



CAPABLE OF MAKING THESE DONUTS

RING DONUTS OR 'OLD FASHIONS'



MINI DONUTS

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



BALL DONUTS DONUT HOLES LOUKOUMADES HUSHPUPIES

with 'RS' 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:

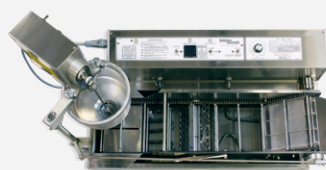
- The Insider is completely mobile. No exterior ductwork is necessary.
- Designed to attract the interest of passers-by with its large window viewing area and attractive appearance, the Insider has great merchandising potential. Graphic wraps can be applied to top, bottom and side panels.
- Customers 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.



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

COMPONENTS OF AN INSIDER VENTLESS DONUT CENTER

- **Integrated ventilation hood with fire suppression.**
- **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



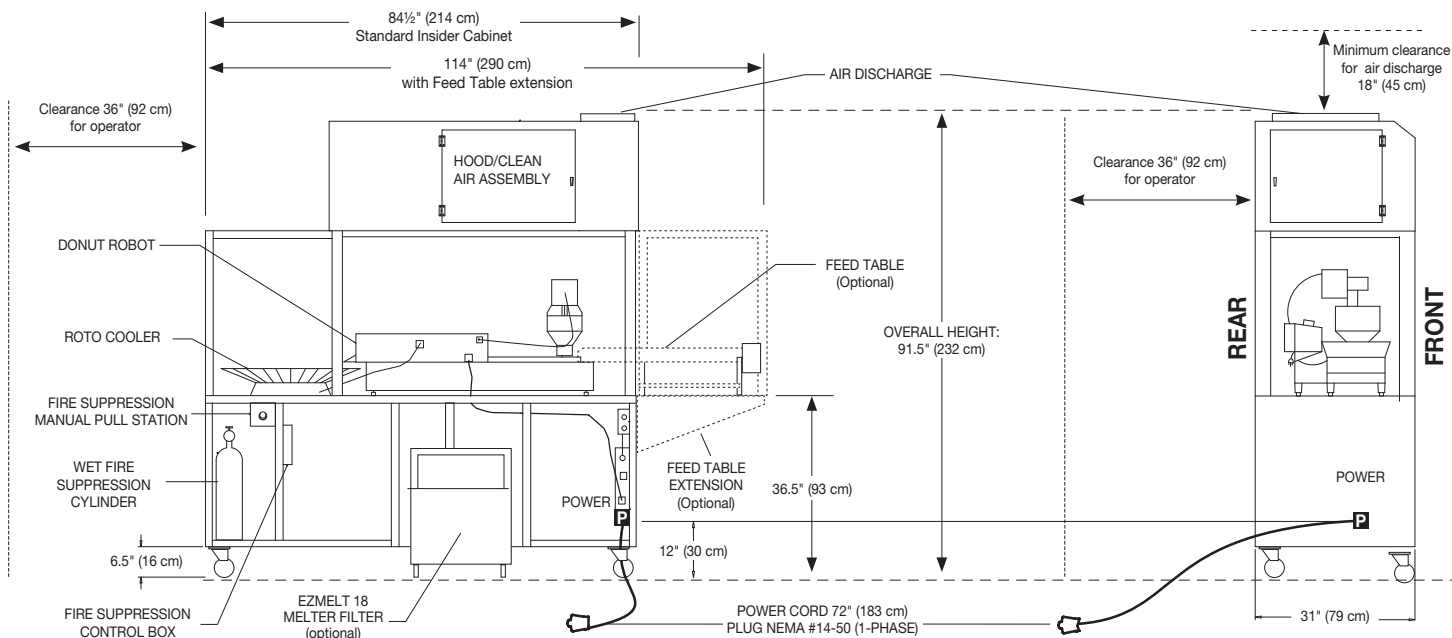
EZ Melt 18



Feed Table
(Trays/Cloths not shown)



Roto-Cooler



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electrostatic filter, and carbon 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.
- Clear 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](#)
- Insider extension to accommodate Feed Table (see diagram above)
- Optional Mini Donut Kit (hopper and plunger for mini donuts) [Web link](#)
- Optional submerger system for ball donuts, donut holes, loukoumades, etc

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



INSIDER DONUT SYSTEM OPERATIONAL COST CALCULATOR

COST OF MATERIALS

<u>Product</u>	<u>Packaging Size</u>	<u>Cost Per Product</u>	<u>Qty to Produce 1000 Std Donuts or 2000 Minis</u>	<u>Extended Total (for 1000 std or 2000 minis)</u>
Cake Donut Mix (50lb Bag)	50 lb bag	\$ 75.00	0.75	\$ 56.25
Shortening (50 lb block)	50 lb block	\$ 80.00	0.25	\$ 20.00
Cinnamon Sugar (20 lbs)	20 lbs	\$ 50.00	0.5	\$ 5.00
Bags/Boxes	1000	\$ 50.00	1	\$ 0.02
				\$ 81.27

<u>Unit Capability per hour (110s fry time)</u>	<u>MKII Standard Rings</u>	<u>MKII Minis or Balls</u>	<u>MKV Standard Rings</u>	<u>MKV Minis or Balls</u>
Pcs	360	740	530	1060

Material Cost Per Pc	\$0.08	\$0.03
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Equipment Cost:

Insider Kiosk, Mark Donut Robot, EZ Filter, Roto-Cooler, + Mixer and Cash Register	\$ 75,000
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OPERATING DETAILS/ROI (blue fields contain variables used to calculate ROI)

Option #1: Standard Rings - Full Time		<u>Production Hours Per Day</u>	<u>Operating Days/Year</u>	<u># Sold/Day</u>	<u>Daily Sales</u>	<u>Annual Sales</u>	ROI (Months) 1.9
<u>Std Donuts sold/hr</u>	8	225	1600	\$2,400	\$540,000		
200	<u>Direct Labor \$/Hr Paid</u>	<u>Sale Price</u>	<u>Annual Material Cost</u>	<u>Annual Direct Labor Cost</u>	<u>Gross Profit</u>		
	\$20.00	\$1.50	\$29,257	\$36,000	\$474,743		
Option #2: Half-Dz Minis or Balls - Full Time		<u>Production Hours Per Day</u>	<u>Operating Days/Year</u>	<u># Sold/Day</u>	<u>Daily Sales</u>	<u>Annual Sales</u>	ROI (Months) 1.1
<u>Half-Dz Minis sold/hr</u>	8	225	960	\$3,840	\$864,000		
120	<u>Direct Labor \$/Hr Paid</u>	<u>Sale Price</u>	<u>Annual Material Cost</u>	<u>Annual Direct Labor Cost</u>	<u>Gross Profit</u>		
	\$20.00	\$4.00	\$42,130	\$36,000	\$785,870		
Option #3: Standard Rings - Part Time		<u>Production Hours Per Day</u>	<u>Operating Days/Year</u>	<u># Sold/Day</u>	<u>Daily Sales</u>	<u>Annual Sales</u>	ROI (Months) 5.2
<u>Std Donuts sold/hr</u>	6	80	1200	\$2,400	\$192,000		
200	<u>Direct Labor \$/Hr Paid</u>	<u>Sale Price</u>	<u>Annual Material Cost</u>	<u>Annual Direct Labor Cost</u>	<u>Gross Profit</u>		
	\$20.00	\$2.00	\$7,802	\$9,600	\$174,598		
Option #4: Half-Dz Minis or Balls - Part Time		<u>Production Hours Per Day</u>	<u>Operating Days/Year</u>	<u># Sold/Day</u>	<u>Daily Sales</u>	<u>Annual Sales</u>	ROI (Months) 3.4
<u>Half-Dz Minis sold/hr</u>	6	80	720	\$3,600	\$288,000		
120	<u>Direct Labor \$/Hr Paid</u>	<u>Sale Price</u>	<u>Annual Material Cost</u>	<u>Annual Direct Labor Cost</u>	<u>Gross Profit</u>		
	\$20.00	\$5.00	\$11,235	\$9,600	\$267,165		

*Figures are for estimating only, actuals may vary