Belshaw

DONUT ROBOT® Mark VI System

Belshaw's Donut Robot® Mark VI Production System is a unique alternative to traditional open kettle frying. Developed to meet the needs of bakeries and commissaries, the system efficiently produces high-quality donuts - without the need for special baking skills.
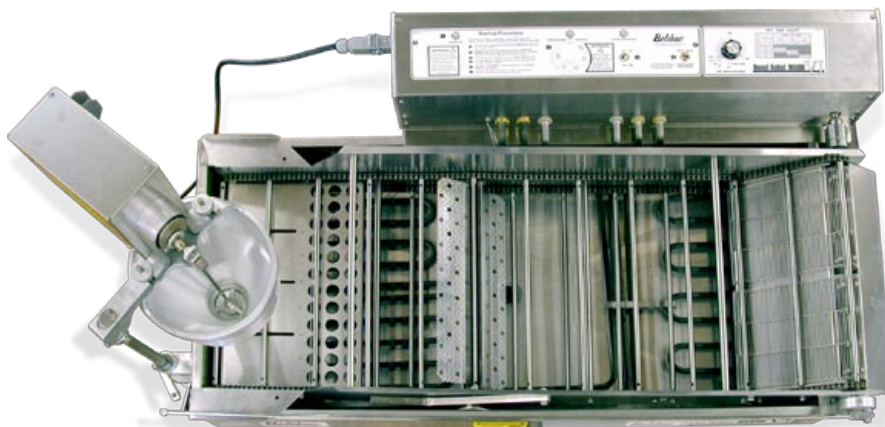
Belshaw's automated systems reduce costs and improve donut quality. Our automatic Donut Robot®Mark VI can reduce shortening consumption by up to 50% compared to standard fryers. Additionally, Belshaw's automated systems release the operator from standing in front of the fryer for prolonged periods of time –improving conditions for the operator and allowing the operator to perform other functions.

Many different system components are available, allowing Belshaw to tailor a complete system to your specific needs.

The Mark VI Donut Robot® Production System is also available in fully automated and semi-automated configurations by combining the Mark VI with Belshaw's Century Donut System. This configuration, which includes automatic proofing, frying and glazing, not only reduces labor requirements still further, but is also excellent for exhibition-style production.

Automatic Frying with Belshaw Mark VI system

For information about Mark VI systems with Century automatic proofing and glazing see Belshaw's Century System Guide at http://www.belshaw.com/century

Mark VI fryer (shown with Donut Robot depositor)

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Building a system with Donut Robot® Mark VI

Donut Robot® Depositor

Type 'F' Depositor

Cake Donut Depositor

EZ Melt 34

Shortening Filter

Fryer Mounting Table

Fryer Mounting Table

Fryer

Mark VI automatic fryer

Donut Robot® Mark VI System

Glazer

HG18-EZ Easylift

Equipment for Mark VI

FT-VI Mounting Table

FT-VI Feed Table

Proofing Cloths

Proofing Tray

Glazing screens

RL-18 Rack Loader

Belshaw

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%.
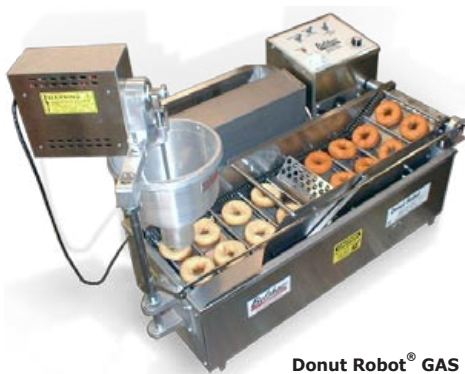
Donut Robot® Series Automatic Fryers are built with exhibition style production in mind – improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider 'Clean-Air' Cabinet, without exterior ducting, is the solution.

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® GAS Mark II

Donut Robot® Mark V

Donut Robot® Mark I
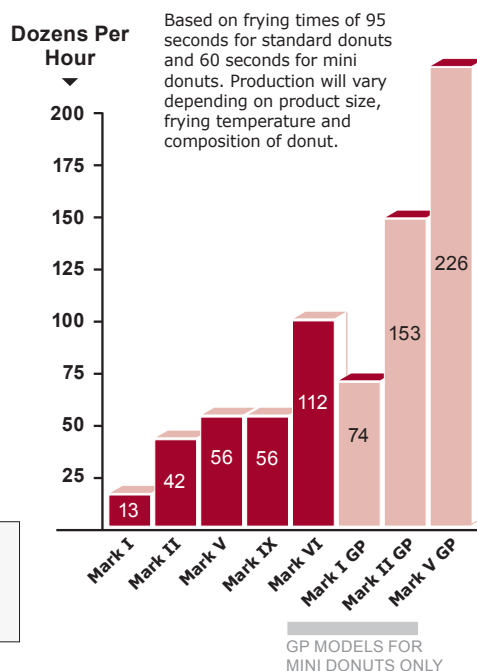

Donut Robot® Mark IX

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. *Gas models not available in European Union
- '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 accomodates 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 accomodates either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
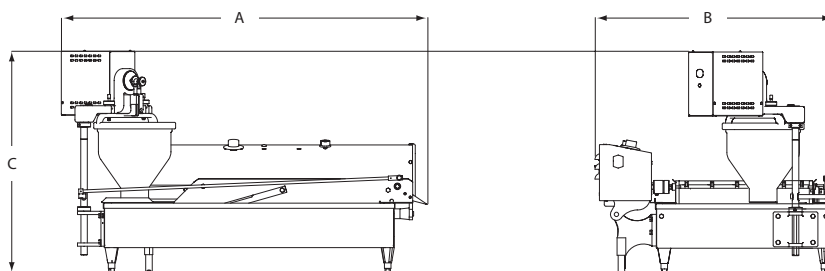- Type 'N' (automatic) depositor is standard on Mark IX.

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® Production Chart

Dozens Per Hour ▼

Based on frying times of 95 seconds for standard donuts and 60 seconds for mini donuts. Production will vary depending on product size, frying temperature and composition of donut.

Model	Dozens Per Hour
Mark I	13
Mark II	42
Mark V	56
Mark IX	56
Mark VI	112
Mark I GP	74
Mark II GP	153
Mark V GP	226

GP MODELS FOR MINI DONUTS ONLY

Donut Robot® Mark I - IX

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

Dimensions and weight

MODEL	A x B x C Length x Depth x Height		APPROX SHIPPG WEIGHT
	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	52 x 28 x 24	133 x 71 x 62	294/133
MARK IX	53 x 21 x 35	133 x 52 x 89	250/113

Features   ● STANDARD   ○ OPTIONAL

MODEL	Electric Heat	Gas Heat	GP model	Conveyor row spacing (Note 1) Std model	Conveyor row spacing (Note 1) GP model	Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Sub-merger	INSIDER™ Ventless Cabinet
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			●	○	○		

Electrical and Gas

MODEL	OIL lbs/kg	120 V 50/60Hz/1 KW	120 V 50/60Hz/1 A	208/240 V 50/60Hz/1ph KW	208/240 V 50/60Hz/1ph A	208/240 V 50/60Hz/3ph KW	208/240 V 50/60Hz/3ph A	380/415V (Export) 50/60Hz/3ph KW	380/415V (Export) 50/60Hz/3ph A	440/480 V 50/60Hz/3ph KW	440/480 V 50/60Hz/3ph A	GAS OUTPUT BTU/hr	GAS WATER COL kPa	GAS WATER COL NG	GAS WATER COL 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					
MARK IX	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, taken center-to-center. 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.

Building a system with Donut Robot® Mark VI

Donut Robot® Depositor

Type 'F' Depositor

Cake Donut Depositor

EZ Melt 34

Shortening Filter

Fryer Mounting Table

Fryer Mounting Table

Fryer

Mark VI automatic fryer

Donut Robot® MARK VI System

Glazer

HG18-EZ Easylift

Equipment for MARK VI

FT-VI Mounting Table

FT-VI Feed Table

Proofing Cloths

Proofing Tray

Glazing screens

RL-18 Rack Loader

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 the 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.

Proofing Tray

FT-6 Feed Table with extension

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

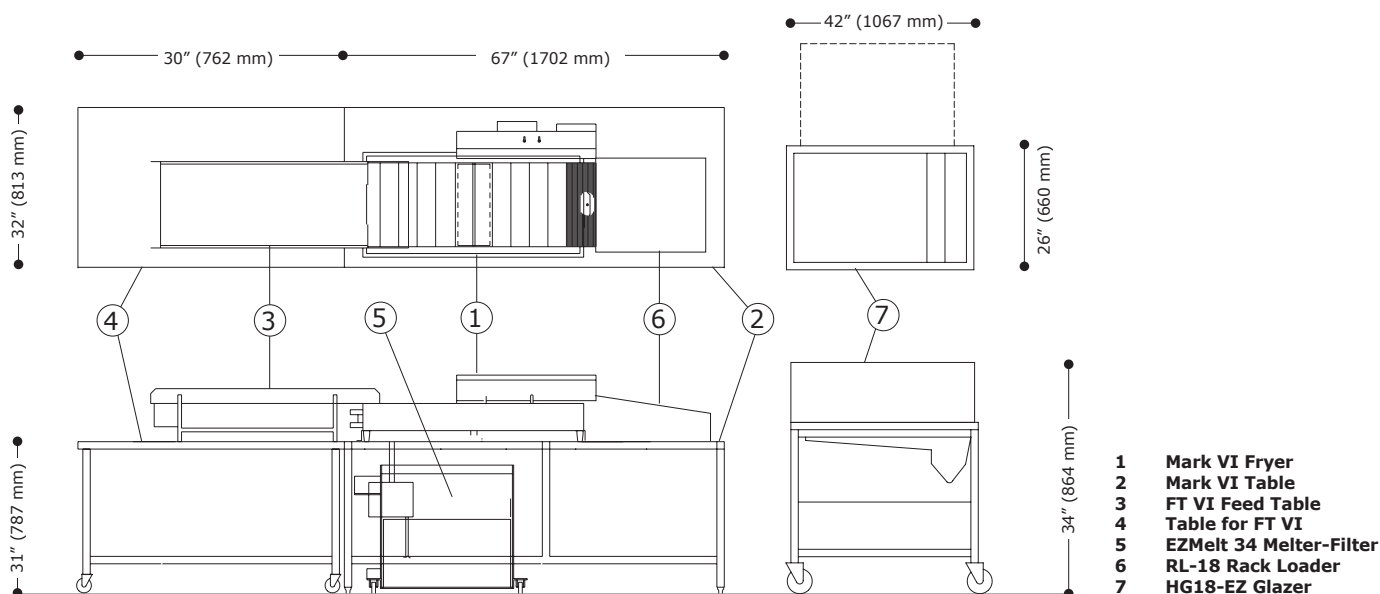| Depositing Cake Donuts	Filtering	Proofing	Glazing	Icing
Type B or Type F Depositor (see page 74)	EZ Melt 34 Melter-Filter (see page 78)	EP18/24 Donut Proofer (see page 80)	HG18/HG18EZ Glazers (see page 82)	H+I Icers (see page 84)

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Mark VI System Sample Layout

30" (762 mm) 67" (1702 mm) 42" (1067 mm)

32" (813 mm) 26" (660 mm)

31" (787 mm) 34" (864 mm)

1	Mark VI Fryer
2	Mark VI Table
3	FT VI Feed Table
4	Table for FT VI
5	EZMelt 34 Melter-Filter
6	RL-18 Rack Loader
7	HG18-EZ Glazer

Mark VI Accessories - Dimensions And Power

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA	
	Width x Depth x Height					
	in.	cm.	lbs.	kg.	V	W
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.