

VIDEO: <https://vimeo.com/belshaw/mark6>

The Donut Robot® Mark VI automatic fryer forms part of Belshaw's Mark VI Production System, the unique alternative to traditional donut frying. Compared with open kettle frying, the Mark VI system makes donut production faster and easier, with reduced labor cost. Less training is required to work the system efficiently, and more consistent quality is attainable. The automatic fryer can reduce shortening consumption by up to 50% compared to standard fryers. It provides identical frying conditions for each donut without an operator standing over the fryer and inserting, turning and lifting donuts out manually. Instead, it allows the operator to perform other tasks.

CAKE AND YEAST-RAISED DONUTS

● **Cake donuts:** The Mark VI system produces top quality cake donuts, using one of 2 methods, which can be chosen at the time of purchase:

- **Dual Donut Robot depositor** – automatic, for Ring donuts only
- **Belshaw Type F electric depositor** – hand operated for a full variety of cake donuts, including Crullers, Sticks, Krinkles, and more

There is no sacrifice in product quality ~ both cake and yeast-raised donuts can equal or surpass the best donuts made by standard kettle fryers.

● **Yeast-raised donuts:** The Mark VI produces excellent yeast-raised donuts, using its accessory Feed Table, Trays and Cloths to insert the donuts into the fryer. In addition to Ring donuts, these can include Berliners (or 'Bismarcks'), Bars ('Long Johns'), Twists and Fritters up to 3¾ inches (9.5 mm) in width.

'STANDARD' AND 'DEEP' MODELS

● **Mark VI Standard:** The standard Mark VI is designed for full size donuts up to 3½ inches (89 mm) diameter. This can include Twists and Long Johns as well as Ring Donuts and Bismarcks. Flight bars are spaced every 3¾ inches (95 mm).

● **Mark VI Deep:** The 'Deep' model Mark VI is designed to accommodate extra large donuts up to 4 inches (102mm) in width. Flight bars are spaced every 4½ inches (114 mm). Mark VI Deep fries Twists and Long Johns as well as Ring Donuts and Bismarcks. The Mark VI Deep can also accommodate 2 turners when required. The second turner can be inserted or removed quickly as required (usually for French Cruller or 'Old Fashioned' donuts).

Estimated Production Capacity (at 120-second frying time)

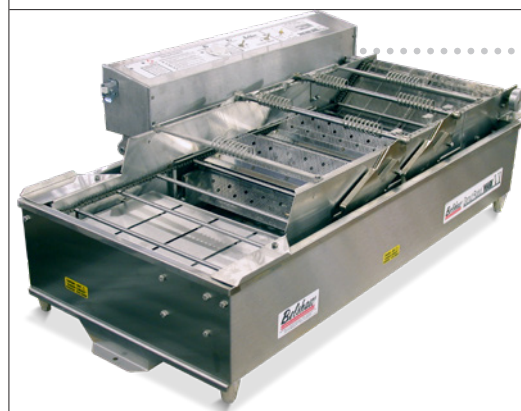
	Donuts per hour	
Mark VI Standard	1060 pieces	88 dozen
Mark VI Deep	860 pieces	72 dozen

Production capacity is estimated at 120-second frying time. Actual production rate will vary depending on size and composition of donuts, oil temperature and percentage of full capacity used.



New Electronic Heat Controller maintains steady temperature

Donut Robot® Mark VI



Donut Robot® Mark VI DEEP



Mark VI Standard with Type F Depositor

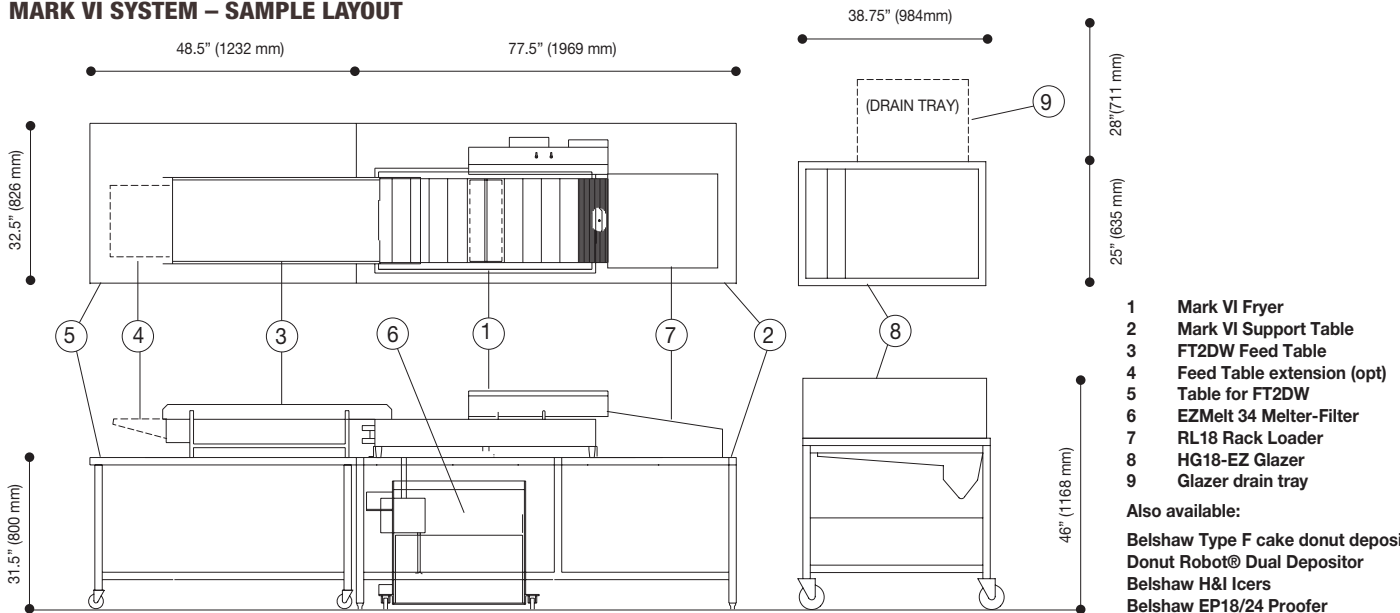


Mark VI Deep with Dual Automatic depositors (for Ring donuts only)

Serving bakeries for **98** years

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MARK VI SYSTEM – SAMPLE LAYOUT



- 1 Mark VI Fryer
- 2 Mark VI Support Table
- 3 FT2DW Feed Table
- 4 Feed Table extension (opt)
- 5 Table for FT2DW
- 6 EZMelt 34 Melter-Filter
- 7 RL18 Rack Loader
- 8 HG18-EZ Glazer
- 9 Glazer drain tray

Also available:
 Belshaw Type F cake donut depositor
 Donut Robot® Dual Depositor
 Belshaw H&I Icers
 Belshaw EP18/24 Proofer

MARK VI FRYER FEATURES

- Stainless steel construction with some aluminum components
- Stainless steel conveyor with flight bar system for advancing donuts
- Automatic turning and dispensing of donuts
- Holds 4 donuts per flight bar pocket, 16" frying width available (406 mm).
- On Mark VI Standard, conveyor flight bars are spaced 3¾ inches (95mm) from center to center. Flight bars are round, 3/8" (95mm) diameter.
- On Mark VI-Deep, the conveyor flight bars are spaced 4½ inches (114mm) from center-to-center to accommodate larger donuts.
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Highly accurate electronic temperature controller
- High durability, low wattage-density heating elements
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Kettle drain with cap (order extended drain and valve separately)

MARK VI FRYER OPTIONS

- Extended drain with valve (Item# MK-0546). The drain extends below the fryer and requires a hole in the fryer's supporting table.
- 2 turner and 3 turner configurations available for Mark VI-DEEP
- See following pages for description of Mark VI system components, such as Type F Depositor or Dual Automatic Depositing system, Feed Table, Proofer, Icer, and other accessories.

VENTILATION AND FIRE SUPPRESSION

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

CERTIFICATIONS



- NSF-169 ; ETL certified to UL-197, CSA C22.2
- CE models available for European Union and other countries.

MARK VI FRYER SPECIFICATIONS

		MARK VI Standard	MARK VI Deep
FRYING WIDTH <i>(width available for frying)</i>	inches	16"	
	cm	406 mm	
FRYING DEPTH	inches	4.5"	6.5"
	cm	114 mm	165 mm
SHORTENING CAPACITY <i>(by weight)</i>	lbs	124 lbs	180 lbs
	kg	57 kg	82 kg
SHORTENING CAPACITY <i>(by volume)</i>	gallons	17 gal	24 gal
	liters	63 L	92 L
ELECTRICAL DATA			
@ 208-240V, 50/60hz, 3ph	amps	32.5 A - 37.2 A	
	kilowatts	11.5 - 15.3 KW	
PLUG		NEMA 15-50P (US/Canada) ¹	
CORD		8 feet (2.5 m)	
<i>(Other worldwide voltages may be available)</i>			
SHIPPING DIMENSIONS ² <i>(estimated)</i>	inches	56" x 34" x 20"	
	cm	142 x 86 x 51 cm	
SHIPPING WEIGHT ² <i>(estimated)</i>	lbs	190 lbs	200 lbs
	kg	86 kg	91 kg
FREIGHT CLASS* <i>(estimated)</i>		85	
1 Outside US/Canada, plug to be supplied by customer			
2 Equipment may be crated or cartoned. Mark VI accessory equipment such as support tables, feed table, EZMelt, etc is not included in this estimate.			

CLEARANCE

- 2 inches (5 cm) between machine and all construction

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