



**CAPABLE OF MAKING THESE DONUTS**

**CAKE DONUTS**



**MINI DONUTS**

with Mark II GP, Mark V GP, or with Mini Donut hopper/plunger accessory



**MOCHI DONUTS**

with plunger/submerger accessory



**BALL DONUTS**

with plunger/submerger accessory



**YEAST RAISED DONUTS**

with Feed Table accessories and Feed Table Extension



The Belshaw Insider is a donut frying system that eliminates the need for a ventilation hood. With its integrated hood and fire suppression systems, the Insider offers unique benefits:

- The Insider is completely mobile. No exterior ductwork is necessary.
- Designed to attract the interest of passers-by with its large window viewing area and attractive appearance, the Insider has great merchandising potential. Graphic wraps can be applied to top, bottom and side panels.
- Customers in high traffic areas can watch the Insider frying donuts automatically.
- The operator has only to mix batter, fill the Donut Robot® hopper and bag donuts from the Roto-Cooler, a rotating tray that collects donuts automatically.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are certified to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

## COMPONENTS OF AN INSIDER VENTLESS DONUT CENTER

- **Insider Clean-Air Cabinet.**
- **Donut Robot® Fryer, either Mark II, Mark II GP, Mark V, or Mark V GP.**
- **Roto-Cooler** - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter (optional)** - Quickly filters and refills shortening in the fryer.
- **FT42 Feed Table, Trays and Cloths with Feed Table Extension (optional)** - For making yeast raised donuts.



Donut Robot® Mark II



Donut Robot® Mark V



EZ Melt 18

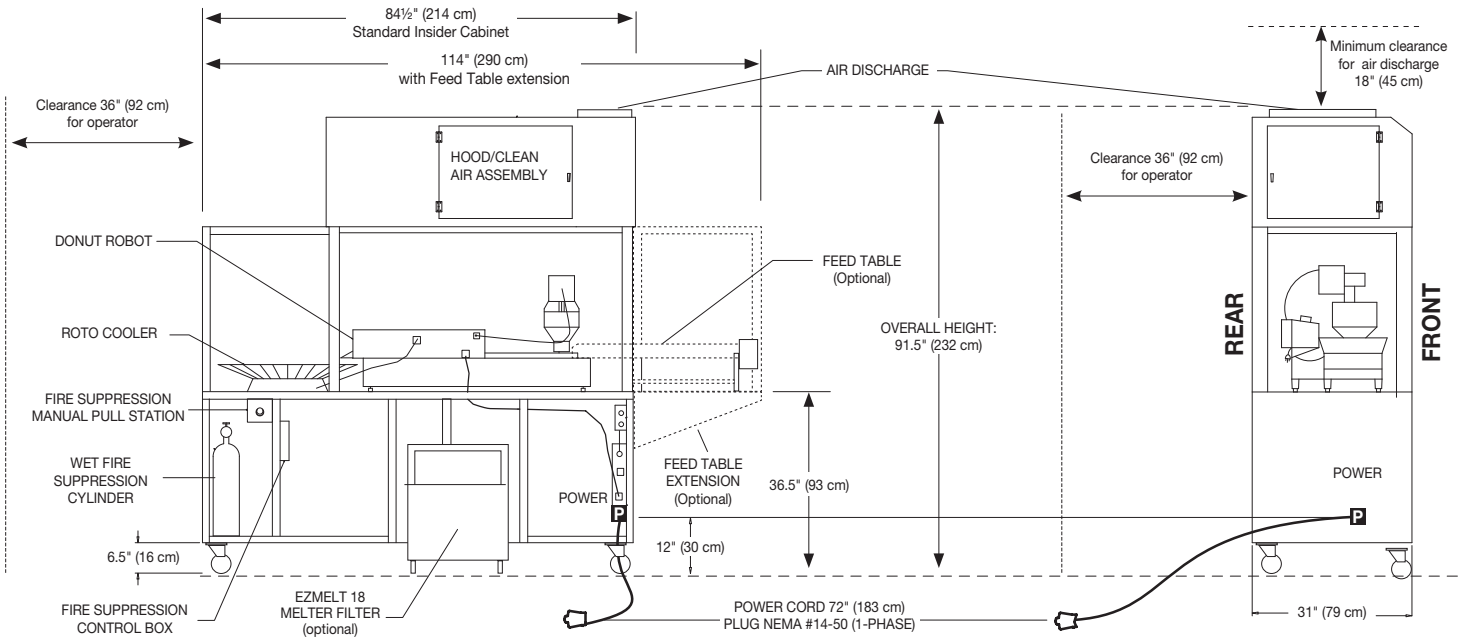
Feed Table  
(Trays/Cloths not shown)



Roto-Cooler



INSIDER with Feed Table extension for yeast raised donuts (optional).



### STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start.
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station.
- Rear doors to enclose workspace at rear.
- Clear polycarbonate viewing windows, hinged / sliding, for easy access and cleaning.
- Heavy Duty 5" (127 mm) casters.

### STANDARD EQUIPMENT

- Insider Cabinet
- Donut Robot® fryer, either:
  - Donut Robot® Mark II [Web link](#)
  - Donut Robot® Mark V [Web link](#)
- Roto-Cooler donut collection tray [Web link](#)

### OPTIONAL / PURCHASED SEPARATELY

- EZ Melt 18 melter-filter system (purchased separately) [Web link](#)
- Feed Table for raised donuts, with Trays and Cloths [Web link](#)
- Feed Table extension to accommodate Feed Table
- Optional Mini Donut Kit (hopper and plunger for mini donuts) [Web link](#)
- Optional submerger system for mochi donuts and ball donuts ('donut holes')

### ELECTRICAL INFORMATION

- Single power connection
- 208-240V, 50-60hz, 1ph
  - Insider with Donut Robot® Mark II: 36 Amps
  - Insider with Donut Robot® Mark V: 50 Amps
- North America models supplied with NEMA#14-50 plug

### INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear to allow room for operator, and to allow EZMelt 18 Melter Filter to roll out
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 18" (45 cm) overhead clearance for air discharge

### SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 91" W x 43" D x 89" H (231 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

### CERTIFICATIONS

- Certified to UL-197, UL-710B, NSF-4, CSA C22.2.



WWW



VIDEO