Belshaw

Product Line **DONUT ROBOT® Automatic Fryers**

Models **Mark II • Mark II GP • Mark V • Mark V GP (Electric)**

Donut Robot® Mark II
(shown with Roto-Cooler accessory)

Belshaw's Donut Robot® fryers are highly versatile and can produce Cake Donuts, Mini Donuts, Ball Donuts (Donut Holes) and Raised Donuts. Training and labor requirements are minimal to produce a high quality, consistent product.

- Donut size can be adjusted to make smaller or larger donuts. (approximately 20%)
- Frying time and temperature can be adjusted through a wide range.
- The electronic controller maintains tight temperature control for a consistent product.
- Donut Robot® fryers can reduce oil absorption in comparison to most kettle fryers applications.
- With the addition of a CP Proofer, Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for frying yeast raised donuts.
- Mark II and Mark II GP are also available as gas heated models. See Donut Robot® Mark II Gas and Donut Robot Mark II GP Gas.
- Electronic temperature controller maintains a steady temperature.

MODEL SELECTION, STANDARD AND GP MODELS

- Standard size donuts: Donut Robot® Mark II or Mark V.
- Standard size donuts AND mini donuts: Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit. (Part # MK-1502-1)
- Mini Donuts only at increased output: Donut Robot® Mark II GP or Mark V GP
- Donut Holes: Ball Plunger. RS Submerger accessory must be used. A standard hopper is necessary when used with GP models.

Donut Robot® Mark II - Mark II GP

Donut Robot® Mark V - Mark V GP

CAPACITY Estimated	**Standard Rings** @120 sec fry times	**Mini Donuts** @90 sec fry time	**Donut Holes,** @90 sec fry time
Mark II	30 dozen/hour (360 pcs)	79 dozen/hour (948 pcs)	79 dozen/hour (948 pcs)
Mark II GP		102 dozen/hour (1224 pcs)	102 dozen/hour (1224 pcs)
Mark V	44 dozen/hour (528 pcs)	118 dozen/hour (1416 pcs)	118 dozen/hour (1416 pcs)
Mark V GP		151 dozen/hour (1812 pcs)	151 dozen/hour (1812 pcs)

DONUT SIZE Estimated, maximum diameter	**Standard Rings**	**Mini Donuts**	**Donut Holes**
	1 9/16" PLAIN OR STAR PLUNGER	1" DOUBLE MINI PLUNGER	1 9/16" BALL PLUNGER
Mark II – Mark V	3 1/2" (89 mm)	2" (51 mm)	1½" (38 mm)
Mark II GP – Mark V GP		2" (51 mm)	1½" (38 mm)

Belshaw 814 44th St NW, Suite 103, Auburn, WA 98001
Phone 1-800-BELSHAW 800.578.2547 (+1)206.322.5474
Customer Service info@belshaw.com **Technical Support** service@belshaw.com

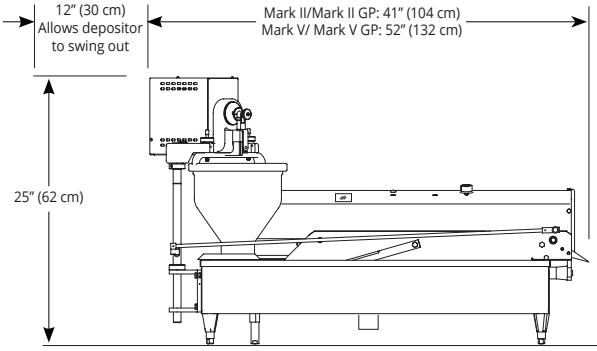
www.belshaw.com

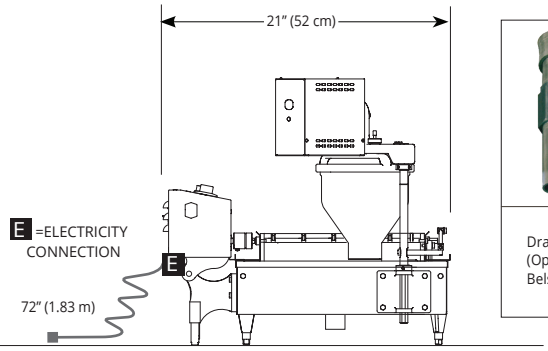
Made in USA

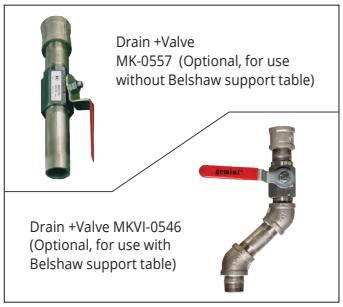
Belshaw

Product Line **DONUT ROBOT® Automatic Fryers**

Models **Mark II • Mark II GP • Mark V • Mark V GP (Electric)**







STANDARD FEATURES

- Electric heat with high durability, low watt-density heating element.
- High-accuracy electronic temperature controller.
- High temperature safety limit switch.
- Stainless steel conveyor with flight bar system for advancing donuts.
- Mark II and Mark V models:
  - Automatic depositor deposits two standard size cake donuts per conveyor row.
  - Conveyor flight bars are spaced 3¾" (95 mm) from center to center.
  - Customer can choose either 'Plain' or 'Star' plunger. (Star plunger makes standard ring donuts with a star shape around the center hole).
- Mark II GP and Mark V GP models:
  - Automatic depositor deposits 4 mini donuts per conveyor row.
  - Conveyor flight bars are spaced 3" (76mm) from center to center allowing for greater throughput of mini donuts.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity (or 10 qt / 9.5 liter)
- Batter weight adjustment dial, allows variation from smaller to larger donuts (approximately 20%).
- Ships with kettle drain and a cap. Drain and valve options are listed below.
- Frying time dial for adjusting donut frying time.
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. (For GP models, 2 mini donuts per row instead of 4) when demand slows.
- Compatible with Belshaw's 'Insider' ventless cabinet.

OPTIONS AND ACCESSORIES

- Drain and valve options. These require a hole in the fryer's supporting table.
  - Part # MK-0557, straight drain, extends 13" (33cm) below the fryer.
  - Part # MK-0557-11.5, straight drain, extends 19" (48 cm) below the fryer.
  - Part # MKVI-0546, offset drain for use with Belshaw support table MK6-1005.
- Customer can choose either 'Plain' or 'Star' plunger. (Star plunger makes standard ring donuts with a star shape around the center hole).
- Filter-Flo Siphon. Alternative to EZMelt for filtering shortening. No drain/valve required.
- Roto-Cooler (Item # 22104). Rotating tray for collecting donuts after frying.
- EZMelt 18. Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- Mini donut conversion kit, Part # MK-1502-1. This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row on Mark II or Mark V. Changeover from standard to mini donuts takes less than one minute.
- RS Roller Submerger Kit. Kit for Ball Donuts/Donut Holes. Mark II: # MK-1080 (Submerger) & U-1019 (Ball Plunger). Mark V: # MK-1070 & U-1019
- Shortening Reserve Tank (Item # MKV-1012). Container for holding oil or shortening above the fryer, allowing instant refills to fryer.
- FT42 Feed Table with trays and cloths. Required for yeast-raised donut production.
- CP Cabinet Proofer for proofing yeast raised donuts.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for ventilation hood and fire suppression required by local codes.

ELECTRICAL DATA

- Mark II and Mark II GP
  - 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
    Plug: NEMA 14-30P
  - 230-240 V, 50/60Hz, 3ph, 5.3 – 5.9 kW, 13.3 -14.2A
    Plug: NEMA 15-30P
- Mark V and Mark V GP
  - 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
    Plug: NEMA 14-50P
  - 208-220 V, 50/60Hz, 3ph, 6.9 – 7.6 kW, 19.2 - 20.0A
    Plug: NEMA 15-50P
- Other voltages available (plug not supplied).

FRYING AREA AND SHORTENING CAPACITY(approx)

Mark II and Mark II GP

- Frying area: 32"L x 12"W x 4.5"D (810 x 305 x115 mm)
- Shortening volume: 7 gallons (27 liter)
- Shortening weight: 50 lbs (23 kg)

Mark V and Mark V GP

- Frying area: 43"L x 12"W x 4.5"D (1090 x 305 x115mm)
- Shortening volume: 10 gallons (38 liter)
- Shortening weight: 72.6 lbs (33 kg)

CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) at outfeed for Roto-Cooler or other receptacle
- 12 inches (30 cm) at infeed for depositor to swing out

SHIPPING DATA

Shipped in 2 cartons. Contact Belshaw for shipping information Mark II / Mark II GP

- Fryer: 45"x24"x18", 130 lbs (112x61x46cm, 59 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

Mark V / Mark V GP

- Fryer: 56"x24"x18", 146 lbs (142x61x46cm, 66 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

CERTIFICATIONS

- Certified to NSF-169, UL-197, CSA C22.2
- CE models available

NSF c ETL LISTED US Intertek

Belshaw 814 44th St NW, Suite 103, Auburn, WA 98001
Phone 1-800-BELSHAW 800.578.2547 (+1)206.322.5474
Customer Service info@belshaw.com **Technical Support** service@belshaw.com

DonutRobotMarkII&V-071525
www.belshaw.com

WELBILT an ALI Group Company

Made in USA