



# AUTOMATIC FRYERS

Accessories for Mark I, Mark II, Mark V, & Mark IX

## Collecting And Cooling Donuts



Roto-Cooler

Sugaring Tray



Roto-Cooler with Finishing Tree

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.

## Transfer Direct To Icer Or Glazer

The **RL-18 Rack Loader** is a labor saver for operators using Belshaw's HI18 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

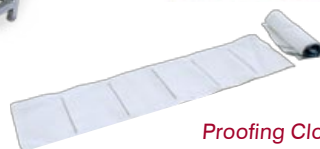
The **FT-2 Feed Table** accepts yeast-raised donuts from a proof box such as Belshaw's EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-2. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. The process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

## Accessories for Mark II, Mark V, & Mark IX

### Dimensions And Power

MODEL	OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT		ELECTRICAL DATA		
	Width x Depth x Height		Shipping Class=85		V	A	W
	in.	cm.	lbs.	kg.			
FILTER-FLO SIPHON	4 x 6.5 x 23	10 x 17 x 59	6	3			
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/ ICING AND 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

### Features

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.