

Mark II, V and IX Donut Robot® Systems are the most highly requested systems produced by Belshaw. Designed for retail bakeries and concessions, these systems' popularity arises from the labor savings and convenience of allowing the operator to perform multiple tasks while the machine fries, turns and dispenses completely on its own. Additionally, the Donut Robot® has proven very popular for exhibition-style baking.

Mark II, V and IX systems fry 2 full-size (or 4 miniature) donuts across each conveyor row. The Mark II system will produce up to 43 dozen donuts per hour, while the Mark V and Mark IX systems produce up to 63 dozen per hour using a longer fryer. Mark II, V and IX Donut Robot® Systems include the accessory equipment required to prepare, fry and finish donuts. They include:

- ◆ Automatic Fryer
- ◆ Shortening Filter or Reserve Tank
- ◆ Roto-Cooler / Finishing Tree
- ◆ Icer
- ◆ Feed Table (automatically inserts yeast-raised donuts into fryer)
- ◆ Proofer for yeast-raised products
- ◆ Glazer
- ◆ Mixer (7 qt / 6.6 L)
- ◆ Jelly Filler

These systems are also compatible with Belshaw's Insider ventless hood cabinet.

The guide over the page will help to select the components that make up a Mark II, Mark V or Mark IX donut system. For specifications of Mark II, Mark V, and Mark IX fryers, as well as equipment for building a complete system, see the Automatic Fryers section of the Belshaw Bakery and Retail Products Guide.



Above: Belshaw Donut Robot® Mark II Cake Donut System (Typical)

Donut Robot® Mark II, with Filter-Flo® Siphon & Filter Shortening Reserve Tank Roto-Cooler

Below: Belshaw Donut Robot® Mark II Cake & Yeast System (Typical)

Donut Robot® Mark II, with Feed Table Roto-Cooler EZMelt Melter-Filter HG18-EZ Glazer H&I-2 Icing Table EP18-24 Proofer (Cake Donut Cutter not shown)



Building a system →

FOR BELSHAW DONUT ROBOT® MARK II, V OR IX

Donut Depositor

Type N automatic Cake Donut Depositor

Donut Robot® Cake Donut Depositor

The Donut Robot® depositor is standard on Mark II and Mark V. Type N is standard on Mark IX. Both are automatic.

Shortening Filter

Shortening Reserve Tank

Filter-Flo® Siphon

EZ Melt

SF filter cleans and recycles shortening; EZMelt melts, pumps and filters

Fryer Accessories

Sugaring Tray

Finishing Tree

Collect and display donuts after frying. Load yeast-raised donuts into the fryer.

Fryer

Gas Mark II

Mark II

Mark V

Mark IX

Donut Robot® Mark II, V or IX. Choose 'GP' models for mini-donuts

Proofer

Take the guess work out of proofing any yeast-raised product

EP18-24

Icer

Make a full variety of donuts with this choice of icing methods

H&I-2

H&I-4

H&I-6 Icing and Finishing Table

Glazer

Glaze a full screen of donuts at a time. Reduce lifting with 'Easylift'

HG Standard

HG Easylift

Donut Finishing Center

FT-2 Feed Table

Donut Robot MARK II/V/IX System

AUTOMATIC FRYERS

Donut Robot® Mark II - 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” custom kiosk, without exterior ducting, is the solution.

Belshaw offers several machines with capacity from 200 to 1500 donuts per hour. Production is even higher for miniature donuts. If less production is needed at any time, a simple switch cuts cake donut production instantly by half.

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.



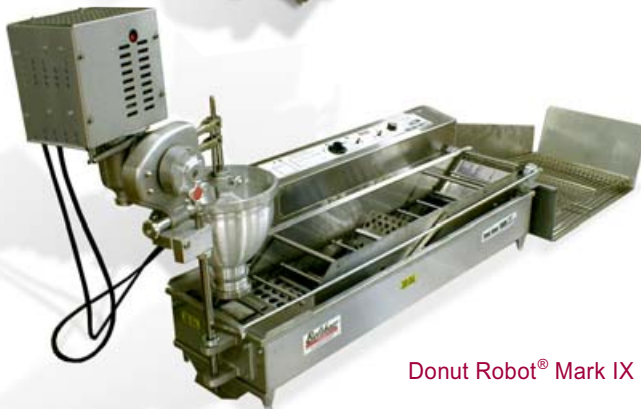
Donut Robot® Mark II



Donut Robot® GAS Mark II



Donut Robot® Mark VI



Donut Robot® Mark IX



Donut Robot® Mark V

AUTOMATIC FRYERS

Donut Robot® Mark II - Mark IX

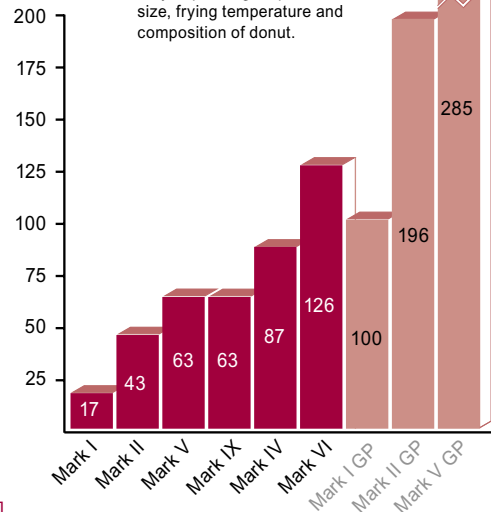
PRODUCT INFORMATION

- Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated.
- '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).
- All models feature electrically powered conveyors. See table at bottom of page for available voltages.
- 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 supplied on new machines, unless another plunger is requested.
- Mark IV and Mark VI use either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- Type 'N' (automatic) is standard on Mark IX. See Donut Depositor section of *Bakery and Retail Product Guide* for depositor details.

DOZENS PER HOUR

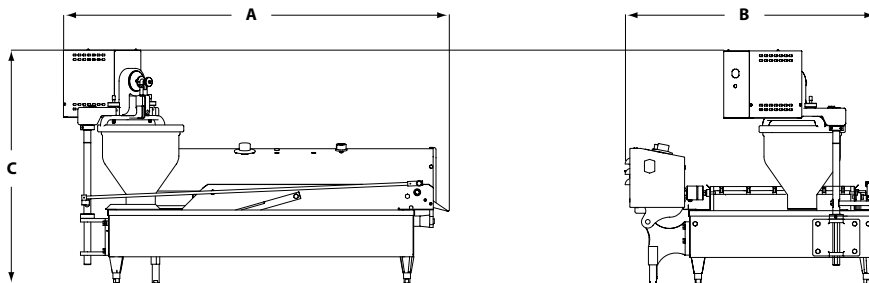
DONUT ROBOT® PRODUCTION

Based on frying times of 90 seconds for standard donuts and 55 seconds for mini donuts. Production will vary depending on product size, frying temperature and composition of donut.



DONUT ROBOT® MARK II - IX

[Drawings show Donut Robot cake donut depositor]



MINI DONUTS ONLY

FEATURES

- STANDARD
- OPTIONAL

Note: details about Donut Robot® Mark I can be found in the Donut Systems section of the Product Guide.

MODEL	Electric Heat	Gas Heat	GP model	Electric Conveyor	Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Submerger	INSIDER™ Ventless Cabinet	Automatic proofer (TM-VI)
MARK I	■		□	■	■							
MARK II	□	□	□	■	■			□			□	
MARK IV	■			■	□	□		□			□	
MARK V	■		□	■	■			□			□	
MARK VI	■			■	□	□		□	□	□		□
MARK IX	■			■			■	□	□		□	

DIMENSIONS AND POWER

Dimensions taken with Donut Robot cake donut depositor on all models.

	A x B x C		Shipping weight lbs/kg	Fryer capacity lbs/kg	120 V		208/240 V		208/240 V		380/415 V (Export)		440/480 V		GAS				
	in	cm			50/60Hz/1ph		50/60Hz/1ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		OUTPUT		COLUMN
			KW	A	KW	A	KW	A	KW	A	KW	A	KW	A	BTU/hr	kPa	N.GAS	PROP.	
MARK I	35 x 14 x 23	89 x 34 x 57	100/45	14/6.4	1.2	10.0													
MARK II	41 x 21 x 25	104 x 52 x 62	136/62	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					
MARK II (Gas)	41 x 23 x 30	104 x 58 x 62	150/67	35/16	0.36	3.0									40,000	12.9	3.5 in	10 in	
MARK IV	41 x 28 x 24	104 x 71 x 62	172/78	70/32					7.2/9.5	20.0/23.2	8.0/9.5	12.0/14.0	8.0/9.5						
MARK V	52 x 20 x 24	133 x 52 x 62	200/91	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 x 28 x 24	133 x 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 x 21 x 35	133 x 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							

Manufactured by

Belshaw

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COLLECTING AND COOLING DONUTS



Roto-Cooler

Belshaw's three **Roto-Cooler** versions are the most practical way to collect, hold and cool donuts fried on Donut Robot® Mark II, V and IX fryers. They are rotating round trays, attractively finished, and powered by a connection to the fryer.

The standard **Roto-Cooler** is large enough to hold in excess of 75 donuts, giving the operator plenty of time to complete other jobs before transferring the contents. The tray is white polyethylene and easy to clean.

The stainless steel **Sugaring Tray** is smaller and deeper, and allows the operator to coat donuts with cinnamon sugar and other flavors on the spot without a separate finishing table.

The **Roto-Cooler With Finishing Tree** makes a complete donut icing, decorating and display center. Each of the top three trays have two sections for a greater selection of icings and toppings. One person can quickly decorate donuts to create an endless variety, finished to order, right on the spot.



Sugaring Tray



Roto-Cooler with Finishing Tree

TRANSFER DIRECT TO ICER OR GLAZER

The **RL-18 Rack Loader** is a labor saver for operators using Belshaw's H118 batch icer and/or HG18 hand glazer. Donuts are collected onto glazing screens, ready for direct transfer onto the icer or glazer.



Rack Loader



Glazing Screen

INSERTING YEAST-RAISED DONUTS INTO THE FRYER

The **FT-2 Feed Table** accepts yeast-raised donuts from a proof box such as Belshaw's EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-2. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. The process allows the donut maker to move about rather than standing in front of the fryer.



FT-2 Feed Table

Proofing Tray

Proofing Cloths

LONGER LIFE SHORTENING



Filter-Flo Siphon

Shortening Reserve Tank

The Filter-Flo is a heavy duty siphon that removes and filters shortening. One squeeze of the bulb starts the flow which can empty a Mark II in about five minutes. A reusable cloth filter cleans as liquid passes through. The Shortening Reserve Tank melts and holds new shortening ready for adding to the fryer as needed.

DIMENSIONS AND POWER

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA		
	Width x Depth x Height		lbs.	kg.	V	A	W
	in.	cm.					
FILTER-FLO SIPHON	4 x 6.5 x 23	10 x 17 x 59	3	1.5			
ROTO-COOLER	24 x 24 x 7	61 x 61 x 18	16	7.5	110V, 50/60Hz, 1ph (connected to fryer)	0.3 A	35 W
SUGARING TRAY	17 x 17 x 7	43 x 43 x 18	14	6.5	110V, 50/60Hz, 1ph (connected to fryer)	0.3 A	35 W
ROTO-COOLER & FINISHING TREE	24 x 24 x 31	61 x 61 x 79	28	12.5	110V, 50/60Hz, 1ph (connected to fryer)	0.3 A	35 W
RACK LOADER (RL-18)	21 x 29 x 10	53 x 74 x 25	25	11.5			
FT-2 FEED TABLE	52 x 19 x 12	132 x 49 x 30	41	19	110V, 50/60Hz, 1ph (connected to fryer)	0.6 A	70 W

CONSTRUCTION

MODEL	CONSTRUCTION
FILTER-FLO SIPHON	Siphon tube and valve are nickel plated steel. Clamp is aluminum alloy. Filters are flannel cloth, filter ring is powder coated steel, handle is high density plastic.
SHORTENING RESERVE TANK	All parts are stainless steel.
FT-2 FEED TABLE	Stainless steel chains and hooks. Other parts stainless steel and cast aluminum alloy.
ROTO-COOLER	Tray is high density polyethylene. Base is spun, polished, heavy gauge aluminum
SUGARING TRAY	Tray and base are spun polished, heavy gauge aluminum
ROTO-COOLER & FINISHING TREE	Lower tray is high density polyethylene. Upper trays and base are spun, polished, heavy gauge aluminum
RACK LOADER (RL-18)	Loader is all stainless steel. Glazing screens (available separately) are nickel plated steel.

