



HANDHELD DEPOSITORS

Type 'K' Pancake Dispenser • Donut Depositor
Hushpuppy Depositor • Batter Boy

Belshaw's line of Type 'K' depositors offer a simple, efficient method for accurately dispensing a variety of mixes and ingredients. Type 'K' depositors save money through labor efficiency and accurate portion control.

Each Type 'K' depositors features 6 to 8 calibrated volume settings located on the handle, allowing instant accessibility to assure exact portion control. An identically shaped product is easily delivered - time after time.

Belshaw's Type 'K' depositors are designed to be mastered by the novice in minutes. Operation is easily accomplished with no waste or drips.

Hopper size is generous, allowing 44 typical (2oz/ 59g) portions in the case of pancake and donut depositors. Each hopper and handle is constructed of aluminum to reduce weight. Each plunger and cylinder is constructed of stainless steel to assure durability. The entire unit is corrosion resistant and easy to clean.

Belshaw's Type 'K' series of depositors includes:

- ◆ **Type K Pancake Dispenser** - for repeated identical deposits of pancakes and waffle batter.
- ◆ **Type K Donut Depositor** - forms plain, star or french cake donuts. With the addition of 3 small attachments, makes crescent, ball and nugget shaped donuts. Type K Minidonut Depositor forms miniature donuts.
- ◆ **Type K Hushpuppy Depositor** - forms two perfectly shaped hushpuppies at a time.
- ◆ **Type G 'Batter Boy' Cupcake Depositor** - deposits clean identical cupcakes from a one gallon (5 liter) durable container that can hold up to 8 dozen.



Type 'K'
Pancake Dispenser



Type 'K'
Donut Depositor/
Type 'K' Hushpuppy
Depositor



Type 'G'
Batter Boy' Depositor

Product Information

- ❑ Construction: Hoppers are aluminum (except for Condiment Dispenser - stainless steel). Plungers and cylinders are stainless steel. Weight dials are stainless steel, aluminum and celcon plastic.
- ❑ All models are NSF listed for sanitation.
- ❑ Standard Type 'K' Donut Depositor is supplied with 1-9/16" Plain plunger. Star and French Cake plungers are optional and interchangeable with the standard plunger.
- ❑ A Type 'K' Donut Depositor can be specified with a 1-7/16" plain plunger (1-7/16" Star and French Cake plungers are also available).
- ❑ Type 'K' Donut Depositor accepts Dunkerette (forms 2 crescent shaped donuts per plunger stroke), Nugget (forms 3 egg shaped donuts joined in triangle) and Ball (4 balls joined in square) attachments. See plunger

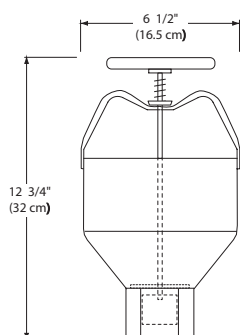
section of the *Belshaw Donut, Bakery & Foodservice Equipment Guide* for more about plungers, attachments, and cake donut varieties.

- ❑ Standard Type 'K' Donut Depositor can double as a pancake depositor by inserting a pancake plunger. However, the Type K Pancake Depositor will not accept donut plungers.
- ❑ Minidonut Type 'K' Depositor uses different hopper and a 1" single plunger. Components are not interchangeable with the Standard Type K Donut Depositor.

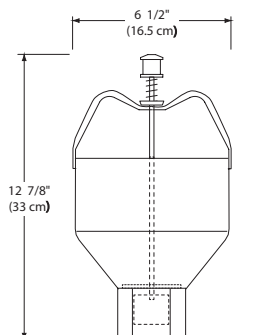


ALL MODELS

Type K Donut Depositor

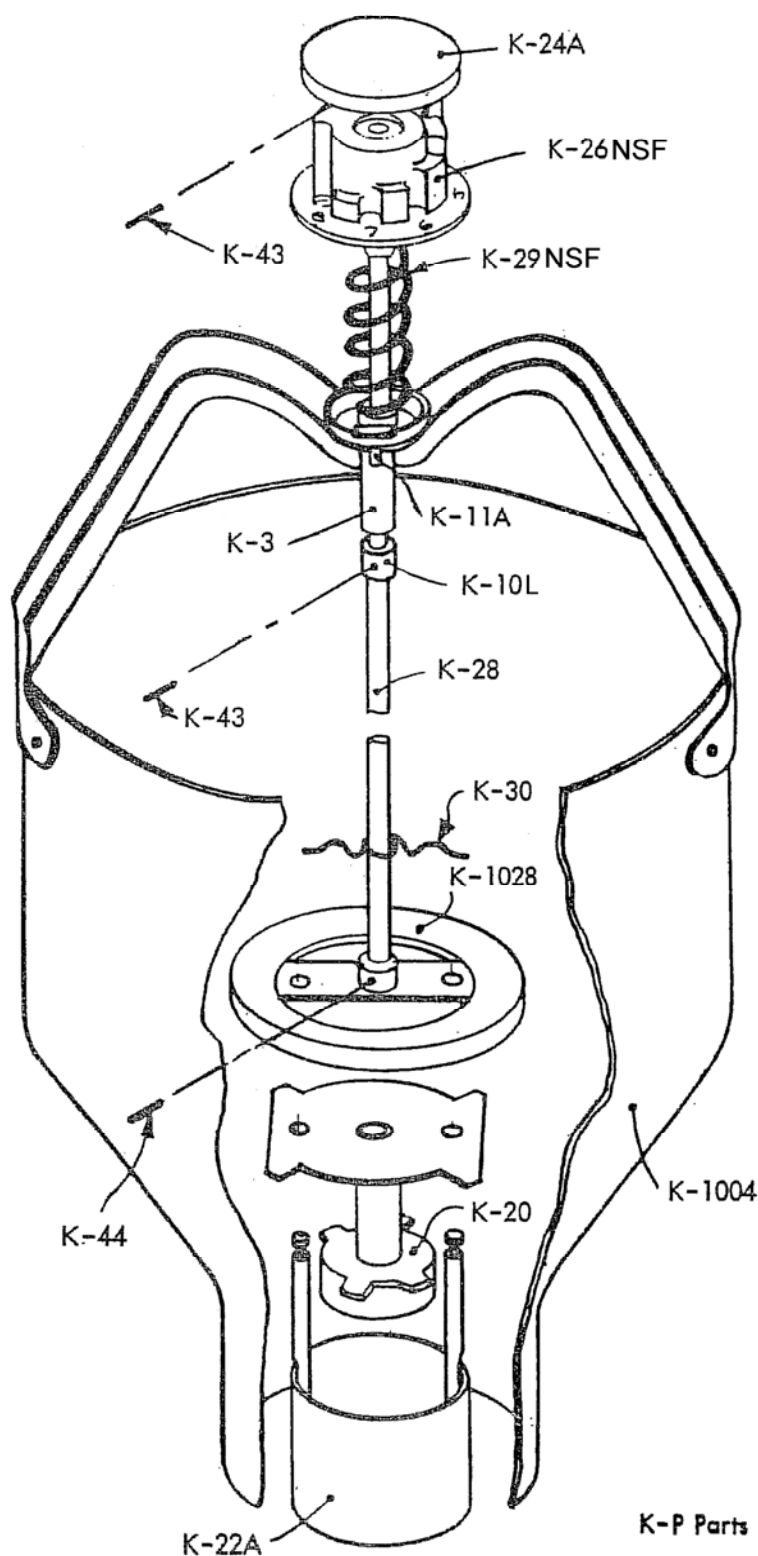


Type K Pancake Dispenser



Capacity And Deposit Weights

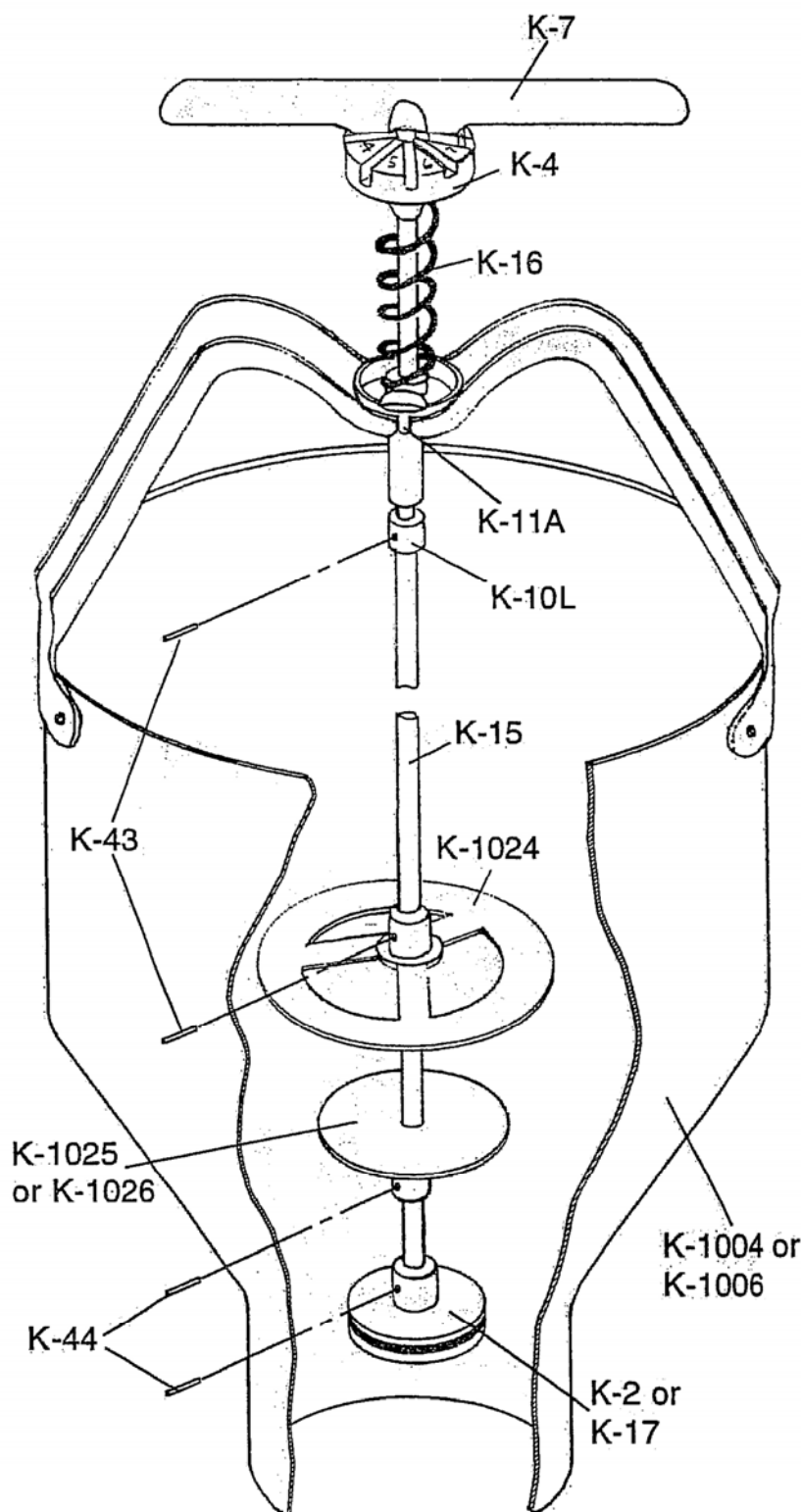
MODEL	CAPACITY	DEPOSIT RANGE (MIN - MAX)		Average size deposits per hopper	Number of weight settings on dial	Shipping weight (Class = 85)
		oz.	g			
Type K Pancake Dispenser	5.5 lb (2.5 kg) batter weight	1/2 - 3 oz.	14 - 85 g	50	8	4 lb (1.8 kg)
Type K Donut Depositor (1-7/16" plunger)		10 - 16 oz. per dozen	284 - 454 g per dozen	81	6	4 lb (1.8 kg)
Type K Donut Depositor (1-9/16" plunger)		14 - 22 oz. per dozen	397 - 624 g per dozen	58	6	4 lb (1.8 kg)
Type K Hushpuppy Depositor (cuts 2)		4 - 10 oz. per dozen	120 - 288 g per dozen	147	6	4 lb (1.8 kg)
Type G Batter Boy	10.5 lb (4.8 kg)	1/2 - 3 oz.	3 oz (85 g)	96	8	5 lb (2.3 kg)



- K-3 Notched Lock
- K-10L Collar
- K-11A Spring Cup Lock Assembly
- K-20 Valve Assembly
- K-22A Cage Assembly
- K-24A Pushbutton Ass'y
- K-26NSF Dial
- K-28 Center Rod (must be fitted at factory)
- K-29NSF Operating Spring
- K-30 Lock Spring
- K-43 Spring Pin, 2 used 5/64 x 1/2 SS. ea.
- K-44 Groove Pin 5/64 x 1/2 SS.
- K-1004 Hopper and Bail Assembly
- K-1028 Skirt Valve Ass'y.
- K-1013A Plunger Assembly (not shown separately) consists of K-3, K-10, K-11A, K-20, K-22A, K-24A, K-26, K-28, K-29, K-30, K-43(2), K-44, K-1028.
- K-1013 Upper Plunger Sub-Assembly (same as K-1013A, but without K-20 and K-22A)
- OTHER PLUNGERS AVAILABLE (NOT SHOWN)
- K-1011A Donut Plunger Ass'y Size 1-9/16" only
- K-1011S Star Center Donut Plunger Assembly Size 1-9/16" only
- K-1015 French Donut Plunger Assembly Size 1-9/16" only

K-P Parts

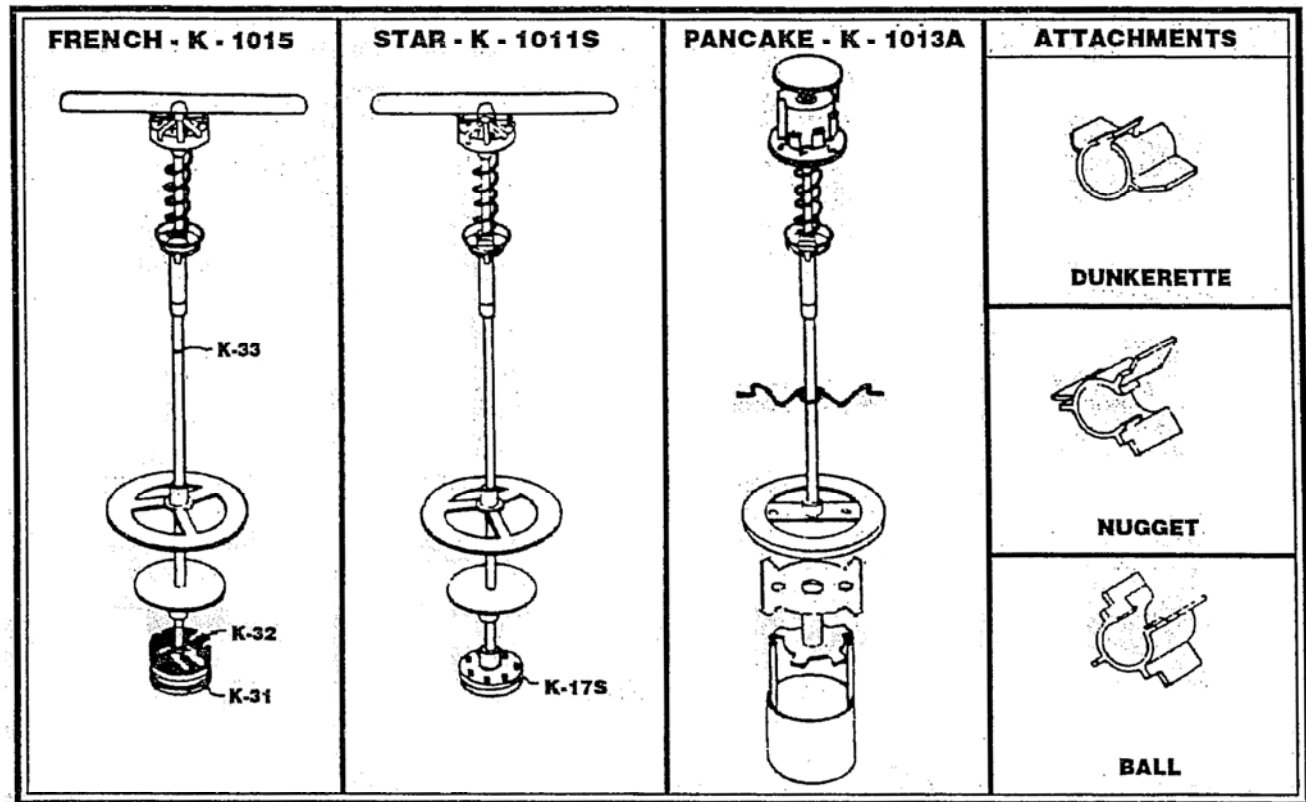
Type "K" Donut Cutter Parts List



- K-2 Piston, size 1-7/16" only
- K-3 Notched lock
- K-4 Dial
- K-7 "T" handle
- K-10L Collar
- K-11A Spring cup lock assembly
- K-15 Center rod (must be fitted at factory)
- K-16 Operating spring
- K-17 Piston, size 1-9/16" only
- K-43 Spring pin (2 required)
- K-44 Groove pin, (2 required)
- K-1004 Hopper & bail assembly, size 1-9/16" only
- K-1006 Hopper & bail assembly, size 1-7/16" only
- K-1024 Spider valve assembly
- K-1025 Floating valve assembly, size 1-7/16" only
- K-1026 Floating valve assembly, size 1-9/16" only
- K-1001A Plunger assembly, 1-7/16" (not shown separately) consists of: K-2, K-3, K-4, K-7, K-10, K-11A, K-15, K-43, K-16, K-1024, K-1025, K-44
- K-1001S Star center donut plunger assembly 1-7/16" (not shown separately) consists of: K-2S, K-3, K-4, K-7, K-10, K-11A, K-15, K-43, K-16, K-1024, K-1025, K-44
- K-1011A Plunger assembly, 1-9/16" (not shown separately) consists of: K-3, K-4, K-7, K-10, K-11A, K-15, K-16, K-17, K-1024, K-1026, K-43, K-44
- K-1011S Star center donut plunger assembly, 1-9/16" only
- K-1013A Pancake dispenser plunger assembly, 1-9/16" only
- K-1015 French donut plunger assembly, 1-9/16" only

OTHER PLUNGERS AND ACCESSORIES AVAILABLE. REFER TO NEXT PAGE.

Type "K" Plungers & Accessories



K-1015 FRENCH PLINGER ASSEMBLY, 1-9/16" size only

Replacement parts for French Plunger:

K-31 Lower Piston

K-32 Former

K-33 Center Rod

All other replacement parts for the French Plunger are the same as K-1011A, size 1-9/16 shown on the "K" Donut Plunger Parts list.

K-1011S STAR CENTER PLUNGER, 1-9/16" size only

Replacement parts for Star Center Plunger:

K-17S Star Piston Asswmply,

All other parts are the same as K-1011A, size 1-9/16" shown on "K" Plunger parts.

K-1013A PANCAKE DISPENSER PLUNGER, 1-9/16" size only

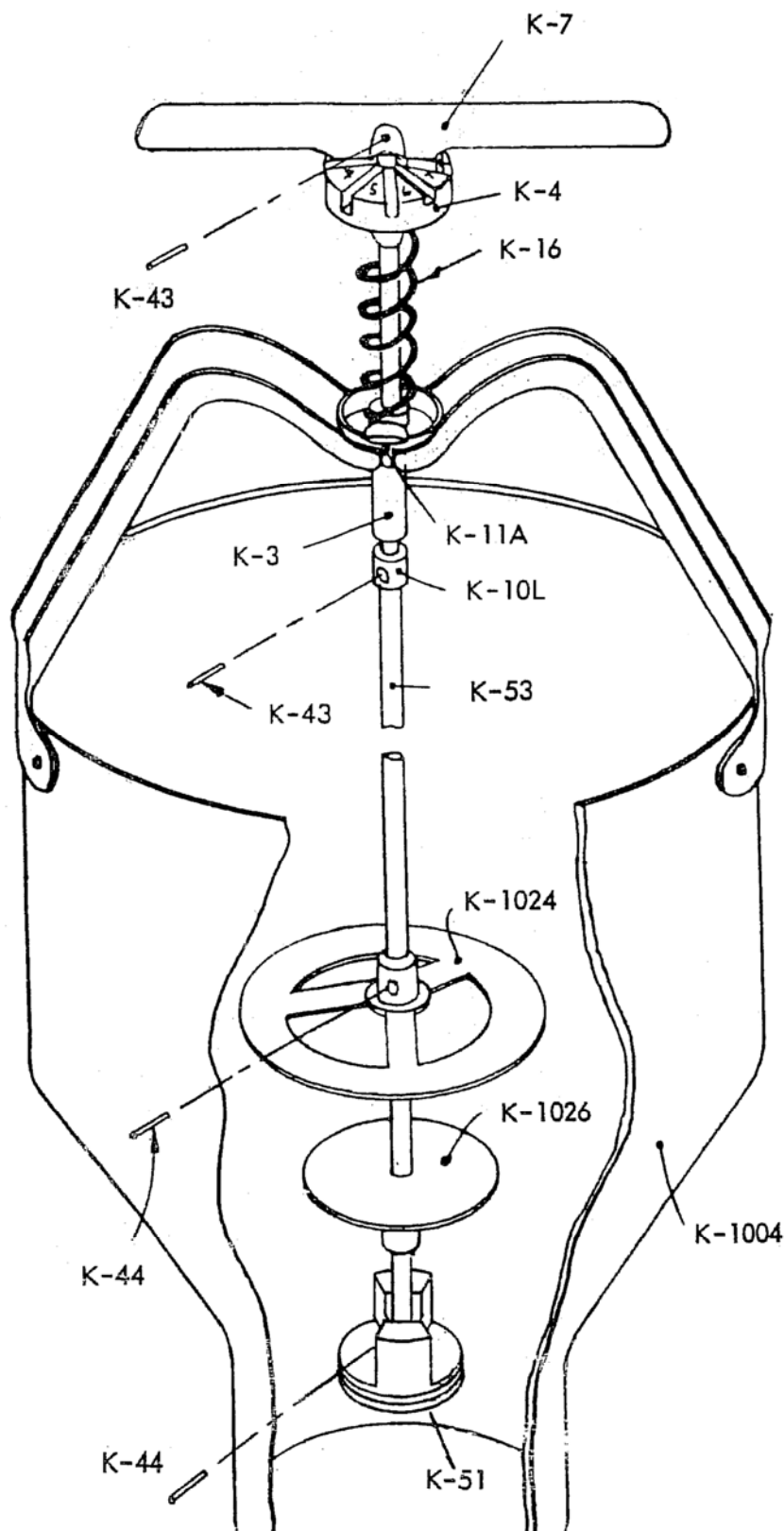
For replacement parts, see "K" Pancake Dispenser Parts list.

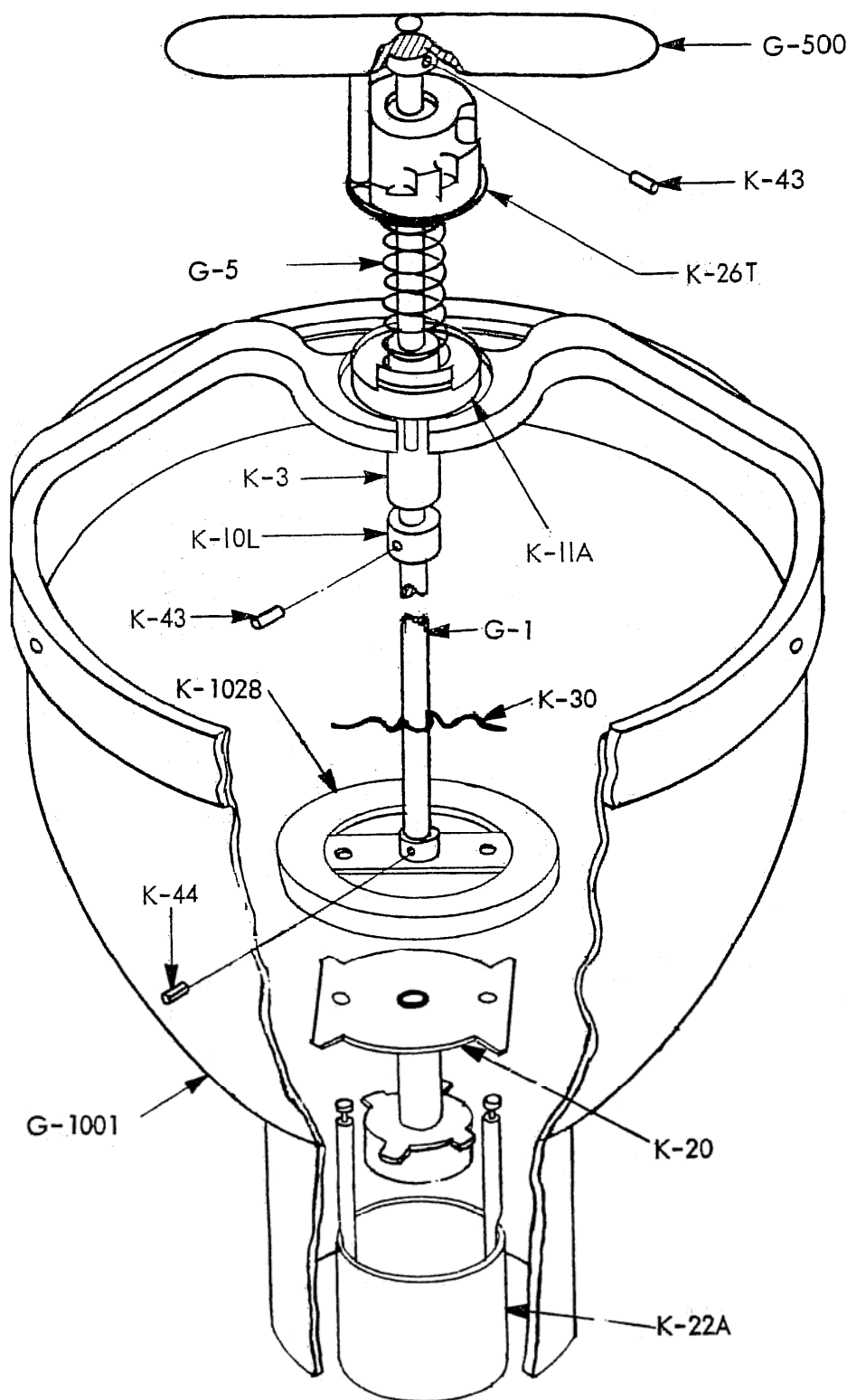
K DONUT ATTACHMENTS, for 1-7/16" and 1-9/16" donut plungers (Specialty size)

DR42-1018 Dunkerette Attachment, cuts 2

DR42-1016 Nuttet Attachment, cuts 3

DR42-1017 Ball Attachment, cuts 4





Part No. Part Name

K-3	Notched Lock
K-10L	Collar
K-20	Valve Assembly
K-22A	Cage Assembly
K-26T	Dial
K-30	Lock Spring
K-43	Spring Pin, 2 used, 5/64 x 1/2 s.s.
K-44	Groove Pin, 5/64 x 1/2 s.s.
K-1028	Skirt Valve Assembly
G-5	Upper Spring
K-11A	Thumb Cup
G-500	Pushbutton Assembly
G-1001	Hopper Assembly
G-1	Center Rod
G-1002	Plunger Assembly (Not shown separately)
Incl: K-3, K-10, K-20 K-22A, K-26, K-30, K-43, K-44, K-1028, G-1 G-5, K-11A and G-500	

Order parts by name and number. For replacement of parts not listed above depositor should be returned to the factory as special tools are required for installation

Operation Instructions for Type K & Batter Boy Depositors

How to Remove the Plunger

The plunger of the depositor is locked in place with a peg key, held in place by the operating spring. This key is fixed to the release tab, which is located under the lower end of the spring. By lifting on the release tab, the peg key can be raised out of the slot in the hopper arch; then by rotating the release tab and the upper bearing ½ turn, the square key on the upper bearing can be cleared through the slot in the hopper arch. The plunger assembly may then be lifted up and removed from the hopper.

How to Disassemble Plunger for Cleaning

Unlock the lock spring from the two legs on the tube, slide tube from the upper piston. Lift inner valve from the tube taking care not to force or drop this part as it is very delicate and can be easily damaged. After parts have been cleaned, they should be lightly oiled to prevent sticking. To reassemble, reverse the disassembly procedure, insert valve into the tube, being certain it is fully seated. Pass the tube legs through the upper piston and when fully seated, re-hook the lock spring.

How to Replace the Plunger

Insert the plunger into the hopper, passing the plunger rod through the slot in the hopper arch. Then start the piston into the cylinder, as the piston enters the cylinder, the square key on the side of the upper bearing should be passed through the slot in the hopper arch. To lock in place, press down on the handle and lift the release tab to allow the upper bearing to be further depressed until the square key on the upper bearing which has passed through the hopper arch can be rotated ½ turn. When the upper bearing has been rotated ½ turn the release tab may be lowered and the peg key on the release tab will lock into the slot in the hopper arch.

How to Use the Dial Adjustment

The machine will deposit 8 different weights of batter by using the dial adjustment. The numbers on the dial, reading the number which is below the slot in which the selector pin is inserted, will indicate the sizes #1-#8. The largest deposit of batter is made by setting #8. 1. Push the dial down from the knob to release it from the peg. 2. Rotate the dial to the desired number. 3. Release the dial, sliding the peg into the slot. **DO NOT** try to change the dial setting without first depressing the spring to release the selector peg. **DO NOT FORCE** or use any tool on the dial. It operates freely when the instructions are followed.

How to Operate the Type K and Batter Boy Depositors

1. See that the plunger is properly locked in place as per instructions on "How to replace plunger."
2. Operate the machine while it is empty to be certain that it operates freely.
3. Set the dial adjustment as per instructions "How to use the dial adjustment," to the size desired.
4. Fill the hopper with batter. Hold the machine over the mixing bowl, depress the knob all the way down and release to eject all of the air out of the valves.
5. Hold the bottom of the depositor about 1 ½ inches from the griddle, fryer, or cupcake pan. Depress knob, then release. Keep hopper will filled to prevent air from getting into the valve mechanism.
6. If deposits are not the size desired, change the size by setting the dial adjustment.
7. The machine should be cleaned as soon as possible after use. Remove the plunger following the instructions above. Then disassemble the plunger following the instructions.
8. Wash and dry all parts of the depositor, oil lightly to prevent sticking, then reassemble, following the above instructions.

CARE, MAINTENANCE, and CLEANING INSTRUCTION for PLUNGERS and HOPPERS

The plungers and hoppers of your Type K are precision instruments built from alloy steels and aluminum. They should be handled with care to insure continued satisfactory performance.

When cleaning aluminum, selection of the right type cleaner is your most important consideration. Any household dish washing detergent which is safe for aluminum does a good job of cleaning and does not attack aluminum. Strong Alkali cleaners, such as lye, soda ash, and tri-sodium phosphate, will discolor or even corrode aluminum even in weak solutions.

DO NOT Handle roughly or drop on hard surfaces.

DO NOT Mix with other utensils in the sink when washing.

DO NOT Allow to rust. Always wash parts thoroughly. Dry completely and then lubricate with mineral oil or liquid shortening before storing or reinstalling in unit.

DO NOT Force the machine if it becomes jammed. Disassemble and remove any obstruction to prevent damage to the plunger.

Washing Plungers and Hoppers by Hand:

1. Remove plunger from hopper.
2. Use plenty of warm water.
3. Add cleaner approved for aluminum in concentrations recommended by manufacturer.
4. Presoak to loosen stubborn or dried-on deposits.
5. Use a non-scratching plastic scour cloth to remove soil and restore luster.
6. Rinse in clear hot water (170-190 deg.)
7. Wipe completely dry.
8. Dip plungers in mineral oil or liquid shortening to prevent rust and sticking.

NOTE: “O” Rings are not used on plungers for Type K Depositors

SPECIAL INSTRUCTIONS FOR THE CARE OF PANCAKE PLUNGERS:

The pancake plunger must be disassembled and cleaned thoroughly after every use.

1. Remove plunger – Using thumb lift up on Spring Cup Lock Assembly (K-11A), turn 180 degrees, plunger should release from handle.
2. Remove Cage Assembly (K-22A) by releasing Lock Spring.
3. Remove Valve Assembly (K-20) from Cage Assembly (K-22A).
4. Clean all parts in warm water with recommended detergents.
5. Dry completely.
6. Reassemble plunger.

TABLES AND FORMULAS USED IN DONUT MAKING

Calculating Correct Water Temperature

The following is an example of how to calculate the correct water temperature to use. You must use your own room temperature, dry mix temperature, desired batter temperature, and, if you are making yeast-raised donuts, estimated temperature increase during mixing.

	Cake Donuts		Yeast-Raised Donuts	
	°F	°C	°F	°C
Room temperature	72	22.2	72	22.2
Dry mix temperature	<u>+70</u>	<u>+21.1</u>	<u>+70</u>	<u>+21.1</u>
Total A	142	43.3	142	43.3
Desired batter temperature	75	23.9	80	26.7
	<u>x3</u>	<u>x3</u>	<u>x3</u>	<u>x3</u>
Total B	225	71.7	240	80.1
Total B	225	71.7	240	80.1
-Total A	<u>-142</u>	<u>-43.3</u>	<u>-142</u>	<u>-43.3</u>
Desired water temp. for cake donuts	83°F	28.4°C	98	36.8
			↓	↓
		Figure from above	98	36.8
Temperature increase during mixing (average: 30°F/17°C)			<u>-30</u>	<u>-17</u>
Desired water temperature for yeast-raised donuts			68°F	19.8°C

Ratios of Plunger Sizes to Donut Weights

The weights given are for donuts without icings or other toppings. They are provided for reference only, as weights vary according to the density of the batter.

Plunger Size	Donut Weight per Dozen
1"	5-8 oz/142-227 g
1 7/16"	10-17 oz/283-482 g
1 9/16"	14-21 oz/397-595 g
1 13/16"	19-23 oz/539-652 g

Temperature Conversion

To convert temperatures from Fahrenheit to Celsius, subtract 32 from °F and divide the result by 1.8.

For example, $212^{\circ}\text{F} - 32 / 1.8 = 100^{\circ}\text{C}$.

To convert temperatures from Celsius to Fahrenheit, multiply °C by 1.8 and add 32 to the result. For example, $(100^{\circ}\text{C} \times 1.8) + 32 = 212^{\circ}\text{F}$.

°F	°C	°F	°C
55	12.8	340	171.1
60	15.6	345	173.9
65	18.3	350	176.7
70	21.2	355	179.4
75	23.9	360	182.2
80	26.7	365	185.0
325	162.8	370	187.8
330	165.6	375	190.6
335	168.3	380	193.3



Bakery Group

US/Canada/Mexico Limited Warranty and Return Policy

Belshaw Brothers Inc. warrants parts of its manufacture and assembly of equipment to be free from defects in workmanship and material which would result in product failure under normal use and service. Belshaw's entire liability under this Warranty is limited to either repairing or replacing at its factory or; on user's premises, at Belshaw's option, any equipment or parts thereof, which shall be determined by Belshaw to be defective. If necessary to return parts to the factory they must be shipped transportation charges prepaid. **This shall be purchaser's sole and exclusive remedy.**

Belshaw reserves the right to make changes in design; or add any improvement, at any time without incurring any obligations to install, the same, on equipment previously sold.

This warranty is expressly in lieu of any and all other warranties express or implied, including: implied warranties of merchantability and fitness for any particular purpose, and all other obligations or liabilities what so ever on Belshaw's part. All statutory or implied warranties, other than title, are expressly nullified and excluded.

Belshaw neither assumes nor authorizes any person to assume for it any obligation or liability in connection with the sale of Belshaw's products or parts thereof.

Possession, use/or operation of equipment, or parts sold hereunder for any other than their designed purpose, or use of equipment which is in poor repair, modified, improperly operated, or neglected is done at the owner's risk. Belshaw hereby disclaims any liability for these actions and shall not be liable for defects in or for any damages or loss to the property sold which is attributable to such actions.

Under no circumstances shall Belshaw be liable for any indirect, special, incidental, or consequential damages arising out of, or from the use of Belshaw's product by buyer, it assignees, employees, agents or customers.

Belshaw makes no express warranties except those contained in this Warranty concerning the product sold hereunder. No modification or alteration of this Warranty shall be made except by Belshaw in writing.

Warranty Period / Guidelines

This limited warranty shall extend for a period of one year from date of shipment and to the original owner only. It covers parts (manufactured by Belshaw) and labor. This warranty covers only items sold within the United States, Canada and Mexico. A pre-authorization must be obtained from Belshaw before any warranty work is carried out, failure to do so may void the warranty of the product.

Limited Warranty

With respect to parts not manufactured by Belshaw, warranty coverage shall be limited to the original part manufacturer's warranty, or the Belshaw limited warranty, whichever is the lesser coverage period. In no case will the warranty be in excess of 18 months after date of shipment of the equipment.

Replacement parts provided under the terms of this warranty are warranted for the remainder of the original warranty period applicable to the product.

Exclusions

This warranty excludes from its coverage and does not apply to: (a) solenoid and relay coils; (b) lamps; (c) "O" rings; (d) belts; and (e) impellers. These items are excluded because (1) failure is usually due to causes beyond our control; (2) it is not practical to accurately determine the failure cause; and (3) the normal life of the parts is shorter than our warranty period.

Procedure for Return:

To speed up your credits for returned equipment, we have a return goods policy and procedure. Our procedure starts with a phone call to (206) 322-5474 or Service Department for a return authorization. When contacting Service Dept. you should be ready to give:

- Customer name, address, phone number and individual's name, Invoice number and date, Model number and serial number, reason for return, i.e. credit, exchange, warranty, or repair. Description of item and problem.

When we get this information we will issue you a Return of Goods Authorization Number (RGA). This number must be marked clearly on the outside of the package. If the package is not clearly marked with the RGA#, then the package will be returned unopened to the sender. The RGA# will be open for 30 days, if returnable goods have not been received within the 30 days, then RGA# will be voided.

Return goods must be:

- Returned freight prepaid, packaged securely and carefully so that in-transit damage cannot occur.
- Marked so the package contains the RGA# in the first line of the address line, "Attn: RGA#" (the number being the number given you by the Belshaw service department.)

Please note the following:

- If the returned goods were sent to you due to our mistake, then we will pay all freight charges via our choice of carrier.
- If the returned goods failed while in service and are still covered by warranty, they need to be returned freight prepaid by you. We will then replace the goods at no charge.
- When returning parts for re-stock: our minimum re-stocking charge is 20% of original invoice amount or \$20 (whichever is greater), providing the equipment is in new, never-been-used condition. Restocking charges may be increased above the minimum, depending on how much rework the returned goods need. Final determination will be made after factory inspection of goods.
- No RGA# will be issued if the item in question was invoiced anytime prior to 180 days of the request

Following these guidelines will help expedite the processing of your return.