



VENTLESS DONUT KIOSK

INSIDER Clean-Air Kiosk

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

- ◆ Customers in high traffic areas can watch the *Insider* frying donuts automatically. The operator needs only fill the hopper and empty the Roto-Cooler (a revolving tray that collects the donuts automatically).
- ◆ The *Insider* can be easily moved from one place to another. The hood is built-in and there is no exterior ductwork.
- ◆ The *Insider* eliminates the purchase and installation cost of standard hood ventilators.

The new *Insider* is designed to attract the interest of passers-by. Its window area has been enlarged and its overall profile improved. The *Insider* now has greater merchandising potential than ever.

The new *Insider* comprehensively addresses fire prevention, clean air, and sanitation requirements. The system meets or exceeds national and local safety standards. Cabinet and fryers are built and tested to UL-197, CSA C22.2 and NSF-4 standards.

The *Insider* houses Mark II and Mark V Donut Robot® fryers including GP models. Standard equipment includes Cabinet, Donut Robot® Fryer, Roto-Cooler to catch and cool donuts after frying, and Shortening Reserve Tank to add shortening. Companion equipment such as the Donut Finishing Center is available for buyers wanting to feature highly decorated donuts.



Belshaw Insider
(Shown with Donut Robot®
Mark V GP)



Product Information

- STANDARD
- OPTIONAL

CABINET

- All stainless steel, plated steel and aluminum construction, except removable lexan viewing windows.
- Full clean-air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Integrated 8-switch interlock system to ensure ventilation is active. Fryer is otherwise shut down.
- 5-nozzle fire prevention/suppression system. Operates automatically using 3 sensors; also operates manually from pull station.
- Optional heavy duty swivel casters with locks for moving into and out of position.

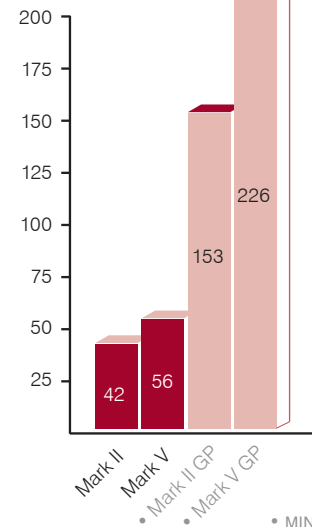
FRYING EQUIPMENT

- Mark II or Mark V Donut Robot® fryer. Fryer includes: control panel, 5 ft (1.5m) power cord, stainless steel frame and kettle (with drain), conveyor and drive assembly, Donut Robot standard cake donut depositor. Mark II GP or Mark V GP can be chosen for fast mini-donut production.
- Roto-Cooler for cooling and collecting donuts, or Sugaring Tray for applying sugars, or Finishing Tree for applying and displaying variety finishes
- Shortening Reserve Tank for adding shortening.
- EZ Melt 18 oil-recycling system.
- Donut Finishing Center, H&I icer, or HG18 glazer for extra icing and finishing.

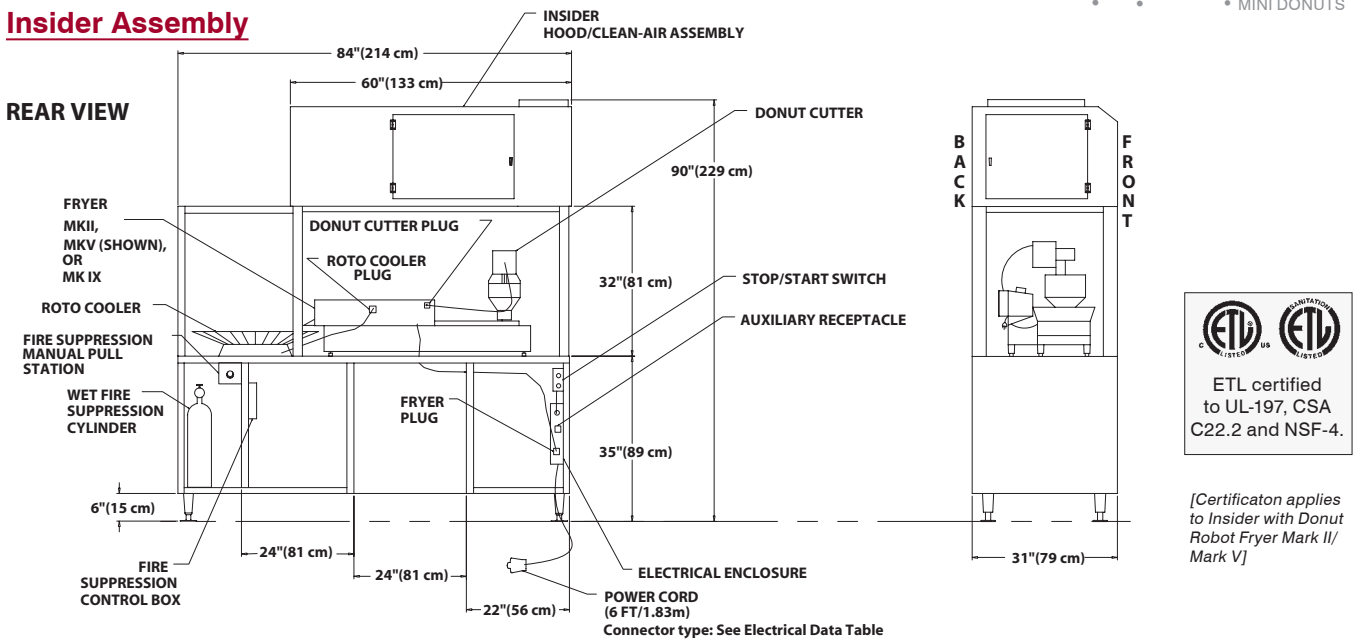
PRODUCTION CHART FOR FRYER SELECTION

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.

DOZENS PER HOUR



Insider Assembly



Dimensions And Weight

OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT	
		Shipping Class = 85	
Width x Depth x Height		(Insider cabinet only)	
in.	cm	lbs.	kg
84" x 31" x 90"	214 x 78 x 229 cm	1000	455

Electrical Data

CABINET, FRYER & AUXILIARY EQUIPMENT	1 - PHASE 60 Hz			3 - PHASE 60 Hz		
	(3-pole, 4-wire, neutral required)			(4-pole, 5-wire, neutral required)		
	208 V	240 V	CONNECTOR	208 V	240 V	CONNECTOR (Pin & Sleeve)
Mark II	6.7 KW	8.7 KW	NEMA#14-50p	5.1 KW	6.5 KW	I.E.C. 309-60P
Mark V	9.2 KW	12.0 KW	NEMA#14-50p	6.4 KW	8.3 KW	I.E.C. 309-60P