



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, recipe used, and plunger/cylinder selection.

DESCRIPTION

- Belshaw depositors, the industry standard for many years, are legendary for their precision and smooth operation - even after many years of use.
- An adjustment dial allows you to adjust the amount of batter for each deposit. The Type F Depositor utilizes a motor and trigger handle to deposit at a rate up to 115 per minute. A half-speed version of the Type F, which deposits up to 57 times per minute, is also available for products such as stick donuts which require a slower deposit speed and for use with a Mark VI Donut Robot.

MOUNTING SYSTEM OPTIONS

- Type B/F Column Mount (#0405)
- Wall Mount (#0406)
- Bracket Arm Height Adjuster (#0400) for faster more precise height adjustments (A set collar is provided as standard equipment).

ACCESSORIES

- B/F Hopper Divider - for Dual Flavor Cake Donuts.
- Simple, effective accessory for making 2-color/2-flavor cake donuts (Part # 0290-1000). Divides hopper into two and accepts two separate mixes.

STANDARD FEATURES

- Aluminum alloy frame
- Hardened steel cams
- Bronze trip arms and bushings
- Aluminum hopper (Capacity 15 lbs/6.8 kg)
- Heavy duty motor - Totally enclosed, fan-cooled, with thermally protected circuit breaker
- Hand trigger control up to 115 cycles/minute
- Deposit weight adjustment dial
- Compatible with Belshaw Type B/Type F plungers and cylinders.
- Half-speed option, deposits a maximum rate of 57 deposits/minute instead of 115/minutes. (sometimes referred to as "Single Lead")

PLUNGERS AND CYLINDERS

- Plungers are available for rings, sticks, old fashions, crullers, krinkles and more.
- Plungers and cylinders are purchased separately. See Belshaw's 'Plunger Guide for Cake Donuts' or www.belshaw.com/products/category/plungers-and-accessories.

Specifications

SHIPPING DIMENSIONS

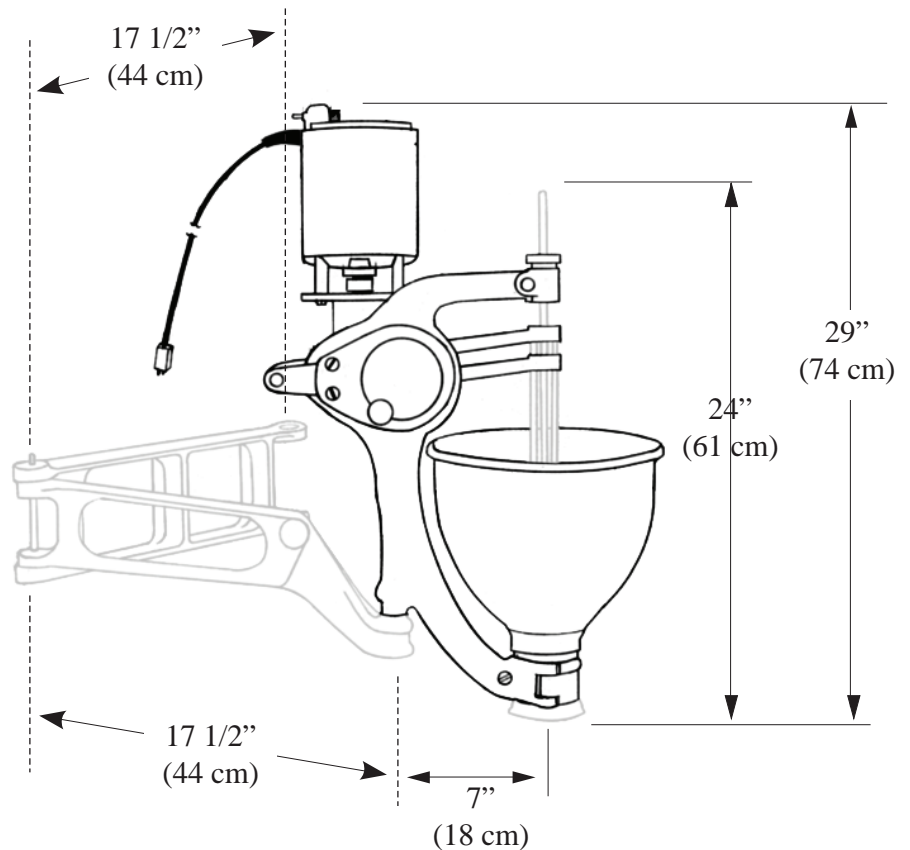
- Depositor (w/bracket arms):
19" x 21" x 26", 75 lbs (48 x 53 x 66 cm, 34 kg)
- Column mount:
49" x 2" x 2", 14 lbs (36 x 5 x 5 cm, 7 kg)
- Freight class: 85

ELECTRICAL

- 120 Volts, 60 Hertz, 1-phase, 200W, 2 amps
- 208-240 Volts, 50/60 Hertz, 1-phase, 200W, 1.5-2 Amps

CERTIFICATIONS

- Certified to UL-763, NSF-169, CSA C22.2
- CE models available

















ACCESSORIES

Item Number	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
0290-1000	HOPPER DIVIDER - Divides hopper into two and accepts two separate mixes.

Plungers and cylinders are available separately. See Belshaw's "Plunger Guide for Cake Donuts" or www.belshaw.com/products/category/plungers-and-accessories

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

Type B & F	Part Number	Plunger / Attachment	Plunger	Donut Type
1-1/2" Plunger Diameter	7SSx1-1/2	PLAIN RING For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix.		
1-3/4" Plunger Diameter	7SSx1-3/4			
1-7/8" Plunger Diameter	7SSx1-7/8			
2" Plunger Diameter	7SSx2			
1-3/4" Plunger Diameter	7SC-SSx1-3/4	STAR RING For Ring donuts with a star pattern around the center hole.		
1-7/8" Plunger Diameter	7SC-SSx1-7/8			
2" Plunger Diameter	7SC-SSx2			
1-5/8" Plunger Diameter	7B-1009x1-5/8	FRENCH CRULLER Use with French Cruller mix to make French Crullers. Use with standard cake donut mix to make "French Cake" donuts.		
1-7/8" Plunger Diameter	7B-1009x1-7/8			
2" Plunger Diameter	7B-1009x2			
1-3/4" Plunger Diameter	7F-1004x1-3/4	KRINKLE / MOCHI Features eight distinctive ball shaped sections all joined together. Sometimes known as Pon-de-Ring. Commonly used to make Mochi donuts.		
1-7/8" Plunger Diameter	7F-1004x1-7/8			
2" Plunger Diameter	7F-1004x2			
1-3/4" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-084B	BALL Produced ball shaped donuts or donut holes. With a compatible mix recipe, can also make other products such as hushpuppies, loukoumades, falafel, fish balls, and more.		
1-3/4" Plunger Diameter, 3 holes - 3/4" holes	7G-1000-083C			
1-7/8" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-094B			
2" Plunger Diameter, 4 holes - 5/8" holes	7G-1000-104B			
2" Plunger Diameter, 2 holes - 7/8" holes	7G-1000-102D			
2" Plunger Diameter, 3 holes - 1" holes	7G-1000-103E			
2" Plunger Diameter, 3 holes - 3/4" holes	7G-1000-103C	Typically used for Loukoumades		
2" Plunger Diameter, 3 holes - 7/8" x 1" oblong holes	7G-1000-103DB	Typically used for Hushpuppies		
2" Plunger Diameter, 1 slot - 1/4" x 1-1/4" slot	7H-1000-101DG (makes 1)	STICK Makes 1 or 2 stick donuts. The thickness of the donut will depend on the size of the slot and the length will depend on the dial setting for the depositor.		
2" Plunger Diameter, 2 slots - 1/4" x 5/8" slots	7H-1001-082DB (makes 2)			
2" Plunger Diameter with "Star" pattern hole	7CD-1009X2	CHURRO For churros 2 to 6 inches long.		
Cylinder	Item Numbers	Description	Cylinder	
Up To 1-3/4"	035SSAx1-1/2 035SSAx1-5/8 035SSAx1-3/4	Plunger size and cylinder size must match. For example, a 1-3/4" plunger must always be used with a 1-3/4" cylinder. You can use various plungers with a single cylinder, of the same size.		
1-7/8" and above	035SSBx1-7/8 035SSBx2			

NOTES - 1. Other sizes may be special ordered

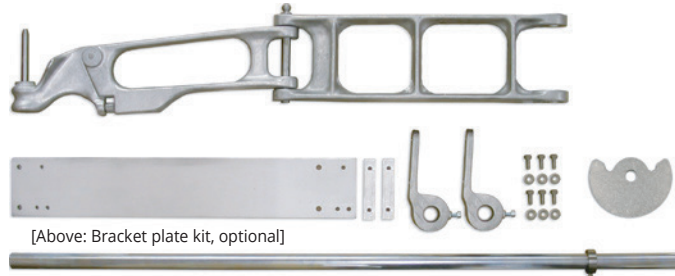
ACCESSORIES FOR TYPE B & TYPE F CAKE DONUT DEPOSITORS



Column Mount Bracket Kit

The Column Mount attaches to the side of the fryer and supports Type B, F and F-YRD depositors. Fryer must be bolted to the floor. The full extension of the column mount is 42"/105cm, from the column to the donut drop.

Item Nbr #0405 (for Type B and Type F),
Item Nbr #P-1000 (Bracket Plate Kit, for non-Belshaw fryers)

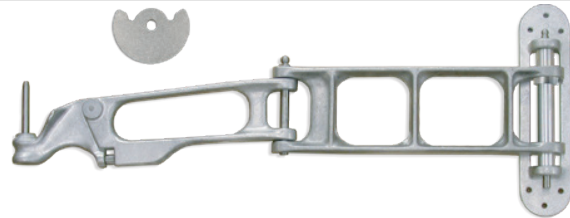


[Above: Bracket plate kit, optional]

Wall Mount Bracket Kit

The wall mount supports Type B or F cake donut depositors, with precision screw for adjusting the angle of the depositor. Mounts to the wall behind or alongside fryer. Maximum extension 42"/105cm from wall to donut drop.

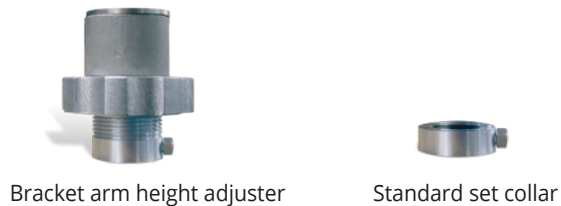
Item Nbr #0406



Bracket Arm Height Adjuster

The Bracket Arm Height Adjuster precisely adjusts the height of your Type B, F or N cake donut depositor. The large turn screw adjustment is faster and more accurate than the Set Collar supplied with the standard mounting kits. Useful when making more than one type of cake donut requiring quick change between different drop heights. For column mount only.

Item Nbr #0400



Bracket arm height adjuster

Standard set collar

Hopper

Replacement aluminum hopper for Type B and Type F. Capacity 15 lbs (6.8 kg). Accepts Belshaw B and F Cylinders into bottom opening.

Item Nbr #0290



Hopper

Plungers and Cylinders

A variety of plungers and cylinders are available for Type B and F depositors. (See reverse page for details)

APPROXIMATE RING DONUT WEIGHTS

Plunger Size		Product Weight (per dozen, after frying)	
in	mm	min	max
1"	25.4mm	5oz. (142g)	8oz. (227g)
1-1/2"	38.1mm	12oz. (340g)	15oz. (425g)
1-3/4"	44.5mm	16oz. (454g)	20oz. (567g)
1-7/8"	47.6mm	19oz. (539g)	24oz. (680g)
2"	50.8mm	22oz. (624g)	27oz. (765g)



Plungers and cylinders