



**Standard donuts**



**Mini donuts**

**2019**  
Insiders now available for yeast-raised donuts in addition to cake and mini

Above: Insider with Donut Robot® and Roto-Cooler with sample graphic wrap.  
Inset: Mark II and Mark V GP. The Insider accepts Mark II, Mark II GP, Mark V or Mark V GP

The Insider is Belshaw's distinctive donut frying system that eliminates the need for a standard ventilation hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- The Insider saves the purchase and installation cost of a ventilation and fire suppression hood.
- The Insider can be moved from one place to another. The Insider includes an built-in air recycling system and no exterior ductwork is necessary.
- The Insider is designed to attract the interest of passers-by. With its large window viewing area and attractive appearance the Insider has great merchandising potential. Vehicle-style graphic wraps can be applied to top, bottom and side panels.
- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator has only to mix batter, fill the **Donut Robot®** hopper and bag donuts from the **Roto-Cooler**, a rotating tray that collects the donuts automatically.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are tested by ETL and listed to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

**INSIDER COMPONENTS**

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer**, either:
  - **Mark II** or **Mark V** (standard donuts) - **Mark II GP**, **Mark V GP** (mini donuts only)
- **Roto-Cooler**.
  - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter** (optional)
  - The EZMelt can be placed inside the cabinet directly below the fryer. It will quickly empty, filter and refill the shortening in the fryer.



Donut Robot® Mark II / Mark II GP



Donut Robot® Mark V / Mark V GP



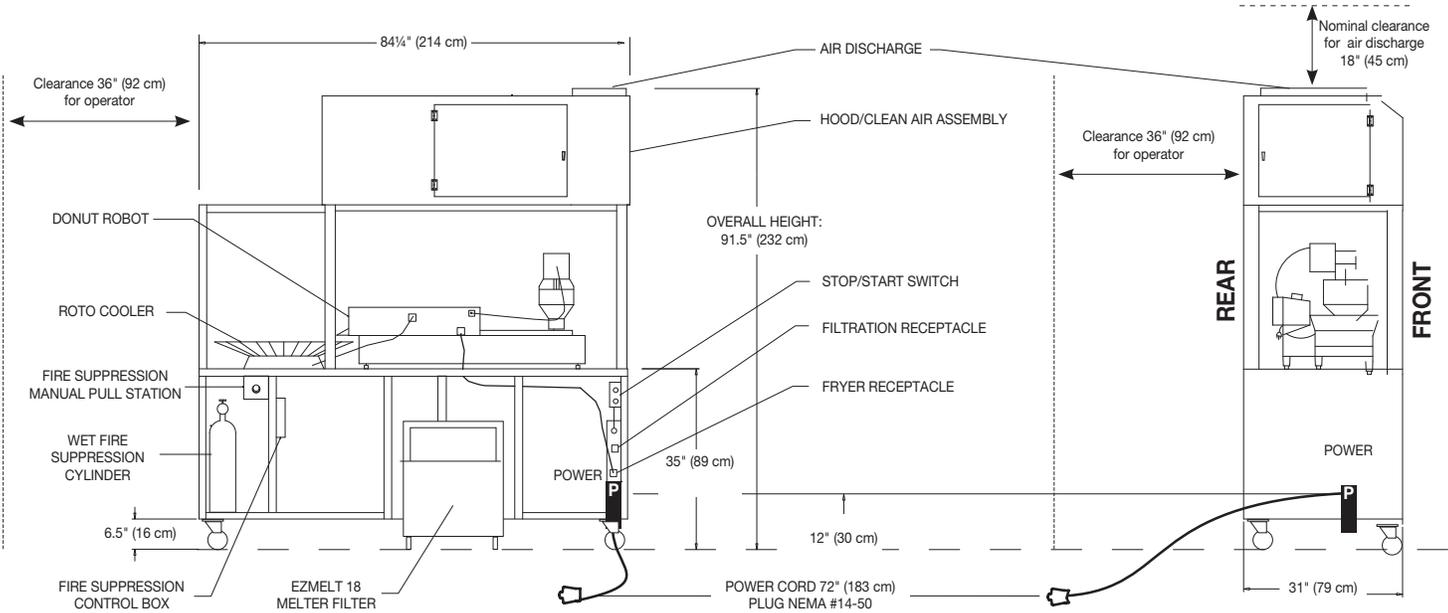
EZ Melt 18



Roto-Cooler

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**STANDARD FEATURES - INSIDER CABINET**

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Donut Robot® fryer (specify model from list below) and Roto-Cooler
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Rear doors to enclose workspace at rear
- Removable clear polycarbonate viewing windows
- Heavy Duty 4" casters (feet optional)

**COMPATIBILITY WITH DONUT ROBOT® FRYERS**

- Insider is compatible with Donut Robot® Mark II, Mark II GP, Mark V, or Mark V GP
- For standard size donuts, use Donut Robot® Mark II or Mark V
  - For mini donuts, use Donut Robot® Mark II GP or Mark V GP
  - To make standard size AND mini donuts, use Donut Robot® Mark II or Mark V, along with Mini Donut Hopper/Plunger Kit, Part #MK-1502-1
  - See Donut Robot Mark II/Mark V spec sheet for specifications
  - Insider is not compatible with gas heated Donut Robot® Gas Mark II/Mark II GP

**DONUT ROBOT® FRYERS – CAPACITY ESTIMATES**

- Because of extra length, Mark V makes donuts 50% faster than Mark II

	Standard donuts @120 sec frytime	Mini donuts @90 sec frytime
<b>Mark II</b>	350 per hour (30 dozen)	
<b>Mark II GP</b>		1220 per hour (102 dozen)
<b>Mark II with Minidonut Kit</b>	350 per hour (30 dozen)	940 per hour (79 dozen)
<b>Mark V</b>	530 per hour (45 dozen)	
<b>Mark V GP</b>		1800 per hour (151 dozen)
<b>Mark V with Minidonut Kit</b>	530 per hour (45 dozen)	1400 per hour (118 dozen)

**OTHER EQUIPMENT**

- EZ Melt 18 melter-filter system (purchased separately)
- Feed table and extension available for yeast raised donuts

**ELECTRICAL INFORMATION**

- Single power connection
- 208-240V, 50-60hz, 1ph
  - Insider with Donut Robot® Mark II/Mark II GP: up to 36 Amps
  - Insider with Donut Robot® Mark V/Mark V GP: up to 50 Amps
- North America models supplied with NEMA#14-50 plug
- All worldwide voltages available

**INSTALLATION & CLEARANCE**

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear for operator
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 29" (74 cm) overhead clearance for air discharge (nominal)
- 24" added space at the infeed end is required if extension for raised donuts is chosen

**SHIPPING WEIGHT AND DIMENSIONS (estimated)**

- 90" W x 43" D x 89" H (229 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

**STANDARDS CERTIFICATION**



- Certified by ETL #68183 to UL-197, UL-710B, NSF-169, CSA C22.2.
- CE models available for European Union and other countries

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