

VIDEO: <https://vimeo.com/belshaw/openkettle>

**Belshaw 718LCG, 724CG, 734CG  
718LFG, 724FG and 734FG  
Open Kettle Gas Fryers**

CG = Electronic ignition, electronic temperature control  
FG = Standing pilot ignition, thermostat control

Belshaw open kettle gas fryers are designed to efficiently produce all varieties of cake donut and yeast raised donut. 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.

**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



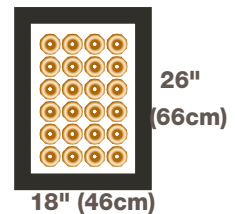
Belshaw 724CG Gas Fryer (shown with optional Type 'F' donut depositor, EZ Melt filter and submerger screen)

**718L**

CG or FG

Holds up to  
**24 Donuts**

Capacity approx  
**65-80  
dozen/hour**

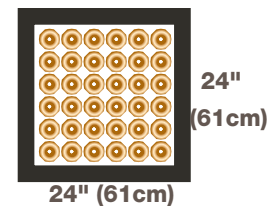


**724**

CG or FG

Holds up to  
**36 Donuts**

Capacity approx  
**80-120  
dozen/hour**

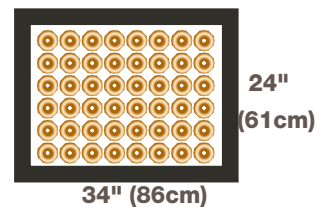


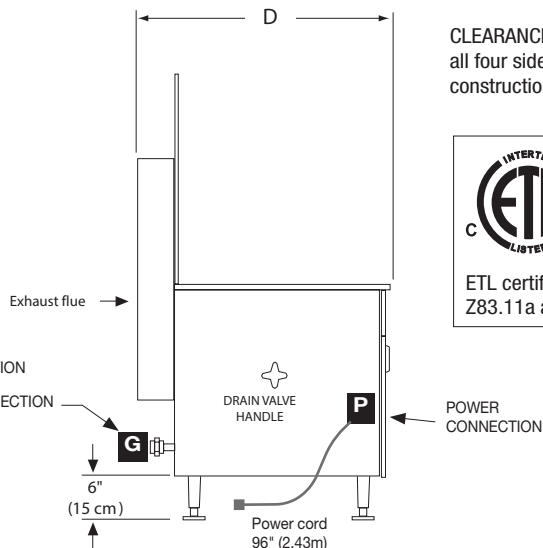
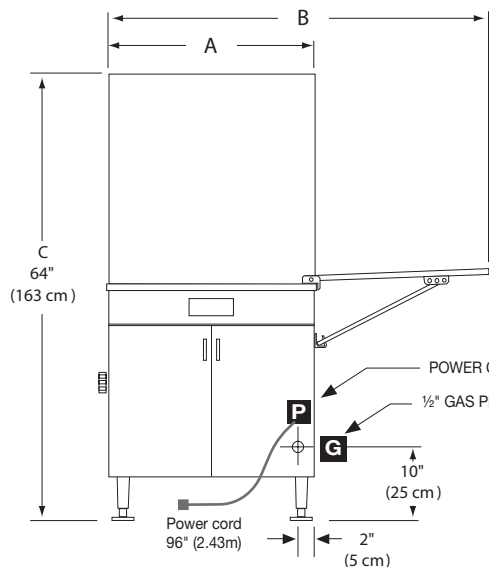
**734**

CG or FG

Holds up to  
**48 Donuts**

Capacity approx  
**130-150  
dozen/hour**





CLEARANCE: Allow 2 inches (5 cm) on all four sides between fryer and any construction



**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
<b>FRYING AREA</b>	inches	18" x 26"	24" x 24"	34" x 24"
	cm	46 x 66 cm	61 x 61 cm	86 x 61 cm
<b>SCREEN SIZE</b>	inches	17" x 25"	23" x 23"	33" x 23"
<b>SHORTENING CAPACITY (approx)</b>	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
<b>BTU/hour</b>		44,000	60,000	89,000
<b>GAS CONNECTION</b>	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		
<b>VOLTS</b>	volts	120V-50/60-1 or 240V-50/60-1 (specify)		
<b>AMPS</b>	amps	0.5 A @120V or 0.25 A @240V		
<b>PLUG</b>		NEMA 5-15P (120V) or NEMA 6-15P (240V)		
<b>CORD LENGTH</b>		8 feet (2.5 m)		
<b>WIDTH (A)</b> <i>(drain tray CLOSED)</i>	inches	27"	32"	42"
	cm	69 cm	81 cm	107 cm
<b>WIDTH (B)</b> <i>(drain tray OPEN)</i>	inches	48"	56"	77"
	cm	122 cm	142 cm	196 cm
<b>HEIGHT (C)</b>	inches	64"	64"	64"
	cm	163 cm	163 cm	163 cm
<b>DEPTH (D)</b>	inches	40"	38"	38"
	cm	102 cm	97 cm	97 cm
<b>SHIPPING DIMENSIONS</b> <i>(crate)</i>	inches	40"x48"x54"	40 x 48 x 54"	50 x 44 x 53
	cm	102x122x137	102x122x137	127x102x133
<b>SHIPPING WEIGHT</b>	lbs	298 lbs	320 lbs	430 lbs
	kg	135 kg	145 kg	195 kg
<b>FREIGHT CLASS</b>		100	100	100

**95 Years of Quality Bakery Equipment**

[www.belshaw.com](http://www.belshaw.com)