



Fresh **Answers**  
for today's bakery.

**AUTOMATIC FRYERS**  
Donut Robot® Mark I – 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



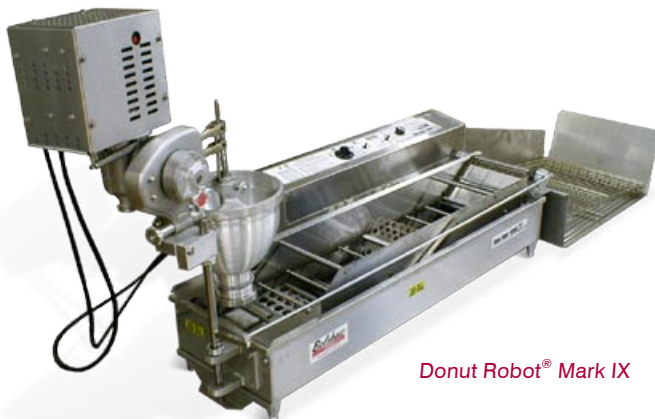
Donut Robot® GAS Mark II



Donut Robot® Mark V



Donut Robot® Mark I



Donut Robot® Mark IX

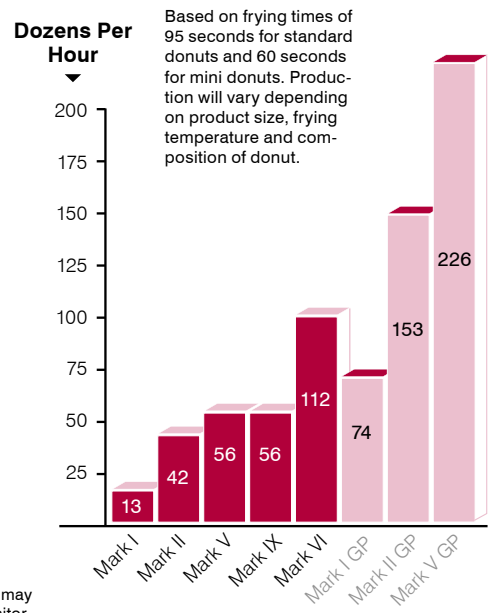


Donut Robot® Mark VI

### Product Information

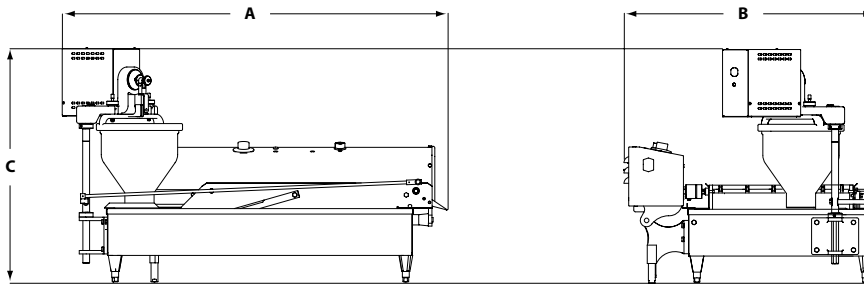
- ❑ Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated. All models (including gas-heated models) feature electrically powered conveyors.
- ❑ 'GP' models designate mini-donut specific machines, with hopper/plunger and conveyor adapted for rapid production 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

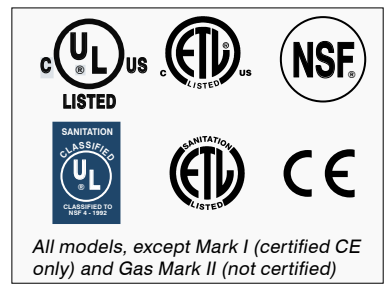


### Donut Robot® Mark I - IX

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



■ 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	A	KW	A	KW	A	BTU/hr	kPa	NatGas	Prop		
MARK I	35	14 x 23	89	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	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	58 x 76	210/95	35/16	0.36	3.0							40,000	12.9	3.5 in	10 in
MARK V	52	20 x 24	133	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	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	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.



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## AUTOMATIC FRYERS

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

### Collecting And Cooling Donuts



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.

### 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

### 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



Proofing Tray



Proofing Cloths



### Longer Life Shortening



Filter-Flo Siphon



Shortening  
Reserve Tank

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 about five 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.

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

### Dimensions And Power

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA		
	Width x Depth x Height		Shipping Class=85		V	A	W
	in.	cm.	lbs.	kg.			
<b>FILTER-FLO SIPHON</b>	4 x 6.5 x 23	10 x 17 x 59	6	3			
<b>ROTO-COOLER</b>	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
<b>SUGARING TRAY</b>	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
<b>ROTO-COOLER/ ICING AND FINISHING TREE</b>	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
<b>RACK LOADER (RL-18)</b>	21 x 29 x 10	53 x 74 x 25	25	11.5			
<b>FT-2 FEED TABLE</b>	52 x 19 x 12	132 x 49 x 30	41	19	110V, 50/60Hz, 1ph (connected to fryer)	0.6 A	70 W

### Features

MODEL	CONSTRUCTION
<b>FILTER-FLO SIPHON</b>	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.
<b>SHORTENING RESERVE TANK</b>	All parts are stainless steel.
<b>FT-2 FEED TABLE</b>	Stainless steel chains and hooks. Other parts stainless steel and cast aluminum alloy.
<b>ROTO-COOLER</b>	Tray is high density polyethylene. Base is spun, polished, heavy gauge aluminum
<b>SUGARING TRAY</b>	Tray and base are spun polished, heavy gauge aluminum
<b>ROTO-COOLER &amp; FINISHING TREE</b>	Lower tray is high density polyethylene. Upper trays and base are spun, polished, heavy gauge aluminum
<b>RACK LOADER (RL-18)</b>	Loader is all stainless steel. Glazing screens (available separately) are nickel plated steel.