

Below: Donut Robot® Mark II Cake or Mini Donut System, with Donut Robot® Mark II, Filter-Flo® Siphon & Filter, Shortening Reserve Tank and Roto-Cooler Sugaring Tray



DONUT PRODUCTION SYSTEMS using Donut Robot® Mark II / Mark V

Mark II, V and IX Donut Robot® Systems, the most popular donut systems produced by Belshaw, are designed for retail bakeries, stores and concessions, these systems' popularity arises from the labor savings and convenience of allowing the operator to perform multiple tasks while the machine fries, turns and dispenses completely on its own. Additionally, the Donut Robot® has proven very popular for exhibition-style baking.

Mark II, V and IX systems fry 2 full-size (or 4 miniature) donuts across each conveyor row. The Mark II system will produce up to 43 dozen donuts per hour, while the Mark V and Mark IX systems produce up to 63 dozen per hour using a longer fryer. Mark II and Mark V Donut Robot® Systems include the accessory equipment required to prepare, fry and finish donuts. They include:

- ★ Automatic Fryer
- ★ Shortening Filter or Reserve Tank
- ★ Roto-Cooler / Finishing Tree (rotates as it collects donuts from fryer)
- ★ Proofer for yeast-raised products
- ★ Feed Table (automatically inserts raised donuts into fryer)
- ★ Icer
- ★ Glazer

The Mark II and Mark II GP fryers are also compatible with Belshaw's Insider clean-air ventless cabinet.

The guide over the page will help to select the components that make up a Mark II / Mark V donut system.



Donut Robot® Mark II
Feed Table
Roto-Cooler
HG18-EZ Glazer

H&I-2 Icing Table
EP18-24 Proofer
EZMelt Melter-Filter

Building a system with Donut Robot® Mark II / Mark V

**Mark II
Mark V
System**

Donut Robot® Cake Donut Depositor
The automatic Donut Robot® depositor is standard on Mark II and Mark V.

Gas Mark II
Mark II
Mark V

Fryer
Donut Robot® Mark II or V. Choose 'GP' models for mini-donuts.

Glazer
Glaze a full screen of donuts at a time. Reduce lifting with 'Easylift'.

Icer
Make a full variety of donuts with this choice of icing methods.

Proofer
Takes the guesswork out of proofing any yeast-raised product.

Fryer Accessories
Collect, cool and display donuts after frying. Load yeast-raised donuts into the fryer.

Shortening Filter
SF filter cleans and recycles shortening; EZMelt melts, pumps and filters.

Shortening Reserve Tank
Filter-Flo® Siphon
EZ Melt
Rack Loader
Roto-Cooler
FT-2 Feed Table

H&I-2
H&I-4
Donut Finishing Center
Sugaring Table

HG Standard
HG 'Easylift'



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

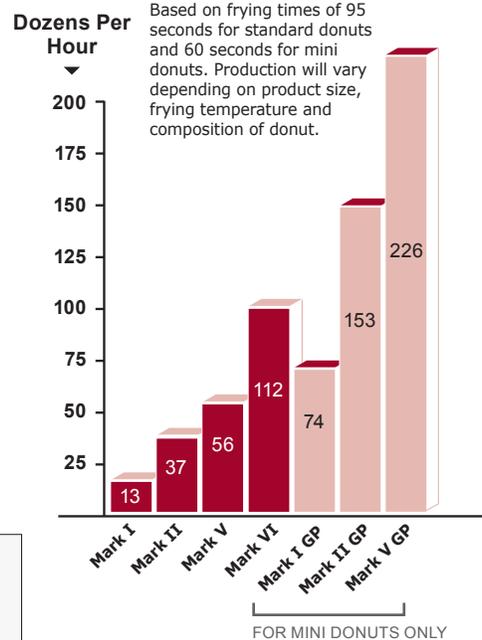


Donut Robot® Mark VI

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.
- 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

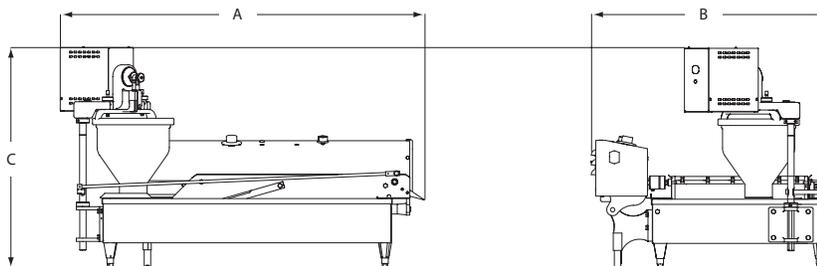
Donut Robot® Production Chart



ETL certified to UL-197, CSA C22.2 and NSF-4
EXCEPTIONS:
1 Mark I certified CE only
2 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 SHIPPNG 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

Accessories for Mark I, Mark II, Mark V



Roto-Cooler

Belshaw's **Roto-Cooler** is the most practical way to collect, hold and cool donuts fried on Donut Robot® Mark I, II and V. The Roto-Cooler is a large round rotating tray, attractively finished, and powered by a connection to the fryer.

The Roto-Cooler is large enough to hold in excess of 75 standard size donuts, giving the operator plenty of time to leave the fryer working on its own. It can be filled with sugar for instant sugar coating of donuts. The tray is white polyethylene and easy to clean.

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



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

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 I, Mark II, Mark V

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	n/a		
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
RACK LOADER (RL-18)	21 x 29 x 10	53 x 74 x 25	35	16	n/a		
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
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
RACK LOADER (RL-18)	Loader is all stainless steel. Glazing screens (available separately) are nickel plated steel.