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

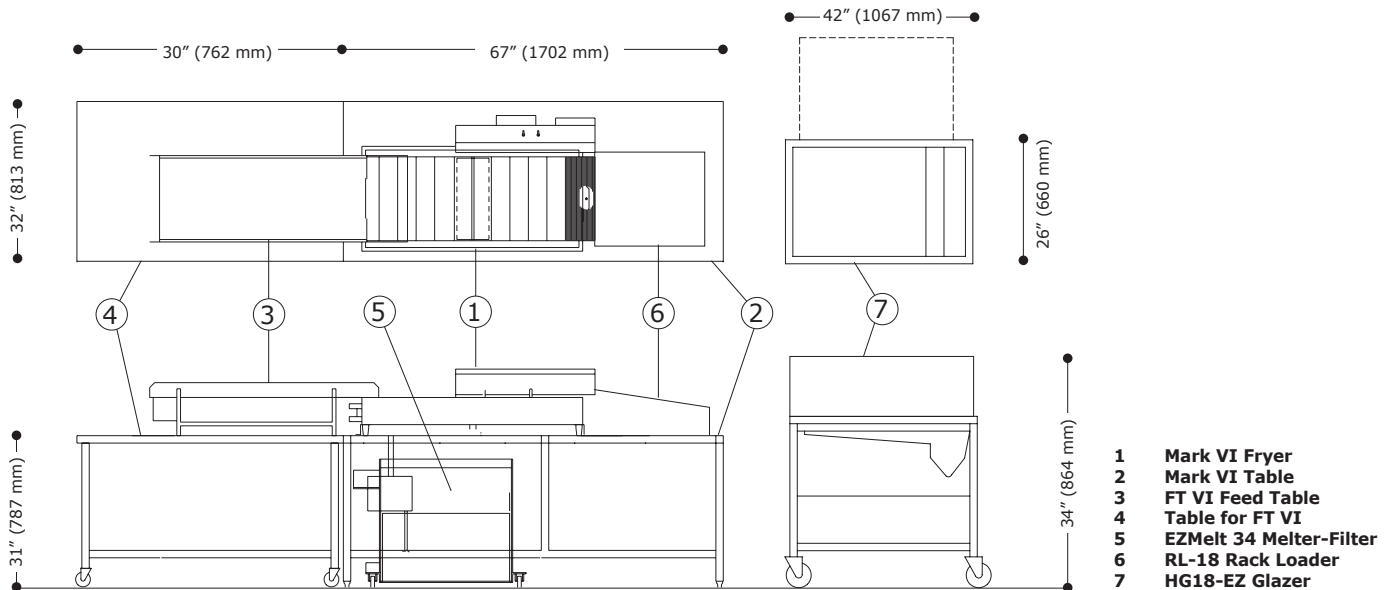| Depositing Cake Donuts	Filtering	Proofing	Glazing	Icing
Type B or Type F Depositor (see page 74)	EZ Melt 34 Melter-Filter (see page 78)	EP18/24 Donut Proofer (see page 80)	HG18/HG18EZ Glazers (see page 82)	H+I Icers (see page 84)

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Mark VI System Sample Layout

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.

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