

## DONUT ROBOT® Mark II Gas • Mark II GP Gas

Belshaw Automatic's Donut Robot® Mark II Gas / Mark II GP Gas Fryers deposit, fry, turn, and dispense cake donuts and mini donuts automatically. These fryers use the same cake donut depositor and the same conveyor as Donut Robot® electric models, and produce donuts of the same high quality. Training and labor requirements are low, while consistent donuts are produced time after time by a single person. Donut Robot® fryers reduce oil absorption in comparison with kettle fryers. In addition, Donut Robot® fryers are fun to watch and are sure to attract passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.

- Models are available for natural gas or propane (specify when ordering).

### MODEL SELECTION

- For standard size donuts: Donut Robot Mark II Gas
- For mini donuts: Donut Robot Mark II GP Gas
- For standard size donuts AND mini donuts: Donut Robot Mark II Gas with Mini Donut Hopper/Plunger Kit, Item #MK-1502-1

### PRODUCTION CAPACITY ESTIMATES

	STANDARD DONUTS		MINI DONUTS	
	Pieces/hour	Dozen/hour	Pieces/hour	Dozen/hour
<b>Mark II Gas</b>	<b>354</b> donuts	<b>30</b> dozen		
<b>Mark II GP Gas</b>			<b>1220</b> donuts	<b>102</b> dozen
<b>Mark II Gas (with Mini Donut Kit)</b>	<b>354</b> donuts	<b>30</b> dozen	<b>944</b> donuts	<b>79</b> dozen

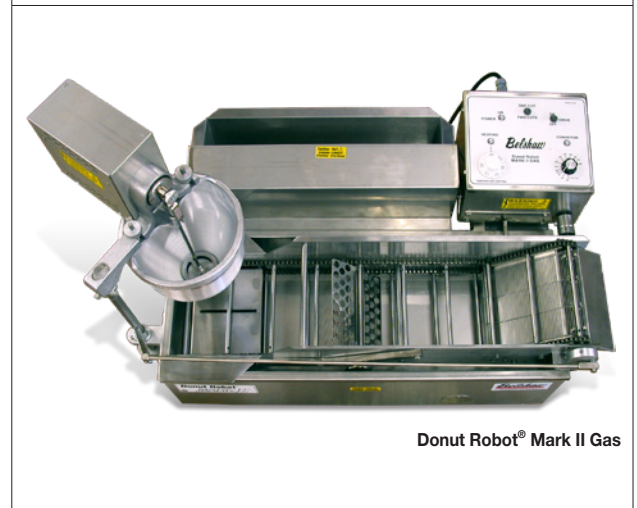
Estimates are based on full capacity at typical frying times of 120 seconds for standard donuts and 90 seconds for mini donuts. Capacity varies depending on frying time, product size, type of batter, and frying temperature.

### ACCESSORIES

- **Filter-Flo Siphon (Item #DR42-1048).** Durable large siphon with heat resistant handle and cone filter, for filtering shortening.
- **Roto-Cooler (Item #22104).** Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer.
- **Shortening Reserve Tank (Item #MKV-1012)** Small s/s container for holding shortening above the fryer, with valve for refilling fryer.
- **FT42 Feed Table** with trays/cloths for yeast raised donuts.
- For more information about accessories visit:
  - [Mark II Gas \(Cake Donuts\)](#)
  - [Mark II Gas system \(Cake and Yeast Raised donuts\)](#)
  - [Mark II GP Gas system \(Mini donuts\)](#)



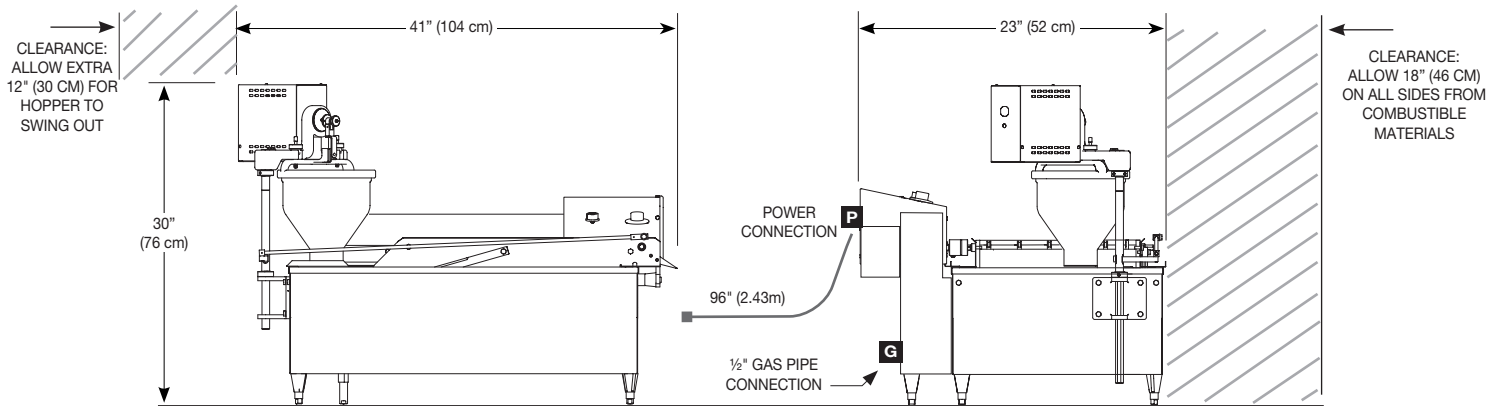
Donut Robot® Mark II Gas with Donuts



Donut Robot® Mark II Gas



Donut Robot® Mark II GP Gas (mini donuts only)



## STANDARD FEATURES

- Heated by EITHER Liquid Propane OR Natural Gas (specify at time of order).
- Automatic cake donut depositor, synchronized with fryer conveyor.
- On Mark II Gas, 'Plain' donut plunger, 1-9/16" (40mm) diameter. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP Gas, double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts.
- On Mark II Gas, the conveyor's flight bars are spaced 3¾" (95mm) from center to center. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP Gas, the conveyor's flight bars are spaced 3" (76mm) from center-to-center for mini donuts. Flight bars are 3/8" (9.5mm) diameter.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity.
- Batter weight adjustment dial allows variation in donut size.
- Automatic turning of donuts mechanically synchronized with fryer.
- Automatic dispensing of fried donuts onto collection device such as Roto-Cooler.
- Frying time dial sets wide range of frying times.
- Temperature adjustment (thermostat).
- High temperature limit switch – cuts gas and electricity at approximately 450°F (232°C).
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Not compatible with Belshaw Adamatic's 'Insider' Clean Air Ventless Cabinet.
- No drain is included; use optional accessory Filter-Flo Siphon.

## OPTIONS

- For Mark II Gas: 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item#MK-1502-1). This kit includes mini donut hopper and double plunger, for depositing 4 mini donuts per conveyor row (as used on GP model). Changeover from standard to mini donuts and back again takes less than one minute.
- Natural Gas and Propane models available (specify at time of ordering).

## VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

## ELECTRICAL DATA

- 120 V, 50/60 Hz, 1 ph, 0.36 kW, 3 A
- 208/240 V, 50/60 Hz, 1 ph, 0.40 kW, 1.8 A

(Electrical supply is necessary to power the conveyor and depositor)

## GAS DATA

- Gas connection: 1/2" NPT (Female); Capacity: 35,000 BTU/hr
- Pressure requirement:
  - Natural Gas @ 5-13 inches W.C.
  - Propane Gas @ 11-14 inches W.C.

## CLEARANCE

- 18 inches (46 cm) to any combustible material
- 2 inches (5 cm) between machine and all construction
- 12 inches (30 cm) at infeed for depositor to swing out
- 24 inches (61 cm) at outfeed for Roto-Cooler or other receptacle

## FRYING AREA AND SHORTENING CAPACITY

- Frying area: 32"L x 12"W x 4"D (81 x 30.5 x 10 cm)
- Shortening volume: 6.6 gallons (25.2 liter)
- Shortening weight: 49.4 lbs (22.5 kg)

## SHIPPING DATA (Freight class: 85)

- Fryer carton: 56"x40"x31", 226 lbs (142x102x79cm, 103 kg)
- Depositor carton: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

## CERTIFICATIONS

Propane models certified to: ANSI Z83.11-2016, CSA 1.8-2016, NSF-169.  
 Natural Gas models certified to NSF-169.  
 Intended for other than household use.