



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' kiosk, without exterior ducting, is the solution.



Donut Robot® Mark II

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 tailor a complete system to your specific needs. The Donut Systems section of the Belshaw Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot® fryers.



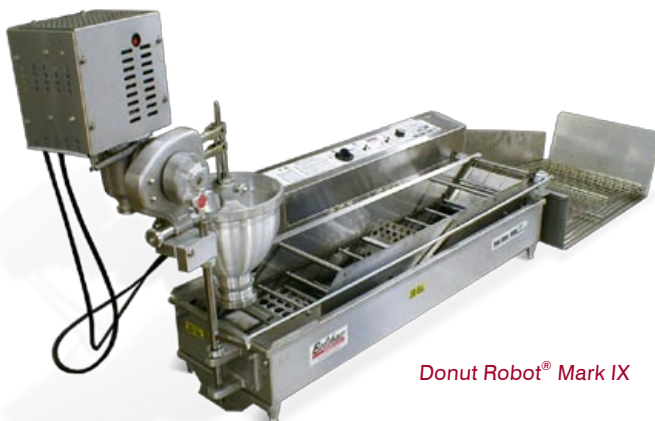
Donut Robot® GAS Mark II



Donut Robot® Mark V



Donut Robot® Mark I



Donut Robot® Mark IX

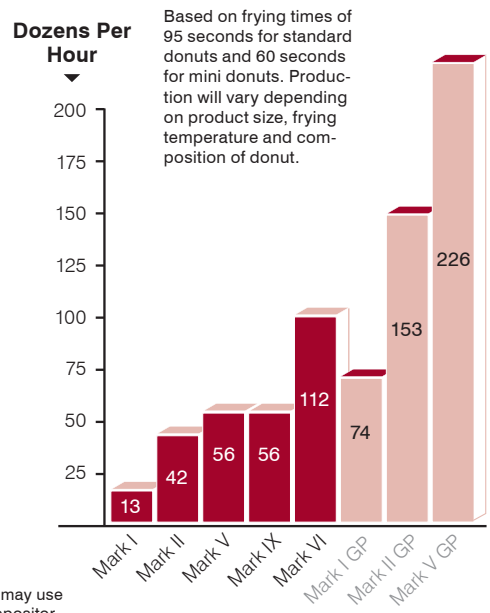


Donut Robot® Mark VI

Product Information

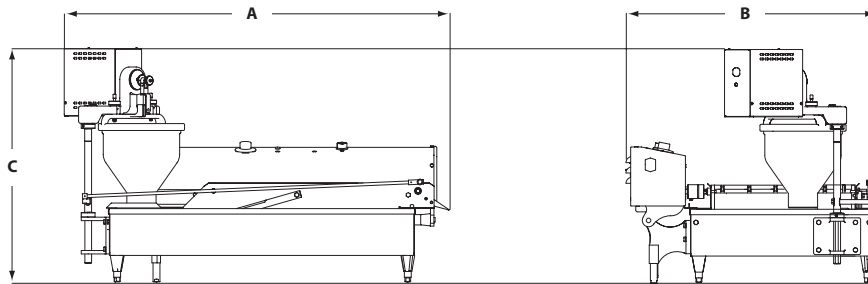
- ❑ Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated. All models (including gas-heated models) feature electrically powered conveyors. (Gas models not available in European Union)
- ❑ 'GP' models designate mini-donut specific machines, with hopper/plunger and conveyor adapted for rapid production of mini donuts.
- ❑ 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® plain, mini, star, or french cake plungers and attachments. A 1-9/16" (40mm) star plunger is standard on new machines.
- ❑ Mark VI accommodates either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- ❑ Type 'N' (automatic) depositor is standard on Mark IX.

DONUT ROBOT® PRODUCTION CHART



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.



MINI DONUTS ONLY

ETL certified to UL-197, CSA C22.2 and NSF-4

EXCEPTIONS:
 1 Mark I certified CE only
 2 Mark II Gas not certified

■ STANDARD
 □ OPTIONAL

MODEL	Features		GP model	Electric Conveyor	Conveyor row spacing ¹		Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Sub-merger	INSIDER™ Ventless Cabinet	Automatic proofer (TM-VI)
	Electric Heat	Gas Heat			Std model	GP model								
	Length x Depth x Height	Weight			Oil	120 V								
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			■	□	□			

Dimensions And Power

MODEL	A x B x C		SHIP. WT.	OIL	120 V		208/240 V		208/240 V		380/415 V (Export)		440/480 V		GAS			
	Length x Depth x Height				KW	A	KW	A	KW	A	KW	A	KW	A	OUTPUT		WATER COL	
	in	cm													lbs/kg	lbs/kg	50/60Hz/1ph	50/60Hz/1ph
MARK I	35	14 x 23	89	34 x 57	100/45	14/6.4	1.2	10.0	1.5	7.4/6.4								
MARK II	41	21 x 25	104	52 x 62	145/66	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	41	23 x 30	104	58 x 76	210/95	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	52	20 x 24	133	52 x 62	183/83	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	52	28 x 24	133	71 x 62	294/133	106/48					12.1/15.2	33.6/37.1	12.0/14.2	18.0/20.9	15.3/18.7			
MARK IX	53	21 x 35	133	52 x 89	250/113	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. 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.
 - 3 Shipping class = 85.

