



Fresh Answers  
for today's bakery.

AUTOMATIC FRYERS  
Donut Robot® Mark II – Mark IX

Donut Robot® Series Automatic Fryers deposit, fry, turn, and dispense cake and yeast-raised donuts - automatically - improving donut quality and reducing costs. Training and labor requirements are substantially reduced while quality, repeatable donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce shortening use by up to 50%.

Donut Robot® Series Automatic Fryers are built with exhibition style production in mind - improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider 'Clean-Air' kiosk, without exterior ducting, is the solution.

Belshaw offers several machines with capacity from 156 to 1350 donuts per hour. Production is even higher for miniature donuts. If less production is needed at any time, a switch cuts cake donut production instantly by half (except Mark I).

Belshaw can tailor a complete system to your specific needs. The Donut Systems section of the Belshaw Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot® fryers.



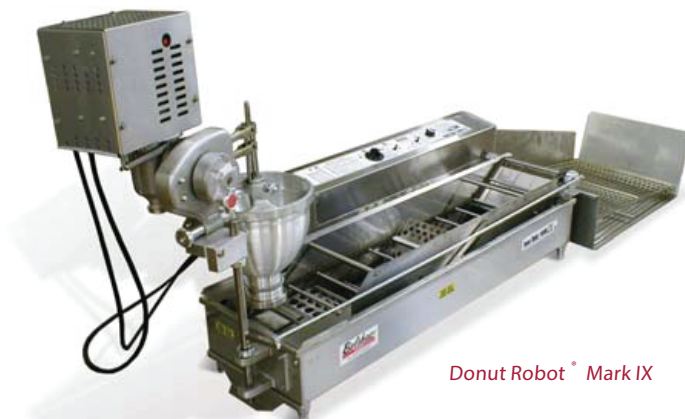
Donut Robot® Mark II



Donut Robot® GASS Mark II



Donut Robot® Mark V



Donut Robot® Mark IX

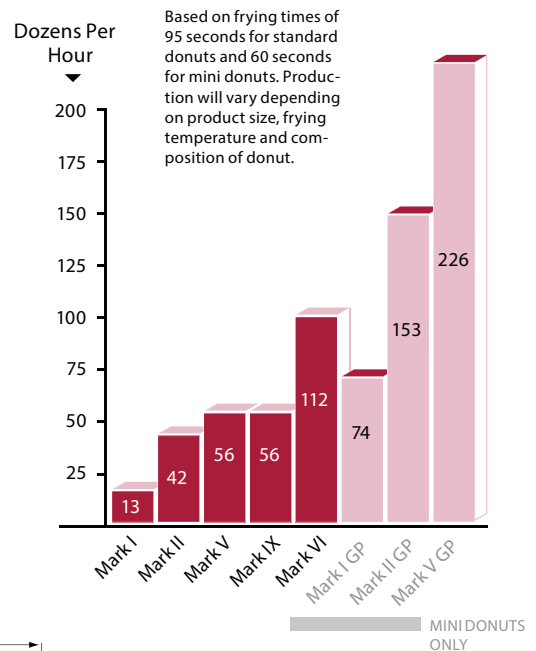


Donut Robot® Mark VI

### Product Information

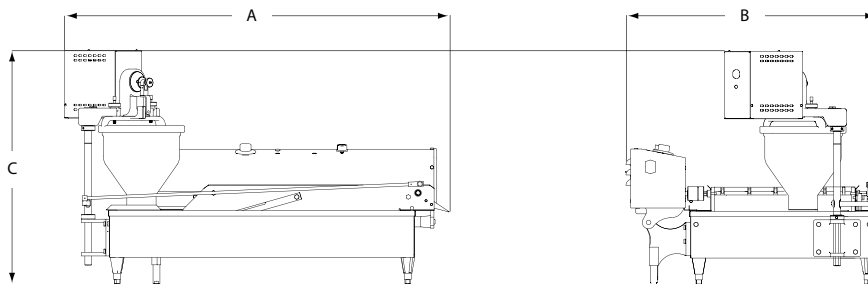
- ❑ Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated. All models (including gas-heated models) feature electrically powered conveyors. (Gas models not available in European Union)
- ❑ 'GP' models designate mini-donut specific machines, with hopper/plunger and conveyor adapted for rapid production of mini donuts.
- ❑ All models feature frying time and temperature adjustment. Mark II and above feature a switch that reduces automatic cake donut deposits to one donut per conveyor row (normal is two donuts per row).
- ❑ The Donut Robot® automatic cake donut depositor is standard on Mark I, II and V. It accommodates Donut Robot® plain, mini, star, or french cake plungers and attachments. A 1-9/16" (40mm) star plunger is standard on new machines.
- ❑ Mark VI accommodates either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- ❑ Type 'N' (automatic) depositor is standard on Mark IX.

### Donut Robot® Production Chart



### Donut Robot® Mark I - IX

Drawing shows Donut Robot cake donut depositor. Mark VI may use Type F depositor. Mark IX uses automatic Type N depositor.



NOTES:  
 1 ETL listings conform to UL-197 and NSF-4  
 1 Mark I certified CE only  
 2 Mark II Gas not certified  
 3 Mark VI 'Deep' models not certified.

■ STANDARD  
 □ OPTIONAL

### Features

MODEL	Electric Heat	Gas Heat	GP model	Electric Conveyor	Conveyor row spacing <sup>1</sup>		Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Sub-merger	INSIDER™ Ventless Cabinet	Automatic proofer (TM-VI)
					Std model	GP model								
MARK I	■		□	■	3.75" (95mm)	2.25in (57mm)	■							
MARK II	■	□	□	■	3.75" (95mm)	3in (76mm)	■			□			□	
MARK V	■		□	■	3.75" (95mm)	3in (76mm)	■			□			□	
MARK VI	■			■	3.75" (95mm)	N/A	□	□		□	□	□		□
MARK IX	■			■	3.75" (95mm)	N/A			■	□	□			

### Dimensions And Power

MODEL	A x B x C		SHIP. WT.	OIL	120 V		208/240 V		208/240 V		380/415 V (Export)		440/480 V		GAS				
	Length x Depth x Height				50/60Hz/1ph	50/60Hz/1ph	50/60Hz/3ph	50/60Hz/3ph	50/60Hz/3ph	50/60Hz/3ph	OUTPUT	WATER COL							
	in	cm															KW	A	KW
MARK I	35	14 x 23	89 x 34 x 57	100/45	14/6.4	1.2	10.0	1.5	7.4/6.4										
MARK II	41	21 x 25	104 x 52 x 62	145/66	35/16			4.3/5.7	21.0/24.0	4.5/5.7	12.5/14.2	4.4/5.2	6.7/7.3	5.8/6.8	7.6/8.2				
MK II Gas	41	23 x 30	104 x 58 x 76	210/95	35/16	0.36	3.0	0.37/0.44	1.7/1.8							40,000	12.9	3.5 in	10 in
MARK V	52	20 x 24	133 x 52 x 62	183/83	50/23			7.3/9.4	35.2	7.3/9.4	20.3/23.0	7.9/9.4	11.9/13.8						
MARK VI	52	28 x 24	133 x 71 x 62	294/133	106/48					12.1/15.2	33.6/37.1	12.0/14.2	18.0/20.9	15.3/18.7					
MARK IX	53	21 x 35	133 x 52 x 89	250/113	50/23			7.6/9.8	36.5/40.8	7.6/9.8	21.1/24.4	8.3/9.8	12.5/14.6						

Notes 1 Distance between bars. Each bar is 3/8in (9.5mm) diameter.  
 2 For dimensions of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.  
 3 Shipping class = 85.