C100•C200•C400	n/a	111 in (282 cm)	42 in (107 cm)	39 in (99 cm)	450lbs (205 kg)	240V 50/60Hz 1ph	4 A
SC18-12 • CC18-12	Cooling conveyor Mark VI•C100•C200•C400	n/a	147 in (374 cm)	42 in (107 cm)	39 in (99 cm)	600lbs (272 kg)	240V 50/60Hz 1ph	4 A
SC30-6 • CC30-6	Cooling conveyor C300 • C600 • C10G	n/a	75 in (190 cm)	54 in (137 cm)	39 in (99 cm)	375lbs (170 kg)	240V 50/60Hz 1ph	4 A
SC30-9 • CC30-9	Cooling conveyor C300 • C600 • C10G	n/a	111 in (282 cm)	54 in (137 cm)	39 in (99 cm)	562lbs (256 kg)	240V 50/60Hz 1ph	4 A
SC30-12 • CC30-12	Cooling conveyor C300 • C600 • C10G	n/a	147 in (374 cm)	54 in (137 cm)	39 in (99 cm)	750lbs (341 kg)	240V 50/60Hz 1ph	4 A
SC36-6 • CC36-6	Cooling conveyor C800	n/a	75 in (190 cm)	60 in (152 cm)	39 in (99 cm)	450lbs (205 kg)	240V 50/60Hz 1ph	4 A
SC36-9 • CC36-9	Cooling conveyor C800	n/a	111 in (282 cm)	60 in (152 cm)	39 in (99 cm)	675lbs (306 kg)	240V 50/60Hz 1ph	4 A
SC36-12 • CC36-12	Cooling conveyor C800	n/a	147 in (374 cm)	60 in (152 cm)	39 in (99 cm)	900lbs (409 kg)	240V 50/60Hz 1ph	4 A

### CENTURY SCREEN LOADER

Belshaw's Century Screen Loader (SL) is designed to automatically load donuts on standard size wire screens. Donuts can then be easily transported to display, packaging or directly onto a Belshaw HI Batch Icer. The Screen Loader reduces labor by speeding up the screening process, improves yield by reducing the handling of warm donuts and provides further donut cooling time prior to packaging.

#### Features

- Three belt widths – 18in (46cm), 30in (76cm), 36in (91cm).
- DC drive motor outfeed with dial control.
- Moisture-proof, wash-down motor.



Century Screen Loader (SL30 shown)

### CENTURY TRANSFER CONVEYOR

Belshaw's Century Transfer Conveyor (TC) gently transfers yeast donuts from the proofer to fryer. The 'rubber-band' belting of the TC helps reduce starch and flour from entering the fryer, thereby extending shortening life.

The TC can be easily moved to allow for space for quick changeover to cake-donut production using a Multimatic Cake-Donut Depositor, eliminating the need to move a large Thermomatic Proofer.

#### Features

- Adjustable safety clutch to uncouple motor in event of obstruction.
- Standard wash-down motor.
- Rubber "O-ring" belting.



Century Transfer Conveyor (TC600)



### CENTURY SWEEP CONVEYOR

- Provides 180° direction change.
- Lower square footage requirements.
- Left-hand and right-hand configurations.
- Adjustable safety clutch that uncouples motor in event of obstruction.
- Removable drip pans.
- Removable conveyor for easy cleaning.
- Moisture-proof, wash-down motor.
- NSF, ETL Listed.



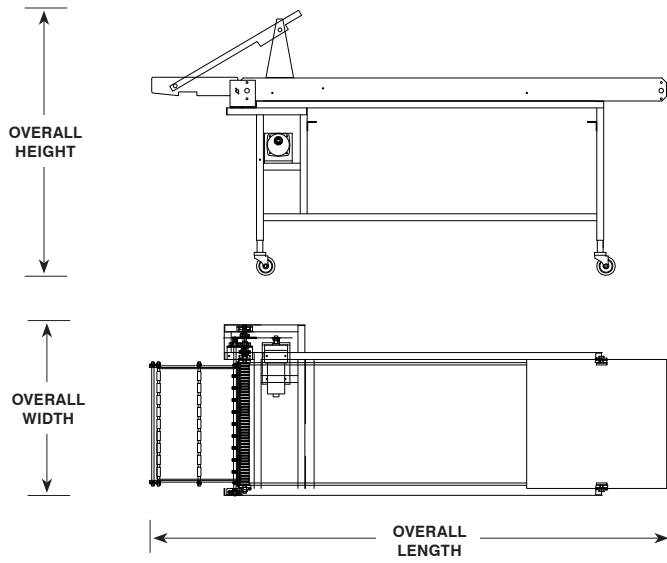
Century sweep conveyor (DC200)

Sweep conveyor operation

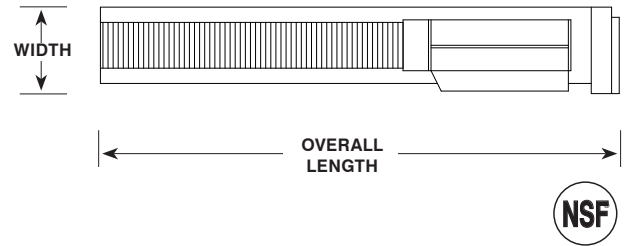




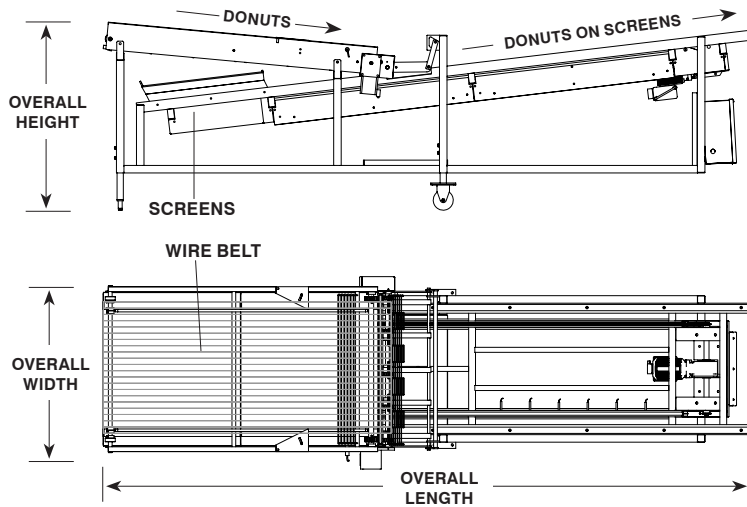
**TRANSFER CONVEYOR (TC models)**



**SWEEP CONVEYOR (DC models)**



**SCREEN LOADER (SL models)**



**Auxiliary Conveyors – Dimensions And Power**

MODEL	TYPE	CENTURY SYSTEM	CONVEYOR BELT WIDTH	OVERALL DIMENSIONS			APPROX SHIPP'G WEIGHT	ELECTRICAL	
				LENGTH	WIDTH	HEIGHT		V	A
TC600	Transfer conveyor	C300 • C600 • C10G	24.75" (63cm)	93" (236cm)	37" (94cm)	43" (109cm)	290lbs (132 kg)	208/240V 50/60hz 1ph	1.5 A
TC800	Transfer conveyor	C800	33" (84cm)	93" (236cm)	45" (114cm)	43" (109cm)	290lbs (132 kg)	208/240V 50/60hz 1ph	1.5 A
DC200	Sweep conveyor	Mark VI•C100•C200•C400	10" (25cm)	50" (127 cm)	15" (38 cm)	37" (94 cm)	290lbs (132 kg)	240V 50/60Hz 1ph	1.5 A
DC600	Sweep conveyor	C300 • C600 • C10G	10" (25cm)	88" (224 cm)	15" (38 cm)	37" (94 cm)	400lbs (182 kg)	240V 50/60Hz 1ph	1.5 A
DC800	Sweep conveyor	C800	10" (25cm)	96" (244 cm)	15" (38 cm)	37" (94 cm)	475lbs (216 kg)	240V 50/60Hz 1ph	1.5 A
SL18	Screen loader	Mark VI•C100•C200•C400	18" (46cm)	129" (328cm)	39" (99cm)	38" (97cm)	850lbs (386 kg)	208/240V 50/60hz 1ph	3.5 A
SL30	Screen loader	C300 • C600 • C10G	30" (76cm)	129" (328cm)	51" (129cm)	38" (97cm)	1050lbs (477 kg)	208/240V 50/60hz 1ph	3.5 A
SL36	Screen loader	C800	36" (91cm)	129" (328cm)	57" (145cm)	38" (97cm)	1210lbs (550 kg)	208/240V 50/60hz 1ph	3.5 A



## CENTURY ICER

Belshaw's HI-18 and HI-24 Icers provide fast, uniform icing of cake and raised donuts produced on the Century System. Full screens or bun pans can be iced in seconds. Special skills are not needed – consistent, uniform icing can be applied by a novice without handling the product or the icing.

Icing is held in a large capacity trough and warmed indirectly by a low wattage, uniform radiant heating system. Belshaw's unique donut handing system delivers the donuts to the icing and retrieves smudge-free finished products, without immersing the screen or bun pan.

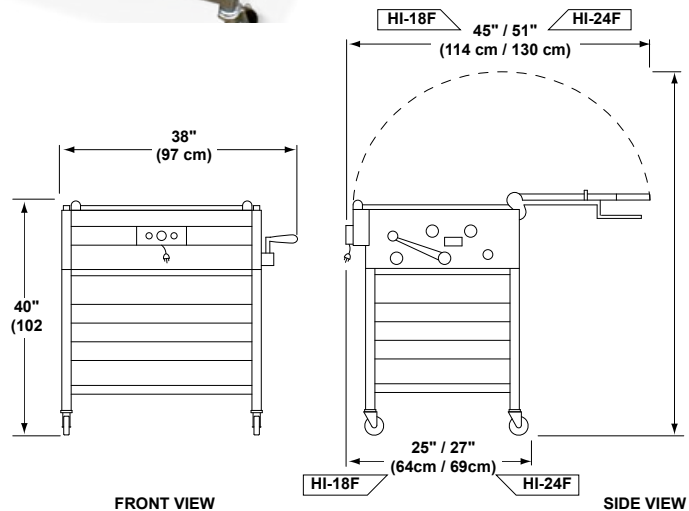
Floor models occupy little space and are movable on casters. Heavy duty construction and sound design facilitate cleaning and provide a durable product that stands up to years of everyday use.

### Features

- Ices any product up to 2 in (51cm) in height.
- Easily removable icing pan for quick changeover to other flavor icings.
- Storage space within floor models for 4 additional icing pans.
- Infinite range thermostat control.
- Mobile on 4 casters (2 lockable).
- Removable components for easy cleaning.
- Cleanable in rack washer once heating unit removed.
- Heavy duty construction of stainless steel, aluminum alloys, and plated steel.
- NSF approved.



HI-18 (left) and HI-24 (right)



### Screen sizes, capacity, dimensions and electrical data



MODEL	CENTURY SYSTEM	MAX SCREEN/ BUN PAN SIZE		ICING CAPACITY		NUMBER OF DONUTS (TYPICAL)	LENGTH x WIDTH x HEIGHT		SHIPPING WEIGHT		120V/50/60Hz/1ph MODELS		240V/50/60Hz/1ph MODELS	
		in	cm	lbs	kg		in	cm	lbs	kg	W	A	W	A
HI-18F	C100, C200, C400	18 x 26	46 x 66	50	23	24	38 x 45 x 17	97 x 114 x 43	220	100	900	7.5	1000	4.3
HI-24	C300, C600	23 x 23	58 x 58	60	27	36	38 x 51 x 40	97 x 130 x 102	394	179	1200	10	1300	5.7

**CENTURY SHORTENING FILTERS**

Belshaw Shortening Filters, designed to work with Century Fryers, provide an efficient means for shortening management. All shortening filters are mobile on heavy duty casters.

**Features (EZMelt 34 Melter/Filter)**

- Compatible with Century–Mark VI system.
- Heating element for melting shortening blocks.
- Long life reusable synthetic filter.
- Housed under Mark VI fryer, with fixed connection to fryer for pumping in shortening.
- Cube cutter for safe insertion and faster melting of shortening blocks.
- Rinse hose for cleaning fry debris from fryer.

**Features (SF225 and CSF350 models)**

- Compatible with smaller electric Century systems (electric fryers contain less shortening than gas fryers).
- Uses heavy duty paper filters.
- Pumps recycled shortening back through flexible hose to fryer.

**Features (CSF700, CSF 1400 and CSF 2400 models)**

- Compatible with larger Century systems.
- Uses heavy duty paper filters.
- Pumps recycled shortening back through flexible hose to fryer.
- Intake pump extracts liquid shortening from fryer. Outfeed pump recycles shortening back to fryer.

**Shortening Filter Selection**

CENTURY SYSTEM	SHORTENING FILTER
C100 / C200E	SF225
C200G	CSF350
C300G / C400E	CSF700
C400G	CSF1400
C600E / C600G / C10G	CSF1400
C800E / C800G	CSF2400

*EZ Melt 34 Shortening Filter (Century-Mark VI system)*



*CSF350 Shortening Filter (Century 200 system)*

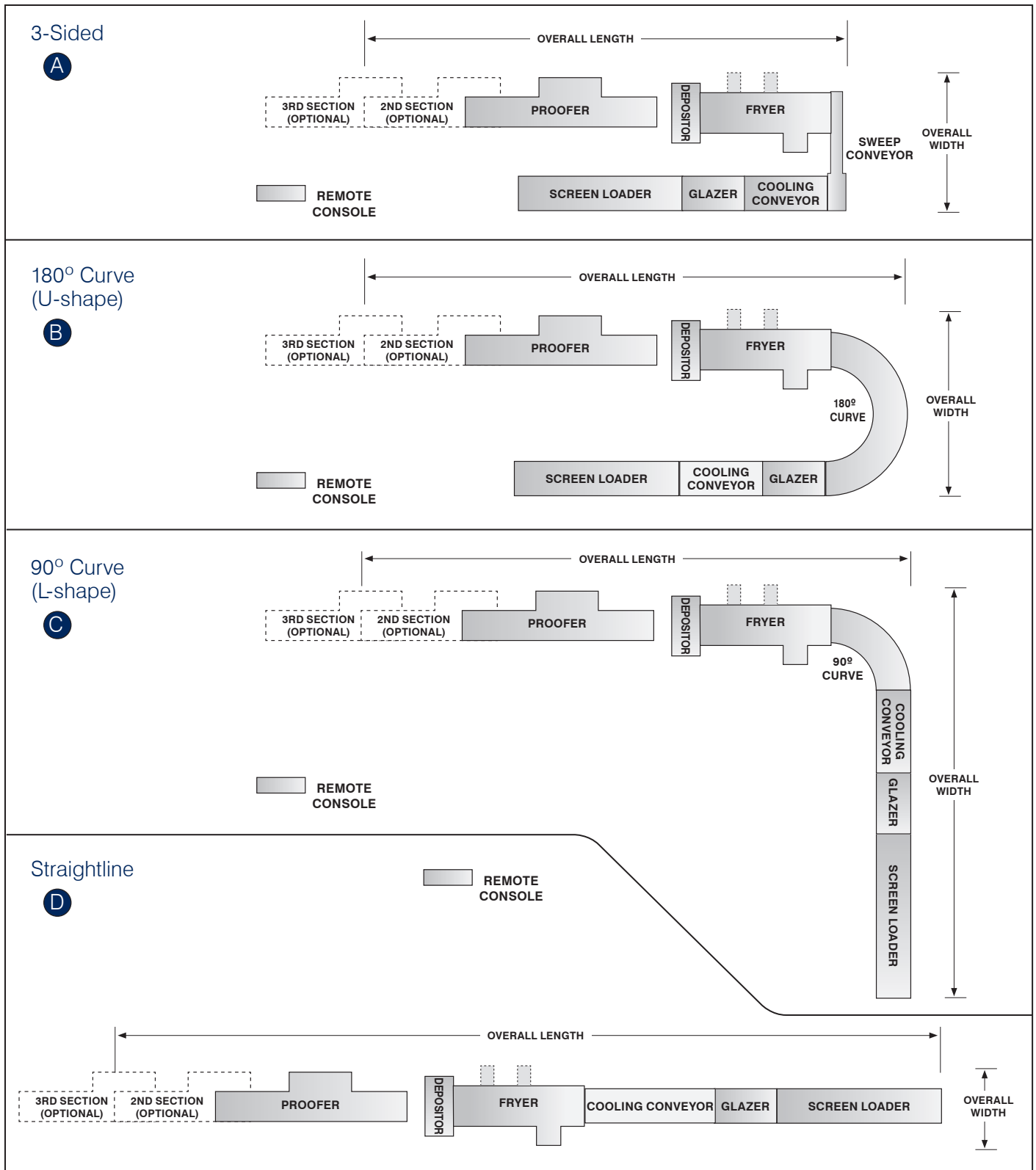


*CSF700 (Century 300 system)*

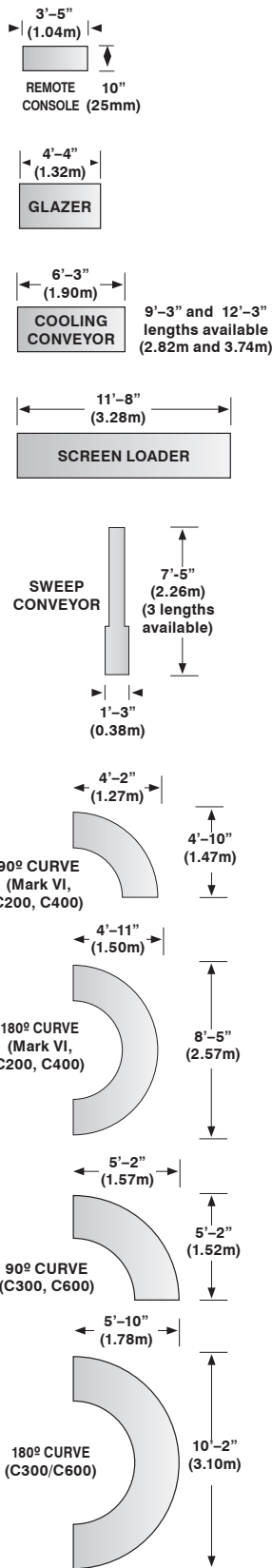


*CSF1400 (Century 600/C10G system)*

Use the diagrams below and the table on the opposite page to estimate the working space needed to accommodate any layout. Proofers may be one, two or three sections depending on your target proofing time. Conveyors may be added, substituted or eliminated at any point.



**Equipment Block Diagrams**



**WORKING SPACE ESTIMATES**

- Dimensions are shown for each of the sample layouts shown on the page opposite (A 3-Sided, B 180° Curve, C 90° Curve, & D Straightline).
- Many variations are possible – in such cases adjust the dimensions using the block diagrams at left to add to (or subtract from) the overall dimensions given.
- Allow 4'-0" (1.22m) clearance around equipment.
- Additional space is required for movable equipment which may include shortening filter and one or more icers.
- For Century 300 and larger systems allow space for the remote control console – may be located anywhere within 40'-0" (12.20m) of fryer.
- **IMPORTANT:** Dimensions are estimates. Final dimensions can be provided at time of sale.

		A	B	C	D
		3-SIDED	180° CURVE	90° CURVE	STRAIGHTLINE
<b>CENTURY 100</b>					
WIDTH		8'-4" (2.54m)	8'-4" (2.54m)	27'-10" (8.48m)	4'-1" (1.24m)
LENGTH	CAKE ONLY	NO PROOFER	23'-0" (7.01m)	26'-7" (8.1m)	15'-0" (4.57m)
	RAISED ONLY	1-SECTION PROOFER	20'-9" (6.32m)	33'-8" (10.26m)	37'-5" (11.4m)
		2-SECTION PROOFER	27'-5" (8.36m)	40'-8" (12.4m)	40'-1" (12.22m)
	CAKE AND RAISED	1-SECTION PROOFER	24'-9" (7.54m)	37'-8" (11.48m)	41'-5" (12.62m)
		2-SECTION PROOFER	31'-5" (9.58m)	44'-1" (13.44m)	44'-1" (13.44m)
<b>MARK VI with Century auxiliary equipment</b>					
WIDTH		10'-10" (3.3m)	9'-1" (2.77m)	26'-6" (8.08m)	4'-0" (1.22m)
LENGTH	BOTH	1-SECTION PROOFER	24'-11" (7.59m)	27'-10" (8.48m)	16'-0" (4.88m)
<b>CENTURY 200</b>					
WIDTH		10'-10" (3.3m)	9'-1" (2.77m)	28'-7" (8.71m)	4'-11" (1.5m)
LENGTH	CAKE ONLY	NO PROOFER	23'-1" (7.04m)	26'-7" (8.1m)	15'-0" (4.57m)
	RAISED ONLY	1-SECTION PROOFER	20'-9" (6.32m)	33'-8" (10.26m)	33'-8" (10.26m)
		2-SECTION PROOFER	27'-5" (8.36m)	40'-8" (12.4m)	40'-1" (12.22m)
	CAKE AND RAISED	1-SECTION PROOFER	24'-9" (7.54m)	37'-8" (11.48m)	49'-10" (15.19m)
		2-SECTION PROOFER	31'-5" (9.58m)	44'-1" (13.44m)	44'-1" (13.44m)
<b>CENTURY 300</b>					
WIDTH		12'-6" (3.81m)	11'-7" (3.53m)	29'-5" (8.97m)	5'-7" (1.7m)
LENGTH	CAKE ONLY	NO PROOFER	24'-0" (7.32m)	28'-0" (8.53m)	15'-10" (4.83m)
	RAISED ONLY	2-SECTION PROOFER	27'-5" (8.36m)	41'-6" (12.65m)	37'-6" (11.43m)
	CAKE + RAISED	2-SECTION PROOFER	31'-5" (9.58m)	45'-6" (13.87m)	41'-6" (12.65m)
<b>CENTURY 400</b>					
WIDTH		10'-10" (3.3m)	9'-1" (2.77m)	28'-7" (8.71m)	4'-11" (1.5m)
LENGTH	CAKE ONLY	NO PROOFER	23'-1" (7.04m)	26'-7" (8.1m)	18'-0" (5.49m)
	RAISED ONLY	2-SECTION PROOFER	36'-1" (11m)	40'-1" (12.22m)	40'-1" (12.22m)
		3-SECTION PROOFER	42'-7" (12.98m)	46'-7" (14.2m)	46'-7" (14.2m)
	CAKE AND RAISED	2-SECTION PROOFER	36'-0" (10.97m)	44'-1" (13.44m)	44'-1" (13.44m)
		3-SECTION PROOFER	46'-7" (14.2m)	50'-7" (15.42m)	50'-7" (15.42m)
<b>CENTURY 600</b>					
WIDTH		12'-6" (3.81m)	11'-7" (3.53m)	29'-5" (8.97m)	5'-7" (1.7m)
LENGTH	CAKE ONLY	NO PROOFER	23'-1" (7.04m)	28'-0" (8.53m)	19'-6" (5.94m)
	RAISED ONLY	2-SECTION PROOFER	37'-6" (11.43m)	41'-6" (12.65m)	41'-6" (12.65m)
		3-SECTION PROOFER	44'-0" (13.41m)	48'-0" (14.63m)	48'-0" (14.63m)
	CAKE AND RAISED	2-SECTION PROOFER	41'-6" (12.65m)	45'-6" (13.87m)	45'-6" (13.87m)
		3-SECTION PROOFER	48'-0" (14.63m)	52'-0" (15.85m)	52'-0" (15.85m)
<b>CENTURY 800</b>					
WIDTH		12'-6" (3.81m)	13'-1" (3.99m)	30'-3" (9.22m)	6'-5" (1.96m)
LENGTH	CAKE ONLY	NO PROOFER	25'-5" (7.75m)	29'-5" (8.97m)	21'-0" (6.4m)
	RAISED ONLY	2-SECTION PROOFER	38'-11" (11.86m)	42'-11" (13.08m)	42'-11" (13.08m)
		3-SECTION PROOFER	45'-5" (13.84m)	49'-5" (15.06m)	49'-5" (15.06m)
	CAKE AND RAISED	2-SECTION PROOFER	42'-11" (13.08m)	46'-11" (14.3m)	46'-11" (14.3m)
		3-SECTION PROOFER	49'-5" (15.06m)	53'-5" (16.28m)	53'-5" (16.28m)



**CENTURY FRYER PRODUCTION RATES**

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- No Multi-Space depositor on C100 fryer
- Mark VI uses electric Type F depositor (manually operated)

- Rates assume uninterrupted operation with one turn of the product. Additional turns will reduce capacity.
- These rates are nominal. Because of inefficiencies it is impossible to specify an expected yield on any system. Typically yields are about 70% of nominal. To estimate the actual yield on your system, discuss with a Belshaw sales specialist.

**MARK VI**

Donut type	Yeast-raised		Cake	
Formed by	Rolled & cut		Type F Depositor	
Donut size	Large	Medium	Large	Medium
Donuts per row	4	4	4	5
Row spacing (inches)	4.5	3.75	4.5	3.75
Max plunger size (inches)			2-1/4"	1-3/4"
Fry time (seconds)	Production rates (dozen per hour)			
50			173	265
60			144	221
70			123	189
80		133	108	166
90	96	118	96	147
100	86	106	86	133
110	78	96	78	120
120	72	88	72	110
130	66	82	66	102
140	62	76	62	95
150	58	71	58	88
160	54	66	54	83
170	51	62	51	78
180	48	59	48	74
190	45	56	45	70
200	43	53	43	66
210	41	50	41	63
220	39	48	39	60

**CENTURY 100**

Donut type	Yeast-raised		Cake		
Formed by	Extruded/rolled & cut		Standard depositor (MD-2)		
Donut size	Large	Medium	Large	Medium	Mini
Donuts per row	2	2	2	2	4
Row spacing (in)	4.5	4	4.5	4	3
Max plunger size (in)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)				
50			137	156	424
60			114	130	353
70			98	111	303
80		98	86	98	265
90	76	87	76	87	236
100	69	78	69	78	212
110	62	71	62	71	193
120	57	65	57	65	177
130	53	60	53	60	163
140	49	56	49	56	151
150	46	52	46	52	141
160	43	49	43	49	133
170	40	46	40	46	125
180	38	43	38	43	118
190	36	41	36	41	112
200	34	39	34	39	106
210	33	37	33	37	101
220	31	35	31	35	96

**CENTURY 200**

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-4)			MultiSpace Depositor (MS-4/5/6/8)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	4	4	4	4	8	5	5	6	6	8	8	8
Row spacing (inches center-to-center)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size (in) (See Notes 2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			275	312	848	343	390	412	468	549	624	848
60			229	260	707	286	325	343	390	458	520	707
70			196	223	606	245	279	294	334	392	446	606
80		195	172	195	530	215	244	258	293	343	390	530
90	153	173	153	173	471	191	217	229	260	305	347	471
100	137	156	137	156	424	172	195	206	234	275	312	424
110	125	142	125	142	385	156	177	187	213	250	284	385
120	114	130	114	130	353	143	163	172	195	229	260	353
130	106	120	106	120	326	132	150	158	180	211	240	326
140	98	111	98	111	303	123	139	147	167	196	223	
150	92	104	92	104	283	114	130	137	156	183		
160	86	98	86	98	265	107	122	129	146			
170	81	92	81	92	249	101	115	121	138			
180	76	87	76	87	236	95	108	114				
190	72	82	72	82	223	90	103					
200	69	78	69	78	212	86	98					
210	65	74	65	74	202	82						
220	62	71	62	71	193							
230	60	68	60	68								
240	57	65	57									

Notes: 1 - Taken center-to-center. Subtract 3/8" (95mm) for space between bars.  
 2 - Plunger size applies to cake donuts and extruded donuts only.  
 3 - Maximum plunger size assumes standard batter volumes per deposit

**CENTURY FRYER PRODUCTION RATES (C300 / C400)**

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- Production rates assume uninterrupted operation.
- Rates assume one turn of the product. Additional turns will reduce capacity.

**CENTURY 300**

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	6	6	6	6	12	8	8	9	9	12	12	12
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			412	468	1272	549	624	618	702	824	936	1272
60			343	390	1060	458	520	515	585	687	780	1060
70			294	334	909	392	446	441	501	589	669	909
80		293	258	293	795	343	390	386	439	515	585	795
90	229	260	229	260	707	305	347	343	390	458	520	707
100	206	234	206	234	636	275	312	309	351	412	468	636
110	187	213	187	213	578	250	284	281	319	375	425	578
120	172	195	172	195	530	229	260	258	293	343	390	530
130	158	180	158	180	489	211	240	238	270	317	360	489
140	147	167	147	167	454	196	223	221	251	294	334	
150	137	156	137	156	424	183	208	206	234	275		
160	129	146	129	146	398	172	195	193	219			
170	121	138	121	138	374	162	184	182	206			
180	114	130	114	130	353	153	173	172				
190	108	123	108	123	335	145	164					
200	103	117	103	117	318	137	156					
210	98	111	98	111	303	131						
220	94	106	94	106	289							
230	90	102	90	102								
240	86	98	86									

Notes: 1 – Taken center-to-center. Subtract 3/8" (95mm) for space between bars.  
 2 – Plunger size applies to cake donuts and extruded donuts only.  
 3 – Maximum plunger size assumes standard batter volumes per deposit

**CENTURY 400**

Donut type	Yeast-raised		Cake									
Formed by	Extruded / rolled & cut		Standard depositor (MDDRF-4)			MultiSpace Depositor (MS-4/5/6/8)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	4	4	4	4	8	5	5	6	6	8	8	8
Row spacing (inches center-to-center)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			573	648	1744	717	810	860	972	1147	1296	1744
60			478	540	1453	597	675	717	810	956	1080	1453
70			410	463	1246	512	579	614	694	819	926	1246
80		405	358	405	1090	448	506	538	608	717	810	1090
90	319	360	319	360	969	398	450	478	540	637	720	969
100	287	324	287	324	872	358	405	430	486	573	648	872
110	261	295	261	295	793	326	368	391	442	521	589	793
120	239	270	239	270	727	299	338	358	405	478	540	727
130	221	249	221	249	671	276	312	331	374	441	498	671
140	205	231	205	231	623	256	289	307	347	410	463	
150	191	216	191	216	581	239	270	287	324	382		
160	179	203	179	203	545	224	253	269	304			
170	169	191	169	191	513	211	238	253	286			
180	159	180	159	180	484	199	225	239				
190	151	171	151	171	459	189	213					
200	143	162	143	162	436	179	203					
210	137	154	137	154	415	171						
220	130	147	130	147	396							
230	125	141	125	141								
240	119	135	119									

Notes: 1 – Taken center-to-center. Subtract 3/8" (95mm) for space between bars.  
 2 – Plunger size applies to cake donuts and extruded donuts only.  
 3 – Maximum plunger size assumes standard batter volumes per deposit



**CENTURY FRYER PRODUCTION RATES (C600 / C10G / C800)**

- Choose the column which describes the type of donut you intend to produce.
- For cake donuts, choose either Standard or MultiSpace depositor.
- Production rates assume uninterrupted operation.
- Rates assume one turn of the product. Additional turns will reduce capacity.

**CENTURY 600 / C10G**

Donut type	Yeast-raised		Cake									
	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	6	6	6	6	12	8	8	9	9	12	12	12
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes 2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			836	945	2544	1115	1260	1254	1418	1672	1890	2544
60			697	788	2120	929	1050	1045	1181	1393	1575	2120
70			597	675	1817	796	900	896	1013	1194	1350	1817
80		591	523	591	1590	697	788	784	886	1045	1181	1590
90	464	525	464	525	1413	619	700	697	788	929	1050	1413
100	418	473	418	473	1272	557	630	627	709	836	945	1272
110	380	430	380	430	1156	507	573	570	644	760	859	1156
120	348	394	348	394	1060	464	525	523	591	697	788	1060
130	322	363	322	363	978	429	485	482	545	643	727	978
140	299	338	299	338	909	398	450	448	506	597	675	
150	279	315	279	315	848	372	420	418	473	557		
160	261	295	261	295	795	348	394	392	443			
170	246	278	246	278	748	328	371	369	417			
180	232	263	232	263	707	310	350	348				
190	220	249	220	249	669	293	332					
200	209	236	209	236	636	279	315					
210	199	225	199	225	606	265						
220	190	215	190	215	578							
230	182	205	182	205								
240	174	197	174									

Notes: 1 – Taken center-to-center. Subtract 3/8" (95mm) for space between bars.  
 2 – Plunger size applies to cake donuts and extruded donuts only.  
 3 – Maximum plunger size assumes standard batter volumes per deposit

**CENTURY 800**

Donut type	Yeast-raised		Cake									
	Extruded / rolled & cut		Standard depositor (MDDRF-6)			MultiSpace Depositor (MS-6/8/10/12)						
Donut size	Large	Medium	Large	Medium	Mini	Large	Medium	Mini				
Donuts per row	8	8	8	8	16	10	10	12	12	16	16	16
Row spacing (see Note 1)	4.5	4	4.5	4	3	4.5	4	4.5	4	4.5	4	3
Max plunger size(in) (See Notes 2,3)	1-3/8	1-1/8	2-1/4	1-7/8	1-1/8	2	1-7/8	1-1/2	1-1/2	1-1/8	1-1/8	1-1/8
Fry time (seconds)	Production rates (dozen per hour)											
50			1147	1296	3488	1433	1620	1720	1944	2293	2592	3488
60			956	1080	2907	1194	1350	1433	1620	1911	2160	2907
70			819	926	2491	1024	1157	1229	1389	1638	1851	2491
80		810	717	810	2180	896	1013	1075	1215	1433	1620	2180
90	637	720	637	720	1938	796	900	956	1080	1274	1440	1938
100	573	648	573	648	1744	717	810	860	972	1147	1296	1744
110	521	589	521	589	1585	652	736	782	884	1042	1178	1585
120	478	540	478	540	1453	597	675	717	810	956	1080	1453
130	441	498	441	498	1342	551	623	662	748	882	997	1342
140	410	463	410	463	1246	512	579	614	694	819	926	
150	382	432	382	432	1163	478	540	573	648	764		
160	358	405	358	405	1090	448	506	538	608			
170	337	381	337	381	1026	422	476	506	572			
180	319	360	319	360	969	398	450	478				
190	302	341	302	341	918	377	426					
200	287	324	287	324	872	358	405					
210	273	309	273	309	830	341						
220	261	295	261	295	793							
230	249	282	249	282								
240	239	270	239									

Notes: 1 – Taken center-to-center. Subtract 3/8" (95mm) for space between bars.  
 2 – Plunger size applies to cake donuts and extruded donuts only.  
 3 – Maximum plunger size assumes standard batter volumes per deposit





## MARK VI FRYER

The Mark VI fryer exhibits some differences from Century fryers. Proofing, glazing and all conveyors are the same as for other Century systems.

### Features

- Electric only (most worldwide voltages available)
- Supported by separate table (pictured below)
- Uses handheld electric Type F depositor for a full variety of cake donuts. Not compatible with Multimatic or Vacumatic.
- Compatible with EZ Melt 34 shortening melter-filter (Century Product Guide, Page 23). Enables melting, recycling and replenishing shortening at the touch of a foot pedal.
- Compatible with Century glazing system, icing system, and Century finish-line conveyors
- Supports the use of 1–3 turners.
- 3.75in(95cm) and 4.5in(114cm) conveyor row spacing available. (deep kettle required for 4.5in spacing.)
- Compatible with Century TMK-VI proofer (see Century Product Guide, Page 9)
- Support table includes space for housing EZ Melt VI, with shelves for storing shortening blocks, glaze containers, etc.

For general information including dimensions and electrical specifications see *Century Product Guide*, page 25.



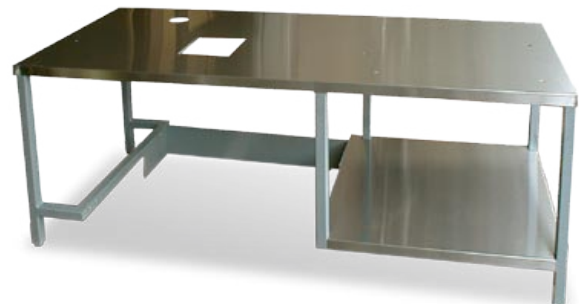
Type F depositor



Century – Mark VI system with 180° curve conveyor, glazer, and cooling conveyor



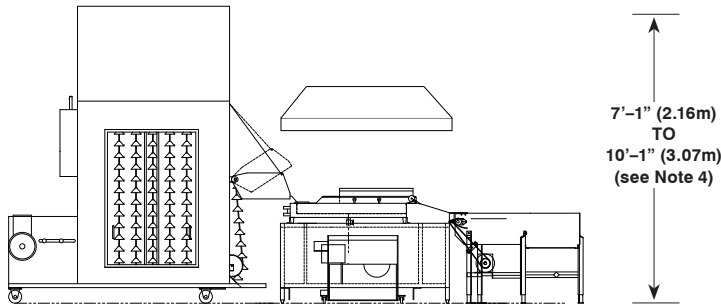
Mark VI fryer



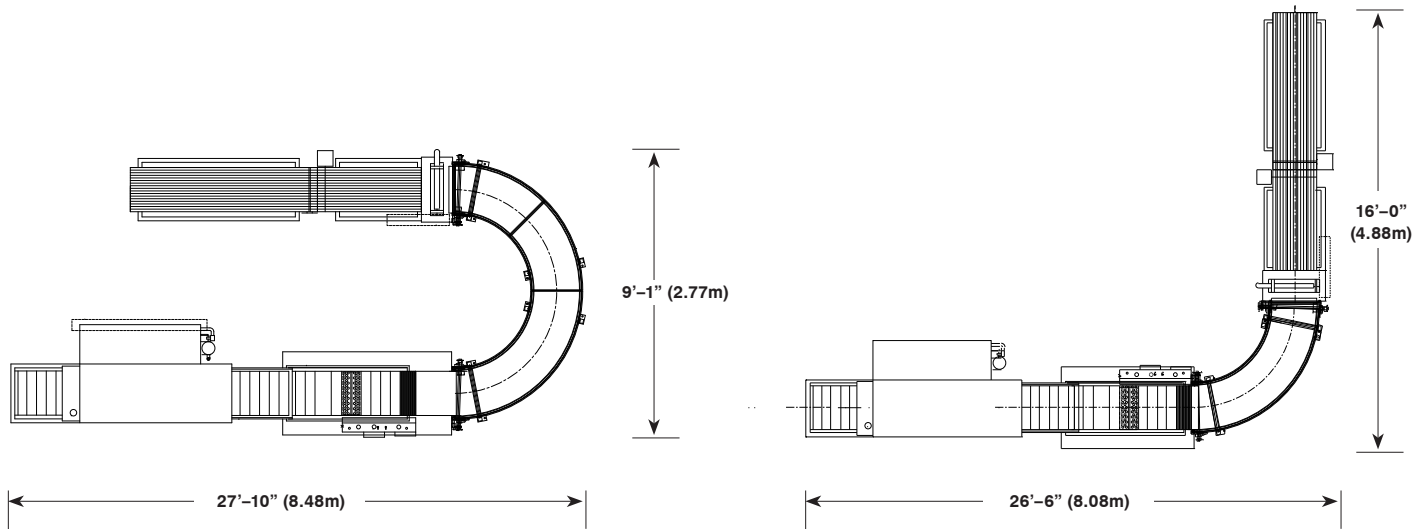
Mark VI fryer support table

**TYPICAL CENTURY – MARK VI SYSTEM LAYOUTS**

Century–Mark VI 180° Curve System



Century–Mark VI 90° Curve System



NOTES

- 1 Dimensions are estimates. Final dimensions can be provided at time of sale.
- 2 Allow 4'-0" (1.22m) clearance around equipment.
- 3 Additional space is required for movable equipment which may include shortening filter and one or more icers.
- 4 Proofer height varies between extremes shown, depending on height extension.



Century Feed Tables are used to transfer raised donuts into a Century fryer, in donut systems which do not include an Automatic Proofer. The Feed Tables can be used with all varieties of yeast raised products.

**Method of operation:**

1. Proofing trays or screens are stacked ready for placing donuts. A Belshaw proofing cloth is placed on each tray before placing donuts. Each proofing cloth has a rod at the end that is compatible with the Belshaw Feed Table.
2. Dough is mixed, rolled and cut to form raised donut shapes (rings, sticks, etc)
3. Donuts are placed on proofing cloths (shown opposite). Cloths have lines for placing donuts in rows.
4. Proofing trays are placed in proof box.
5. After the donuts have risen, trays are removed. The rod from each cloth is "hooked" onto the feed table conveyor. The cloth with donuts is left on the table. The tray is not placed on the Feed Table, but is pulled back for reuse.
6. The Feed Table conveyor deposits one row into each space between the flight bars of the donut fryer.
7. The cloth is retained by the Feed Table conveyor for reuse.

**Trays and cloths**

- Up to 180 trays/cloths are recommended for C200 and C300 systems (gas or electric).
- Up to 240 trays/cloths are recommended for C400 and C600 systems (gas or electric).



*FT200 Feed Table (for Century 200 and 400 fryers and systems)*



*FT600 Feed Table (for Century 300 and 600 fryers and systems)*

### Standard Equipment

- Stainless steel cabinet assembly, conveyor assembly, drive system and controls, casters.

### Accessories

- Proofing cloths and rods. Contact your Belshaw representative to determine number of proofing cloths needed.

### Specifications

<b>Dimensions</b>					
<b>MODEL</b>	<b>FT100</b>	<b>FT200</b>	<b>FT400</b>	<b>FT600</b>	<b>FT800</b>
Matching Fryer	C100	C200	C400	C300/C600	C800
Length (without extension)	54" (137 cm)	59" (150 cm)	91" (231 cm)	91" (231 cm)	88" (223 cm)
Length (with extension)	80" (202 cm)	85" (216 cm)	117" (297 cm)	117" (297 cm)	114" (288 cm)
Width (overall)	21" (53 cm)	25" (64 cm)	25" (64 cm)	34" (85 cm)	44" (111 cm)
Height (overall)	39" (99 cm)	39" (99 cm)	41" (102 cm)	41" (102 cm)	43" (108 cm)
Shipping weight (approx)	240 lbs (109 kg)	345 lbs (155 kg)	515 lbs (234 kg)	610 lbs (277 kg)	650 lbs (295 kg)
<b>Electrical (plugs into fryer)</b>					
Volts	208/230-60-1	208/230-60-1	208/230-60-1	208/230-60-1	208/230-60-1
Amps (Nominal)	.6	1.8	1.8	1.8	3.2