

Belshaw 718L-724-734 Open Kettle Gas Fryers

CG = Electronic ignition, electronic temp control

FG = Standing pilot ignition, thermostat control

Belshaw open kettle gas fryers are designed to efficiently produce all varieties of cake and yeast raised donuts. Almost any size and shape of donut (or similar product) can be fried in these adaptable and dependable fryers.

● **Compact.** The space needed to operate a Belshaw 718LCG gas or electric fryer is just 6 feet x 3½ feet (1.8m x 1.1m), including cake donut depositor and open drain tray. Larger models need only slightly increased space allowance.

● **Productive.** You can make from 65 to 150 dozen donuts per hour on one of three standard sizes. That leaves more time to finish and customize your donuts exactly the way you want.

● **Efficient.** Belshaw's 'Controlled Combustion' burner tube technology maximizes gas efficiency and generates energy savings throughout the life of the fryer. The advanced 'Omron' controller keeps temperature within a much narrower band than the thermostats used in older fryers.

● **Convenient.** With a Belshaw Open Kettle donut system, the fryer, cake donut depositor, and filtration system are each designed to work together. Easy-to-use submerger screens can be added to further improve production efficiency.

● **Electronic temperature controller.** (supplied only with CG models) Located on the fryer right side door, the electronic controller is more accurate than a traditional thermostat and displays current temperature and target temperature at all times.

Products made commercially using floor model gas fryers:

- Donuts -Hushpuppies -Loukoumades -Funnel cakes
- Elephant ears + More fried goods of all kinds

Belshaw provides a full line of companion equipment designed for donut production:

- EP18/24 Proofing Cabinet
- Type B or Type F cake donut depositors
- EZ Melt Shortening Melter-Filter
- SF Shortening Filter
- HI18 or HI24 Production Icers
- H&I-2 or H&I-4 Icing Tables
- HG or HGEZ Hand Glazers



Belshaw 724CG Gas Fryer (shown with optional Type 'F' donut depositor, EZ Melt filter and submerger screen)

718L

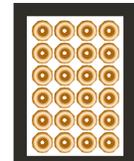
CG or FG

Holds

24 donuts

Capacity approx

60 dozen/hour



26"
(66cm)

18" (46cm)

724

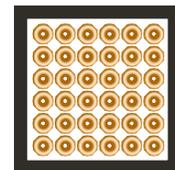
CG or FG

Holds

25-36 donuts

Capacity approx

65-90 dozen/hour



24"
(61cm)

24" (61cm)

734

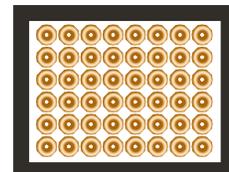
CG or FG

Holds

35-48 donuts

Capacity approx

90-120 dozen/hour



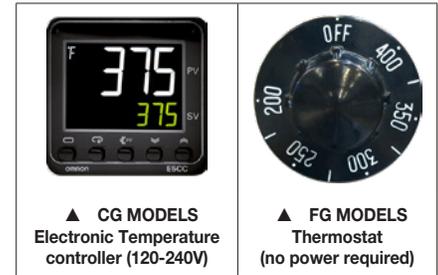
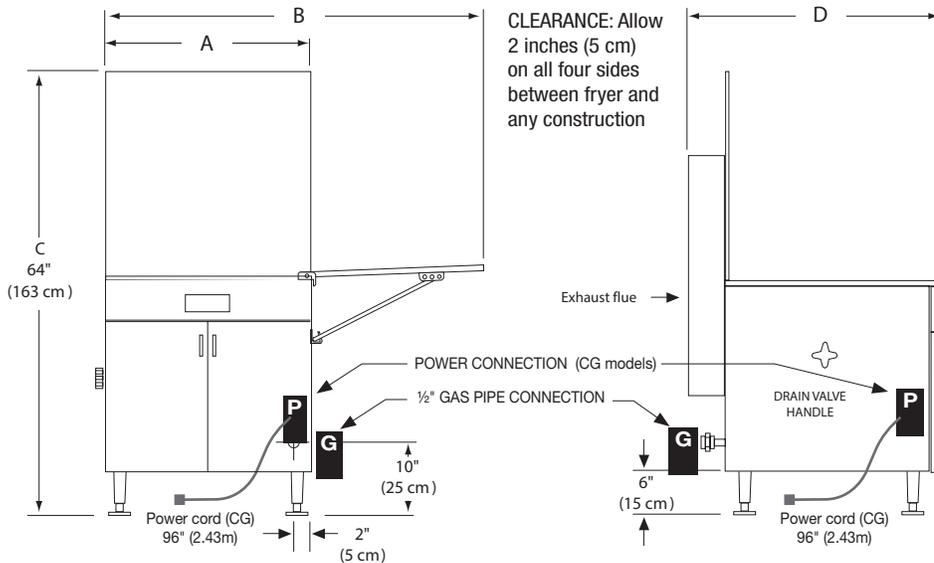
24"
(61cm)

34" (86cm)

*Capacity measured at a fry time of 120 seconds

Serving bakeries for **95** years

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STANDARD FEATURES

- Stainless steel cabinet, kettle, and drain tray, with sloping surface around fryer kettle
- Electronic ignition (standing pilot optional, see below)
- Highly accurate electronic temperature controller (optional thermostat control for 'FG' models, see below)
- High-temperature limit switch set to approximately 450°F (230°C)
- Adjustable, bolt-down legs
- Drain tray on right side of fryer. Can easily be relocated to left side.
- Heavy duty drain and valve with exterior handle
- 2 nickel plated cake donut frying screens with handles
- Tall backsplash with exhaust flue
- Frame reinforcement for mounting a Belshaw Cake Donut Depositor, installed at left. Can be moved to right.
- Natural Gas and Propane models are available. A conversion kit is available if changeover is needed
- ETL certified to NSF-4, ANSI Z83.11a and CSA1.8a.2004

OPTIONS AND ACCESSORIES

- Standing pilot models designated: 718LFG, 724FG, 734FG, with standing pilot ignition and thermostat temperature control – no electricity required.
- Submerger screen
- Draft inducer kit (recommended for Propane models, and for Natural Gas above 3,000 ft)
- Type B (manual) or Type F (electric) cake donut depositor
- 'SF' or 'EZMelt' filtration systems
- Proofing screens for raised donuts (no handles)
- Detachable handles OR Screen Cradle for lifting hot screens from fryer

VENTILATION, FIRE SUPPRESSION AND MAKEUP AIR

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.
- Customer may need to supply makeup air as required by [International Mechanical Code 2015, Chapter 5, Section 508.1](#).

SPECIFICATIONS

		718LCG	724CG	734CG
FRYING AREA	inches	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
SCREEN SIZE	inches	17" x 25"	23" x 23"	33" x 23"
SHORTENING CAPACITY (approx)	lbs	96 lbs	119 lbs	215 lbs
	kg	44 kg	54 kg	98 kg
	gallons	13 gal	16 gal	29 gal
	liters	49 L	61 L	110 L
BTU/hour		44,000	60,000	89,000
GAS CONNECTION	inches	Natural Gas 5"-14" W.C – Propane 11"-14" W.C.		
	pascal	Natural Gas:1.24–3.4 kpa – Propane: 2.4-3.4 kpa		
	connector	1/2" NPT		
VOLTS (CG models)	volts	120V-50/60-1 or 240V-50/60-1 (specify)		
AMPS	amps	0.5 A @120V or 0.25 A @240V		
PLUG		NEMA 5-15P (120V) or NEMA 6-15P (240V)		
CORD LENGTH		8 feet (2.5 m)		
WIDTH (A) (drain tray CLOSED)	inches	27"	32"	42"
	cm	69 cm	81 cm	107 cm
WIDTH (B) (drain tray OPEN)	inches	48"	56"	77"
	cm	122 cm	142 cm	196 cm
HEIGHT (C)	inches	64"	64"	64"
	cm	163 cm	163 cm	163 cm
DEPTH (D)	inches	40"	38"	38"
	cm	102 cm	97 cm	97 cm
SHIPPING DIMENSIONS (crate)	inches	40"x48"x54"	40 x 48 x 54"	50 x 44 x 53
	cm	102x122x137	102x122x137	127x102x133
SHIPPING WEIGHT	lbs	298 lbs	320 lbs	430 lbs
	kg	135 kg	145 kg	195 kg
FREIGHT CLASS		100	100	100

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