

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%.

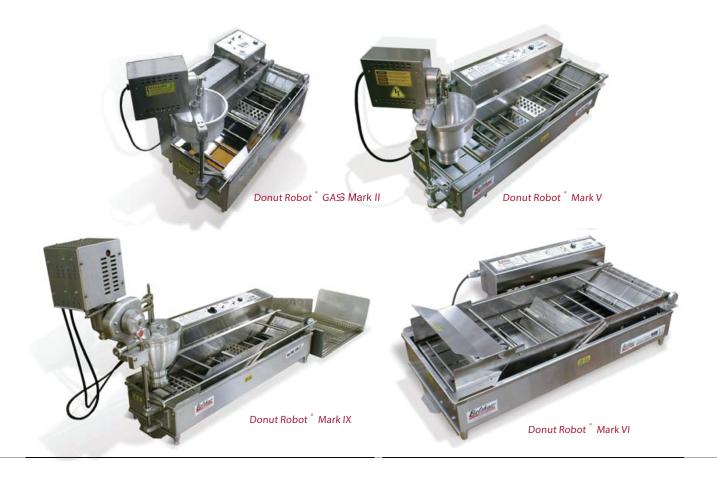
Donut Robot^{*} Series Automatic Fryers are built with exhibition style production in mind – improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider 'Clean-Air' kiosk, without exterior ducting, is the solution.



Donut Robot[®] Mark II

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).*

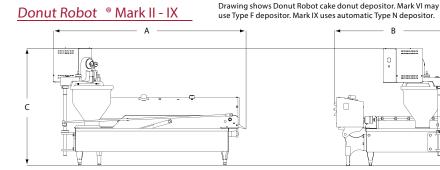
Belshaw can tailor a complete system to your specific needs. The Donut Systems section of the Belshaw Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot * fryers.



Belshaw

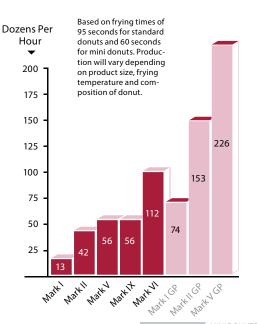
Product Information

- D 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).
- **I** The Donut Robot^{*} automatic cake donut depositor is standard on Mark I, II and V. It accomodates Donut Robot ^{*} plain, mini, star, or french cake plungers and attachments. A 1-9/16" (40mm) star plunger is standard on new machines.
- D Mark VI accomodates either Type 'F' (semi-automatic) or Donut Robot (automatic) cake donut depositors.
- Type 'N' (automatic) depositor is standard on Mark IX.



STANDARD

Donut Robot * Production Chart



MINIDONUTS ONLY



ETL listings conform to UL-197 and NSF-4

- 1 Mark 1 certified CE only
- Mark II Gas not certified
- 3 Mark VI 'Deep' models not certified.

Features	5			OPTIONAL										
MODEL	Electric Heat	Gas Heat	GP model	Electric Conveyor	Conveyor ro	w spacing ¹	Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Sub- merger	INSIDER™ Ventless	Automatic proofer
					Std model	GP model							Cabinet	(TM-VI)
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 Length x Depth x Height		SHIP. WT.	OIL			208/240 V		208/240 V 38		80/415 V (Export) 🦷		440/480 V		GAS			
							50/60	Hz/1ph	50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		OUTPUT		WATER COL	
	in	cm	lbs/kg	lbs/kg	KW		KW	А	KW	А	KW	А	KW	А	BTU/hr l	kPa N	latGas I	Prop
MARK II	41 x 21 x 25	104 x 52 x 62	145/66	35/16			4.3/5.7	1.0/24.0	4.5/5.7 1	2.5/14.2	4.4/5.2 0	5.7/7.3 5	.8/6.8 7.6	/8.2				
MK II Gas	41 x 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 x 20 x 24	133 x 52 x 62	183/83	50/23			7.3/9.4	35.2	7.3/9.4 2	0.3/23.0	7.9/9.4 11	.9/13.8						
MARK VI	52 x 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 x 21 x 35	133 x 52 x 89	250/113	50/23			7.6/9.8 3	6.5/40.8	7.6/9.8 2	1.1/24.4	8.3/9.8 12	5/14.6						

1 Distance between bars. Each bar is 3/8in (9.5mm) diameter. Notes

For dimensions of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.

3 Shipping class = 85.



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45 Garema Circuit, Kingsgrove NSW 2208 Australia t. +61 2 9740 5122 e. info@rvo.com.au www.rvo.com.au