

<p>1a Donut Robot® Mark VI</p> <ul style="list-style-type: none"> • Automatic fryer with 3¾" (95mm) spacing, single turner • Capacity approx 110 dozen donuts/hour 		<p>1b Donut Robot® Mark VI-Deep</p> <ul style="list-style-type: none"> • Automatic fryer with 4½" (114mm) spacing, optional extra turner available • Capacity approx 90 dozen donuts/hour 	
<p>2 Melter-Filter: EZMelt 34</p> <ul style="list-style-type: none"> • Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter with internal heat element. 		<p>3 Feed Table</p> <ul style="list-style-type: none"> • Accepts yeast-raised donuts on Proofing Trays/ Cloths and drops them automatically into the Mark VI fryer. (See below for Proofing Trays and Cloths) 	
<p>4 Proofing Trays (FT6-0005) & Proofing Cloths (FT2DW-0510)</p> <ul style="list-style-type: none"> • Donuts are laid on a Proofing Cloth and Proofing Tray, allowed to rise 30-40 minutes, then transferred onto the Feed Table. Minimum 20 trays / 25 cloths are recommended. 		<p>5 Support Table for Fryer: MK6-1005</p> <ul style="list-style-type: none"> • Houses the Mark VI fryer, EZMelt 34 filtration system, and RL18 Rack Loader. • Storage space under table 	
<p>6 Support Table for Feed Table: FT6-1004</p> <ul style="list-style-type: none"> • Houses the Feed Table • Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items 		<p>7 Rack Loader RL18: #86100/#861001</p> <ul style="list-style-type: none"> • Allows donuts to slide down and fill up a Glazing Screen with 24 donuts. • For standard Mark VI, Item #86100 • For Mark VI-Deep, Item #861001 	
<p>8 Glazing Screens: SL200-0004</p> <ul style="list-style-type: none"> • Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Holds 2 dozen donuts. A minimum of 25 screens are recommended 		<p>9 Fryer Drain & Valve: MKVI-0546</p> <ul style="list-style-type: none"> • Heavy duty drain assembly with sturdy insulated valve handle for draining shortening into EZMelt 34 Melter-Filter. 	
<p>10 Type F Depositor (+Plunger/ Cylinders +Mounting System)</p> <ul style="list-style-type: none"> • Electrically powered, manually operated depositor for a full range of cake donuts • Deposits 4 cake donuts per conveyor row • Choose between Type F and Dual Automatic Depositor (See #12 at right) 		<p>11 Dual Automatic Depositor: MKVI-1300</p> <ul style="list-style-type: none"> • Makes well formed ring donuts (only), using Plain or Star plunger • Fill up the hoppers, the Mark VI deposits automatically • Choose between Dual Automatic Depositor and Type F (See #11 at left) 	
<p>12 Glazer +Drain Tray: HG18EZ +HG18-0002</p> <ul style="list-style-type: none"> • Glazes 2 dozen donuts at one time, on a glazing screen. The glaze applicator is supported on rails, reducing strain on the operator. • The drain tray allows excess glaze to drain off donuts 		<p>13 Proofer: CP Cabinet Proofer</p> <ul style="list-style-type: none"> • 17 shelf cabinet proofer with 'Dutch' doors • Capacity approximately 51 dozen donuts per hour (@ proofing time of 40 minutes). Two proofers may be needed if operating at full capacity. A rack proofer may be substituted for full capacity operation. 	
<p>14 Icer: H&I-4 or HI18F</p> <ul style="list-style-type: none"> • H&I-4: 4-bowl icer for hand dipping donuts. 13" bowls are water-warmed for the best possible icing condition for donuts. • HI18F: High production icer. Ices one 17"x 25" screen or 18"x26" baking pan in under 1 minute. 		<p>15 Autofiller Donut Injector: #20600</p> <ul style="list-style-type: none"> • Jelly, jam, custard and creme injector for donuts and pastry. • Fills 50-100 dozen donuts per hour • Choice of 7/16" or 5/16" nozzles • Simple to operate, no maintenance required • Designed especially for donut production 	