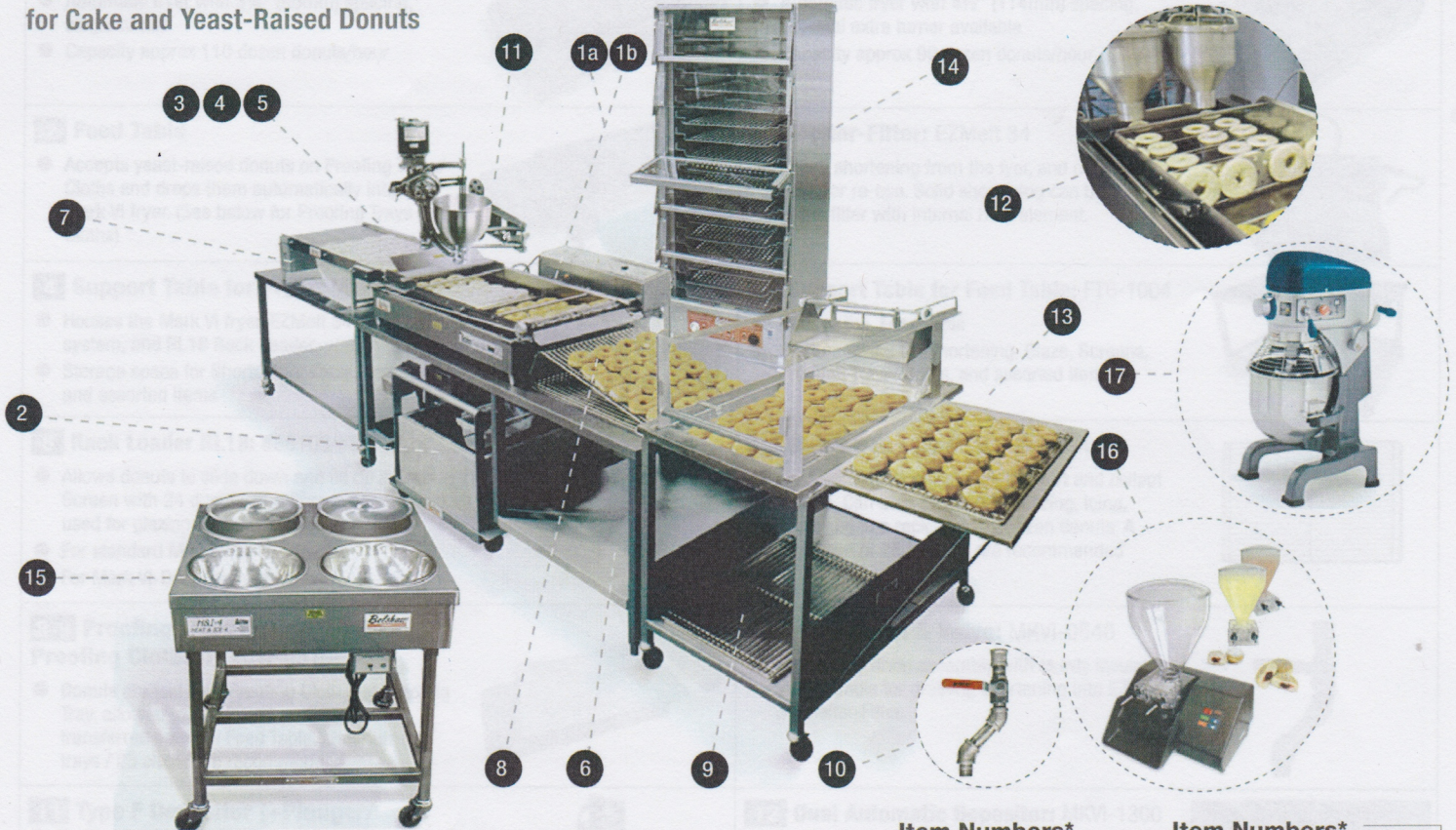


VIDEO: <https://vimeo.com/belshaw/mark6>

**SAMPLE MARK VI SYSTEM**  
for Cake and Yeast-Raised Donuts



	Required Equipment	Description	Item Numbers* (Mark VI Standard System)	Item Numbers* (Mark VI 'Deep')
→	1 Fryer, Donut Robot® Mark VI	Standard for 3¾" donuts – Deep for 4½"	22680 (or 22680-1)	22685 (or 22685-1)
→	2 Filtration System	EZMelt 34	20512 (120v) or 20513 (240v)	
→	3 Feed Table	FT2DW	83520102	835201021 (tall version)
	4 Proofing Trays	For use w/ Feed Table, 36-60 recommended	FT6-0005	
	5 Proofing Cloths	For use w/ Feed Table, 36-60 recommended	FT2DW-0510	
→	6 Support Table For Fryer	With pre-machined holes and storage	MK6-1005	
→	7 Support Table For Feed Table	Mobile with extra storage space	FT6-1004	
	8 Rack Loader	Holds glazing screens	86100	861001 (tall version)
	9 Glazing Screens	Collect donuts after frying, 36-60 recommended	SL200-0004	
→	10 Fryer Drain and Valve	Drains to EZMelt 34	MKVI-0546	
EITHER ▶	11 Type F Cake Donut Depositor Column Mounting System 1-3/4" Plain Plunger + Cylinder	Hand operated, electric depositor for all plungers and varieties of cake donut	F00010001 0405 7SSx1-3/4 + 0035SSx1-3/4	* North America item numbers shown. For international item numbers, contact Belshaw
OR ▶	12 Donut Robot Dual Depositor	Operates automatically, for Ring Donuts only	MKVI-1300	
	<b>Optional Equipment</b>			
	13 Glazer +Drain Tray	HG18EZ	22569 + HG18EZ-1002	
	14 Proofer	EP18/24, 17 shelf, mobile w/autowater	30136 (120v)	
	15 Icer	H&I-4 (4-bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20024 (HI18F, 120v)	
	16 Jelly and Creme Injector	Autofiller, 120v	20600	
	17 Mixer	BABG20, 20 quart, 120V	21698	

90 Years of Quality Donut & Bakery Equipment

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