

Product Line	CAKE DONUT DEPOSITOR	SPEC TYPE-N/ 03-2013
Model	TYPE N	

Type N Cake Donut Depositor

Frequently used with smaller fryers such as Belshaw Adamatic's 616B to form a Cut-N-Fry tabletop donut system. In addition to donuts, it makes excellent hushpuppies, loukoumades, falafel, ball-shaped fritters, and more, depending on the mix or recipe used.

Description

Belshaw depositors are legendary for their precision and smoothness of operation - even after years of use in harsh conditions. Each Type N depositor is engineered of durable gears, cams and trip arms to produce identical volume and shape with every deposit.

The Type N Depositor employs a hand crank to deposit at a rate up to 80 cycles (or more) per minute. The internal workings of the Type N ensures a smooth turn of the crank handle and a regular deposit placed anywhere in the fryer. The Type N is designed to produce accurate deposits over a service life of many years.

Standard features

- Aluminum alloy frame and arm assembly
- Bronze trip arms and bushings
- Aluminum hopper (Capacity 15 lbs/6.8 kg)
- Stainless steel and aluminum cutter unit
- Crank handle
- Compatible with Belshaw Type N plungers and cylinders only
- Aluminum hopper with capacity 15 lbs (6.8 kg)
- Plunger and cylinder are purchased separately

Mounting Options

- 3 mounting options available (purchased separately)
 - Fryer mount with column and short bracket arms
 - Wall mount with long bracket arms
 - Fryer mount with column and long bracket arms

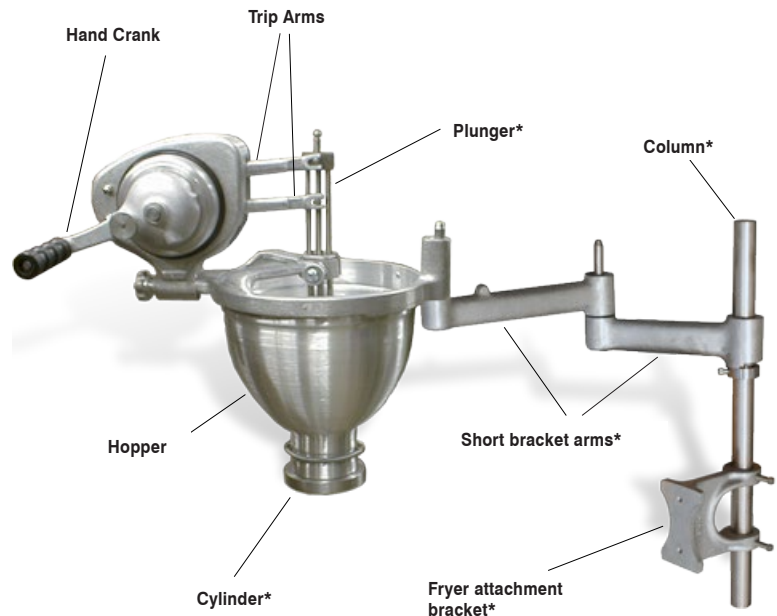
Plungers and Other Accessories

- See list over page

Compatibility with 616B fryer/Cut-N-Fry

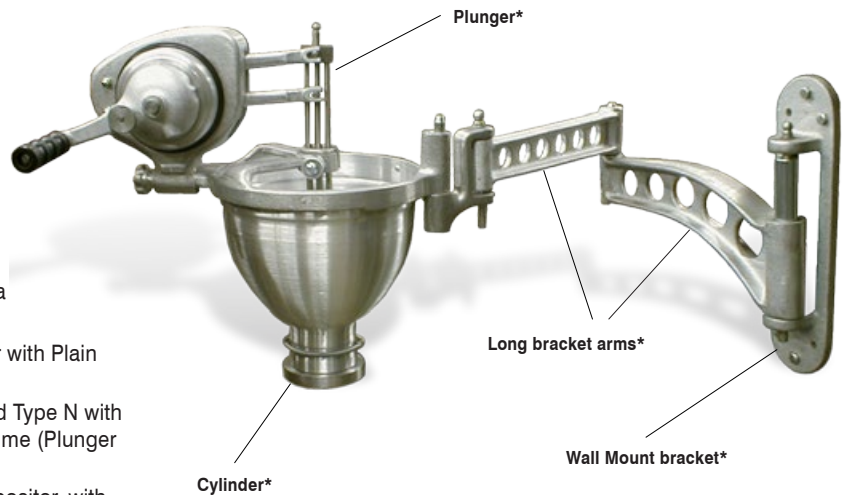
Type N can be used with Belshaw's 616B fryer to form a Cut-N-Fry tabletop system:

- **Cut-N-Fry:** Includes 616B fryer and Type N depositor with Plain plunger.
- **Cut-N-Fry for Hushpuppies:** Includes 616B fryer and Type N with 3-hole plunger for depositing 3 hushpuppies at a time (Plunger Item#N-1009BSS-103DB).
- **Cut-N-Fry for Loukoumades:** 616B fryer, Type N depositor, with 2-inch, 3-hole plunger for depositing 3 Loukoumades at a time (Plunger Item#N-1009BSS-103C).



Belshaw Type N shown with column mount and long extender arms, as used for Belshaw Adamatic 'Cut-N-Fry'

* Mounting system, plunger and cylinder are purchased separately



Belshaw Type N shown with wall mount and long extender arms, for bolting to a wall.

* Mounting system, plunger and cylinder are purchased separately

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA
PART OF ALI GROUP SPA

CONTACT

800.578.2547 (USA/CANADA)
(+1)206.322.5474 Worldwide
service@belshaw.com

WEB

www.belshaw-adamatic.com
www.belshaw.com
www.adamatic.com

Shipping data

- Package for Type N/Plunger/Cylinder/Mounting Brackets:
 - Carton size: 16" x 16" x 22" (41 x 41 x 56 cm)
 - Shipping weight: 32 lbs (20 kg)
- Additional package if column mount is ordered:
 - Carton size: 28" x 3" x 3" (71 x 8 x 8 cm)
 - Shipping weight: 6 lbs (3 kg)
- Data is approximate, for North America shipments

Electrical data

- No power required

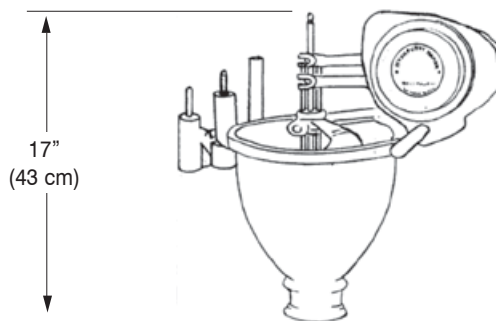
Certifications



Certified by NSF (C2)

Diagram & Dimensions

(Diagram does not show optional mounting bracket or bracket arms)



Model Selection

Item Nbr.	Options
N20000	Standard Type N depositor (Mounting system, plunger, and cylinder not included. Choose these from accessories below)

Accessories

Item Nbr.	Description
N-1033	Column mounting kit with short extender arms. For fryer mount only. Used for Belshaw's Cut-N-Fry, Cut-N-Fry for Loukoumathes, and Cut-N-Fry for Hushpuppies.
N-1034	Column mounting kit with long extender arms
N-1036	Wall mounting kit with long extender arms
0400	Bracket Arm Height Adjuster. Enables quick accurate adjustment to height of depositor. (For column mount only)
N-1035L-Ax[size]	Cylinder for sizes up to 1-3/4" [insert size in inches]. Example: N-1035L-Ax1-3/4
N-1035L-Bx[size]	Cylinder for sizes larger than 1-3/4" [insert size in inches]. Example: N-1035L-Bx2

Plungers and Cylinders

Each plunger must match a cylinder of the same size. For instance, a 1-3/4" plunger can only be used with a 1-3/4" cylinder. Different plunger types may be used with just one cylinder, provided all are the same size.

Select from plunger selection page: <http://www.belshaw-adamatic.com/products/doughnut-plungers/donut-plungers.html>

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA
PART OF ALI GROUP SPA

CONTACT

800.578.2547 (USA/CANADA)
(+1)206.322.5474 Worldwide
service@belshaw.com

WEB

www.belshaw-adamatic.com
www.belshaw.com
www.adamatic.com