



The worldwide leader in donut production equipment

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AUTOMATIC FRYERS

Donut Robot® Mark I – Mark VI

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' Cabinet, 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 also assemble a complete Donut Robot® system to your specific needs, including proofer, glazer, icer, feed table and more, for production of both cake and raised donuts.



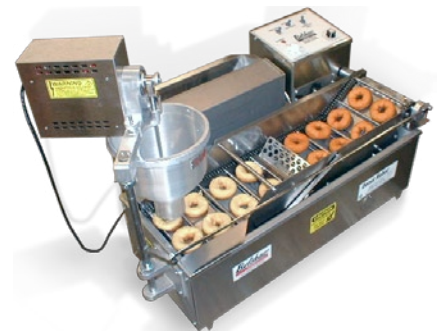
Donut Robot® Mark II



Donut Robot® Mark I



Donut Robot® Mark II GP



Donut Robot® GAS Mark II



Donut Robot® Mark V



Donut Robot® Mark V GP



Donut Robot® Mark VI

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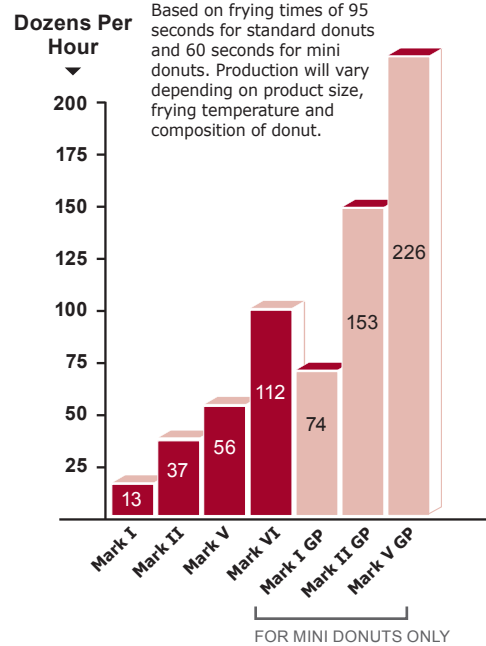


Donut Robot® Mark I - Mark VI

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.
- 'GP' models designate mini donut specific machines, with hopper/plunger and conveyor adapted for rapid production of mini donuts.
- 'Non-GP' models can produce mini donuts with Mini Donut Conversion Kit, consisting of mini donut hopper and double plunger
- 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® 1-9/16" (40mm) plain or star plungers.
- Mark VI is normally used with Type 'F' electric cake donut depositor.
- Gas models not available in European Union

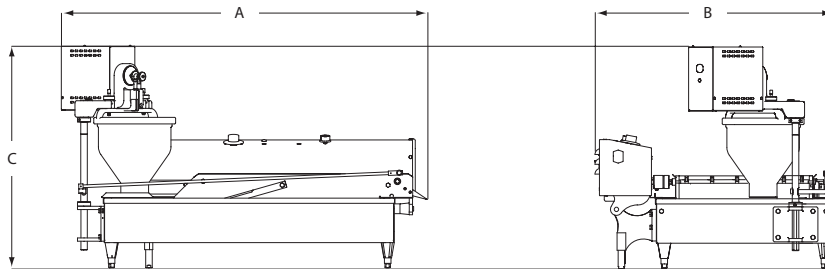
Donut Robot® Production Chart



ETL certified to UL-197, CSA C22.2 and NSF-4
EXCEPTION: Mark II Gas not certified

Donut Robot® Mark I - VI

Drawing shows Donut Robot cake donut depositor.
Note: Mark VI normally uses Type F depositor.



Dimensions and weight

MODEL	A x B x C		APPROX SHIPPG WEIGHT
	Length x Depth x Height		
	in	cm	lbs/kg
MARK I	35 x 14 x 23	89 x 34 x 57	100/45
MARK II	41 x 21 x 25	104 x 52 x 62	145/66
MK II Gas	41 x 23 x 30	104 x 58 x 76	210/95
MARK V	52 x 20 x 24	133 x 52 x 62	183/83
MARK VI ¹	52 x 28 x 24	133 x 71 x 62	294/133

Features • STANDARD ○ OPTIONAL

MODEL	Electric Heat	Gas Heat	GP model	Conveyor row spacing (Note 2)		Donut Robot Depositor	Type F Depositor	Automatic Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Drain with cap	11" drain valve
				Std model	GP model							
MARK I	●		○	3.75" (95mm)	2.25in (57mm)	●						
MARK II	●		○	3.75" (95mm)	3in (76mm)	●			○		●	○
MK II Gas		●	○	3.75" (95mm)	3in (76mm)	●			○			
MARK V	●		○	3.75" (95mm)	3in (76mm)	●			○		●	○
MARK VI	●			3.75" (95mm)	N/A	○	○		○	○	●	○

Electrical and Gas

MODEL	OIL	120 V		208/240 V		208/240 V		380/415V (Export)		440/480 V		GAS				
		50/60Hz/1		50/60Hz/1ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		OUTPUT		WATER COL		
		lbs/kg	KW	A	KW	A	KW	A	KW	A	KW	A	BTU/hr	kPa	NG	LP
MARK I	14/6.4	1.2	10.0	1.5	7.4/6.4											
MARK II	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	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	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	106/48					12/15.2	33.6/37.1	12/14.2	18.0/20.9	15.3/18.7						

Notes 1 For dimensions and weight of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.
2 Distance between bars, taken center-to-center. Each bar is 3/8in (9.5mm) diameter. Consult factory if 4.5" spacing is required



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Accessories for Mark I, Mark II, Mark V, & Mark IX



Roto-Cooler



Sugaring Tray



Roto-Cooler with Finishing Tree

Belshaw's three **Roto-Cooler** versions are the most practical way to collect, hold and cool donuts fried on Donut Robot® Mark II, V and IX fryers. They are rotating round trays, attractively finished, and powered by a connection to the fryer.

The standard **Roto-Cooler** is large enough to hold in excess of 75 donuts, giving the operator plenty of time to complete other jobs before transferring the contents. The tray is white polyethylene and easy to clean.

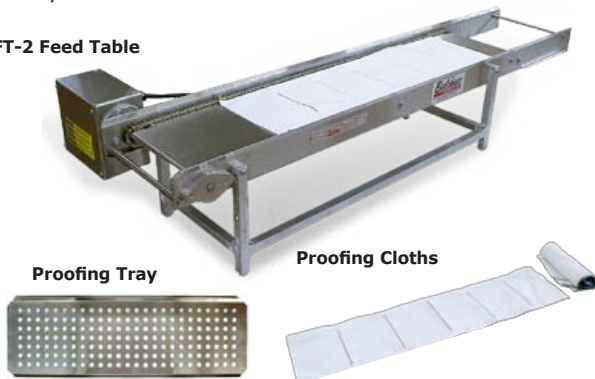
The stainless steel **Sugaring Tray** is smaller and deeper, and allows the operator to coat donuts with cinnamon sugar and other flavors on the spot without a separate finishing table.

The **Roto-Cooler With Finishing Tree** makes a complete donut icing, decorating and display center. Each of the top three trays have two sections for a greater selection of icings and toppings. One person can quickly decorate donuts to create an endless variety, finished to order, right on the spot.

Inserting Yeast-raised Donuts Into The Fryer

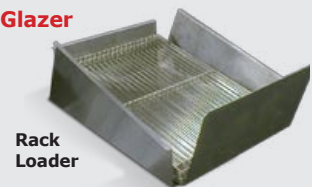
The **FT-2 Feed Table** accepts yeast-raised donuts from a proof box such as Belshaw's EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-2. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. The process allows the donut maker to move about rather than standing in front of the fryer.

FT-2 Feed Table



Transfer Direct To Icer Or Glazer

The **RL-18 Rack Loader** is a labor saver for operators using Belshaw's HI18 batch icer and/or HG18 hand glazer. Donuts are collected onto glazing screens, ready for direct transfer onto the icer or glazer.



Rack Loader



Glazing Screen

How to filter shortening with EZ Melt

Using the **EZ Melt** under you Donut Robot fryer saves time and effort every day.

Shortening drains from the fryer directly to the long-life polypropylene filter, and pumps back in with a foot pedal. Filtering more regularly lengthens shortening life and reduces the cost of new shortening. Shortening cubes can be melted right in the filter.



EZ Melt 18 (see also p.78)

How to filter shortening with Filter-Flo

The **Filter-Flo** is a heavy duty siphon that removes and filters shortening. One squeeze of the bulb starts the flow which can empty a Mark II in a few minutes. A reusable cloth filter cleans as liquid passes through. The Shortening Reserve Tank melts and holds new shortening ready for adding to the fryer as needed.



Filter-Flo Siphon (see also p.78)

Shortening Reserve Tank



Accessories for Mark II, Mark V, & Mark IX

Dimensions And Power

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA		
	Width x Depth x Height		lbs.	kg.	V	A	W
	in.	cm.					
FILTER-FLO SIPHON	4 x 6.5 x 23	10 x 17 x 59	6	3			
ROTO-COOLER	24 x 24 x 7	61 x 61 x 18	16	7.5	110V, 50/60Hz,1ph (connected to fryer)	0.3 A	35 W
SUGARING TRAY	17 x 17 x 7	43 x 43 x 18	14	6.5	110V, 50/60Hz,1ph (connected to fryer)	0.3 A	35 W
ROTO-COOLER/ ICING AND FINISHING TREE	24 x 24 x 31	61 x 61 x 79	28	12.5	110V, 50/60Hz,1ph (connected to fryer)	0.3 A	35 W
RACK LOADER (RL-18)	21 x 29 x 10	53 x 74 x 25	35	16			
FT-2 FEED TABLE	52 x 19 x 12	132 x 49 x 30	50	23	110V, 50/60Hz,1ph (connected to fryer)	0.6 A	70 W

Features

MODEL	CONSTRUCTION
FILTER-FLO SIPHON	Siphon tube and valve are nickel plated steel. Clamp is aluminum alloy. Filters are flannel cloth, filter ring is powder coated steel, handle is high density plastic.
SHORTENING RESERVE TANK	All parts are stainless steel.
FT-2 FEED TABLE	Stainless steel chains and hooks. Other parts stainless steel and cast aluminum alloy.
ROTO-COOLER	Tray is high density polyethylene. Base is spun, polished, heavy gauge aluminum
SUGARING TRAY	Tray and base are spun polished, heavy gauge aluminum
ROTO-COOLER & FINISHING TREE	Lower tray is high density polyethylene. Upper trays and base are spun, polished, heavy gauge aluminum
RACK LOADER (RL-18)	Loader is all stainless steel. Glazing screens (available separately) are nickel plated steel.



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Accessories for Donut Robot® Mark VI System

Collecting and cooling donuts for transfer direct to icer or glazer



RL-18 Rack Loader



Glazing Screen

Mark VI systems feature the **RL-18 Rack Loader** pictured. It smoothly gathers donuts (or other similar products) fresh from the fryer onto **Glazing Screens** so that they can be transferred direct to the glazer in batches of 24. The screens can also be placed direct on Belshaw's HI18 high-production icer, saving time and eliminating almost all product handling.

Inserting yeast-raised donuts into the fryer

The **FT-6 Feed Table** accepts raised donuts from a proof box such as Belshaw's EP18/24. The donuts are laid on a **Proofing Cloth** and **Proofing Tray** to rise, then transferred onto the FT-6. The Feed Table advances in time with the fryer and drops the donuts into the fryer. The process allows the donut maker to move about rather than standing in front of the fryer.



FT-6 Feed Table with extension



Proofing Tray



Proofing Cloths

Mounting and storage tables for Mark VI



FT-6 Table

The **FT-6 Mounting Table** (left) secures the FT-6 Feed Table while allowing it to slide back while cake donut production is in progress. It is movable on heavy duty height-adjustable casters. The **Mark VI Table** supports and locks down the fryer, has holes for the fryer drain and EZ Melt refill tube, and is height adjustable. It houses the EZ Melt 34 shortening filter below the fryer. Both tables make efficient use of space with storage available for shortening blocks, glazing screens, proofing cloths and proofing trays.



Mark VI Table

Other companion equipment for a Mark VI donut system

Depositing Cake Donuts



Type B or Type F Depositor
(see page 74)

Filtering



EZ Melt 34 Melter-Filter
(see page 78)

Proofing



EP18/24 Donut Proofer
(see page 80)

Glazing



HG18/HG18EZ Glazers
(see page 82)

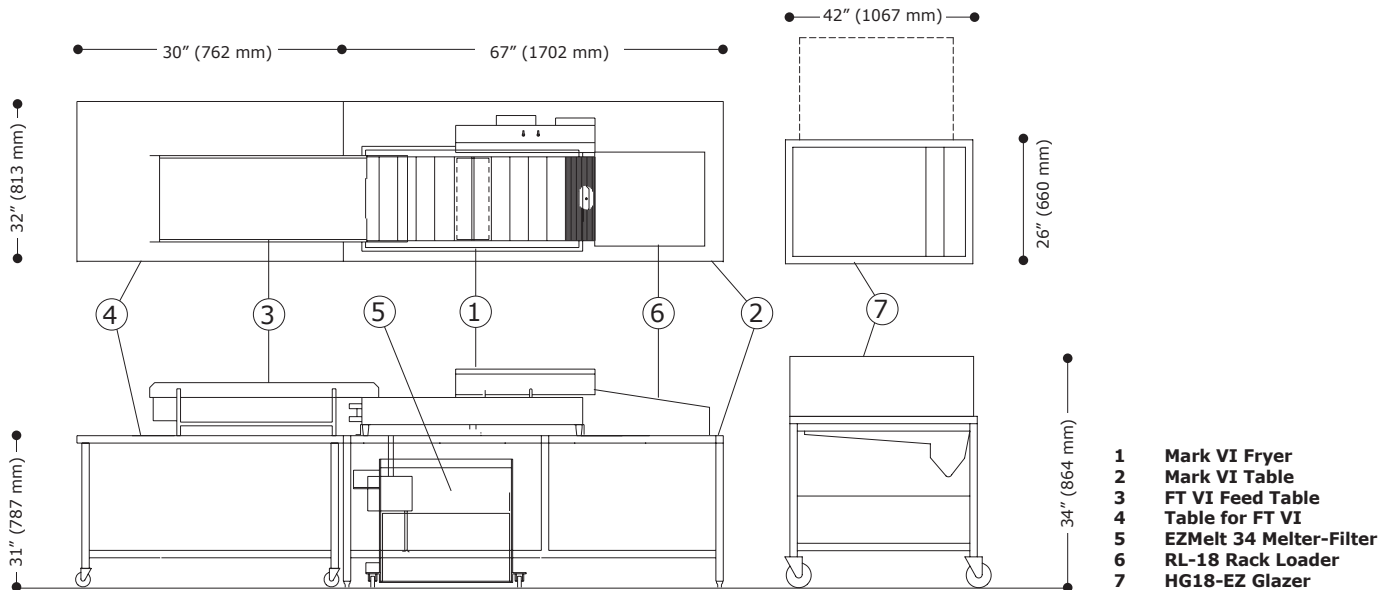
Icing



H+I Icers
(see page 84)



Mark VI System Sample Layout



Mark VI Accessories - Dimensions And Power

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA	
	Width x Depth x Height		lbs.	kg.	V	W
	in.	cm.				
FT-6 FEED TABLE	44 x 18 x 11	112 x 46 x 28	62	28	110V, 50/60Hz, 1ph (connected to fryer)	600
RACK LOADER (RL18)	21 x 29 x 10	53 x 74 x 25	25	11.5	N/A	
MARK VI MOUNTING TABLE	77 x 32 x 31	196 x 81 x 79	275	125	N/A	
FT-6 MOUNTING TABLE	54 x 32 x 31	137 x 81 x 79	162	74	N/A	

Mark VI Accessories - Other Specifications

MODEL	CONSTRUCTION
FT-6 FEED TABLE	Chains and hooks are stainless steel. Other parts are stainless steel, nickel plated steel, and cast aluminum alloy. Extension (11"/28cm) is stainless steel.
RACK LOADER (RL-18)	Loader is stainless steel. Glazing screens (available separately) are nickel plated steel.
MARK VI MOUNTING TABLE	Frame is painted steel. Shelves are stainless steel. Casters are stainless steel.
FT-6 MOUNTING TABLE	Frame is painted steel. Shelves and adjustable feet are stainless steel.
PROOFING CLOTHS with rods	Proofing cloths are polypropylene. Rods (1 per cloth) are mild steel.
PROOFING TRAYS	Proofing trays are aluminum with 1/2" (13mm) perforations.