



The worldwide leader in donut production equipment

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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%.

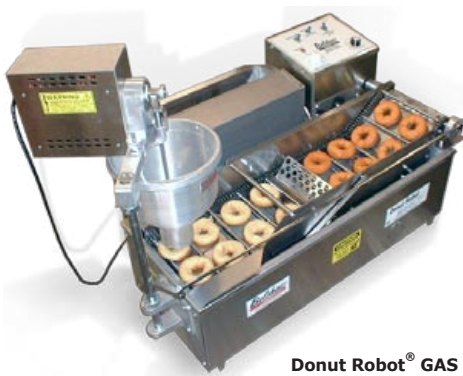
Donut Robot® Series Automatic Fryers are built with exhibition style production in mind - improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider 'Clean-Air' Cabinet, without exterior ducting, is the solution.

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 also assemble a complete Donut Robot® system to your specific needs, including proofer, glazer, icer, feed table and more, for production of both cake and raised donuts.



Donut Robot® Mark II



Donut Robot® GAS Mark II



Donut Robot® Mark V



Donut Robot® Mark I



Donut Robot® Mark IX



Donut Robot® Mark VI

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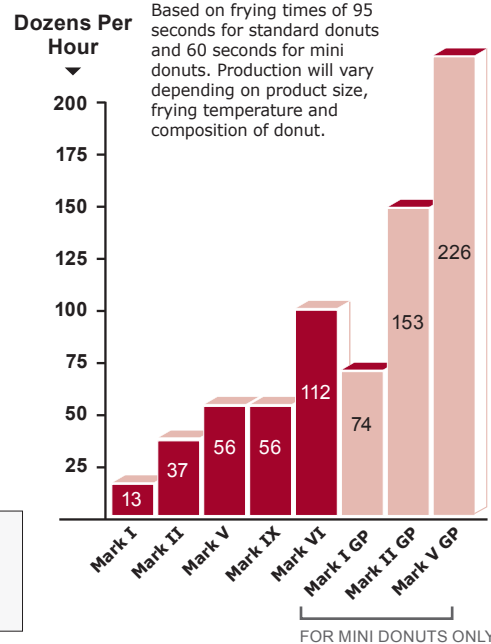


Donut Robot® Mark I - Mark IX

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.
- 'Non-GP' models can produce mini donuts with Mini Donut Conversion Kit.
- 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

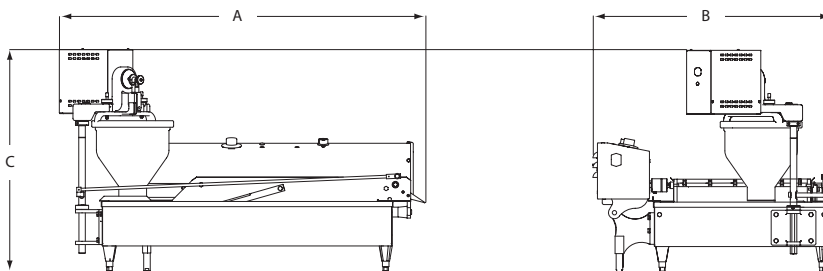


ETL certified to UL-197, CSA C22.2 and NSF-4

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

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.



Dimensions and weight

MODEL	A x B x C		APPROX SHIPPED WEIGHT
	Length x Depth x Height		
	in	cm	lbs/kg
MARK I	35 x 14 x 23	89 x 34 x 57	100/45
MARK II	41 x 21 x 25	104 x 52 x 62	145/66
MK II Gas	41 x 23 x 30	104 x 58 x 76	210/95
MARK V	52 x 20 x 24	133 x 52 x 62	183/83
MARK VI	52 x 28 x 24	133 x 71 x 62	294/133
MARK IX	53 x 21 x 35	133 x 52 x 89	250/113

Features • STANDARD ○ OPTIONAL

MODEL	Electric Heat	Gas Heat	GP model	Conveyor row spacing (Note 1)		Donut Robot Depositor	Type F Depositor	Automatic Type N Depositor	Feed Table (for raised donuts)	Multiple Turners	Drain with cap	11" drain valve
				Std model	GP model							
MARK I	●		○	3.75" (95mm)	2.25in (57mm)	●						
MARK II	●		○	3.75" (95mm)	3in (76mm)	●			○		●	○
MK II Gas		●	○	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			●	○	○	●	○

Electrical and Gas

MODEL	OIL	120 V		208/240 V		208/240 V		380/415V (Export)		440/480 V		GAS				
		50/60Hz/1		50/60Hz/1ph		50/60Hz/3ph		50/60Hz/3ph		50/60Hz/3ph		OUTPUT		WATER COL		
		lbs/kg	KW	A	KW	A	KW	A	KW	A	KW	A	BTU/hr	kPa	NG	LP
MARK I	14/6.4	1.2	10.0	1.5	7.4/6.4											
MARK II	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	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	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	106/48					12/15.2	33.6/37.1	12/14.2	18.0/20.9	15.3/18.7						
MARK IX	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, taken center-to-center. Each bar is 3/8in (9.5mm) diameter. Consult factory if 4.5" spacing is required
 2 For dimensions of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.

