

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” custom kiosk, without exterior ducting, is the solution.

Belshaw offers several machines with capacity from 200 to 1500 donuts per hour. Production is even higher for miniature donuts. If less production is needed at any time, a simple switch cuts cake donut production instantly by half.

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 VI



Donut Robot® Mark IX



Donut Robot® Mark V

AUTOMATIC FRYERS

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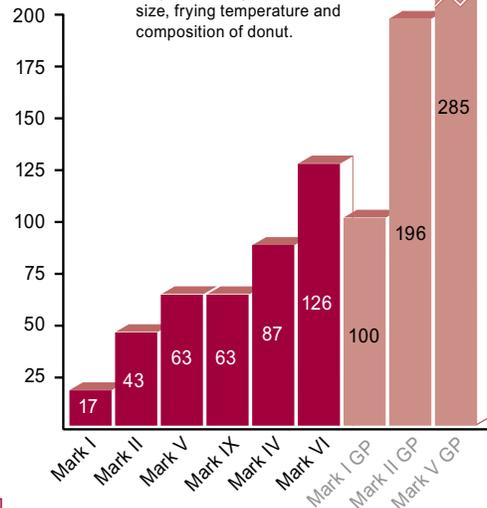
PRODUCT INFORMATION

- Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated.
- '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).
- All models feature electrically powered conveyors. See table at bottom of page for available voltages.
- 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 supplied on new machines, unless another plunger is requested.
- Mark IV and Mark VI use either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- Type 'N' (automatic) is standard on Mark IX. See Donut Depositor section of *Bakery and Retail Product Guide* for depositor details.

DOZENS PER HOUR

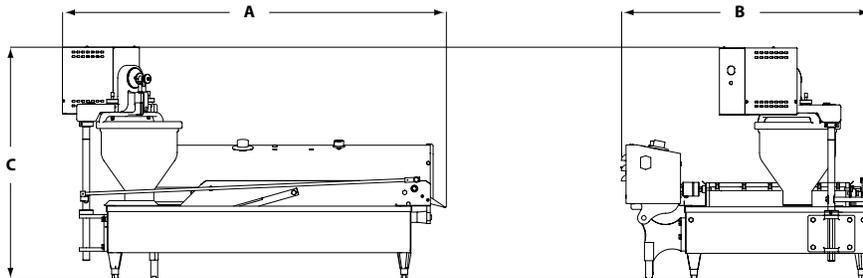
DONUT ROBOT® PRODUCTION

Based on frying times of 90 seconds for standard donuts and 55 seconds for mini donuts. Production will vary depending on product size, frying temperature and composition of donut.



DONUT ROBOT® MARK II - IX

[Drawings show Donut Robot cake donut depositor]



MINI DONUTS ONLY

FEATURES

■ STANDARD
□ OPTIONAL

Note: details about Donut Robot® Mark I can be found in the Donut Systems section of the Product Guide.

MODEL	Electric Heat	Gas Heat	GP model	Electric Conveyor	Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Submerger	INSIDER™ Ventless Cabinet	Automatic proofer (TM-VI)
MARK I	■		□	■	■							
MARK II	□	□	□	■	■			□			□	
MARK IV	■			■	□	□		□			□	
MARK V	■		□	■	■			□			□	
MARK VI	■			■	□	□		□	□	□		□
MARK IX	■			■			■	□	□		□	

DIMENSIONS AND POWER

Dimensions taken with Donut Robot cake donut depositor on all models.

	A x B x C		Shipping weight lbs/kg	Fryer capacity lbs/kg	120 V		208/240 V		208/240 V		380/415 V (Export)		440/480 V		GAS				
	in	cm			50/60Hz/1ph		50/60Hz/1ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		OUTPUT		COLUMN
			KW	A	KW	A	KW	A	KW	A	KW	A	KW	A	BTU/hr	kPa	N.GAS	PROP.	
MARK I	35 x 14 x 23	89 x 34 x 57	100/45	14/6.4	1.2	10.0													
MARK II	41 x 21 x 25	104 x 52 x 62	136/62	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					
MARK II (Gas)	41 x 23 x 30	104 x 58 x 62	150/67	35/16	0.36	3.0									40,000	12.9	3.5 in	10 in	
MARK IV	41 x 28 x 24	104 x 71 x 62	172/78	70/32					7.2/9.5	20.0/23.2	8.0/9.5	12.0/14.0	8.0/9.5						
MARK V	52 x 20 x 24	133 x 52 x 62	200/91	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 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	36.5/40.8	7.6/9.8	21.1/24.4	8.3/9.8	12.5/14.6							

Manufactured by

Belshaw

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19