

## Type F Cake Donut Depositor

Designed for quality cake donuts. Also makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix or recipe used.

## Description

• Belshaw depositors, the industry standard for many years, are legendary for their precision and smoothness of operation - even after many years of use. Each depositor is engineered of durable gears, cams and trip arms to produce identical volume and shape with every deposit.

• An adjustment dial allows you to choose a generous range of batter weight for each deposit. The Type F Depositor utilizes a motor and trigger handle to deposit at a rate up to 115 per minute. The faster stroke rate and easier operation of the Type F reduces frying time variability between the first and last deposits into the fryer and is physically easier on the operator. A half-speed version of the Type F, which deposits up to 57 times per minute, is also available.

Standard features (Apply to all models, unless otherwise specified)

- Aluminum alloy frame and arm assembly
- Hardened steel cams
- Bronze trip arms and bushings
- Batter weight adjustment dial
- Aluminum hopper (Capacity 15 lbs/6.8 kg)

# 90 Years of Quality Donut & Bakery Equipment

- Heavy duty motor
- Totally enclosed
- Fan cooled
- Includes 5 amp thermally protected circuit breaker
- Hand trigger control up to 115 cycles/minute
- Compatible with Belshaw Type B/Type F plungers and cylinders only

## Half-speed option

 Deposits a maximum rate of 57 deposits/minute (referred to as 'half-speed' or 'single lead')

### 'Deluxe' option

- Features a highly polished aluminum body and polished brass trip arms.
- Accessories
- Type B/F Column Mount (#0405)
- Wall Mount (#0406)
- Bracket Arm Height Adjuster (#0400)
- Plungers and cylinders

#### **Plungers and Cylinders**

- Plungers are available for rings, sticks, old fashions, crullers, krinkles and more.
- Plungers and cylinders are purchased separately. See <u>plunger</u> <u>selection guide</u> to choose your plunger.

### www.belshaw.com



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**Dimensions** 

## **Shipping data**

- Depositor (w/bracket arms if ordered): 19 "x 21" x 26", 75 lbs (48 x 53 x 66 cm, 34 kg)
- Column mount (if ordered): 49" x 2" x 2", 14 lbs (36 x 5 x 5 cm, 7 kg)
- Freight class: 85
- (Estimate does not include plungers and cylinders)

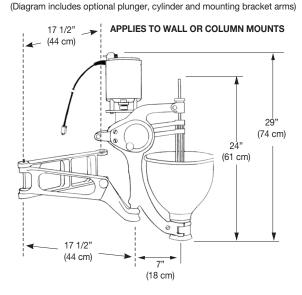
## **Electrical options**

- 120 Volts, 60 Hertz, 1-phase, 200W, 2 Amps
- 240 Volts, 50/60 Hertz, 1-phase, 200W, 1 Amp

#### Certifications



- North America models certified by ETL to UL-763
- Certified by NSF, Standard 169
- CE models available for European Union and other countries



## **Accessories and Replacement Items**

Item Nbr.	Description	Description
0405	F COLUMN MOUNTING KIT	Column mount bracket kit for Type B or Type F
0406	WALL MT BRKT KIT	Wall mount bracket kit, Type B or Type F
0400	HEIGHT ADJ KIT	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
0290	HOPPER ASSY LG BORE	Hopper for Type B or Type F

## **Plungers and Cylinders**

Item Nbr.	Description
cylinder of the same s	gers, see the plungers section of the Belshaw Adamatic catalogue. Each plunger must match a ize. Different plungers may be used with just one cylinder, provided all are the same size. For nger can only be used with a 1-3/4" cylinder.
0035SSAx[size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: 0035SSAx1-3/4
0035SSBx[size] Cylinder for sizes 1-7/8" and larger [insert size in inches]. Example: 0035SSBx2	

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