

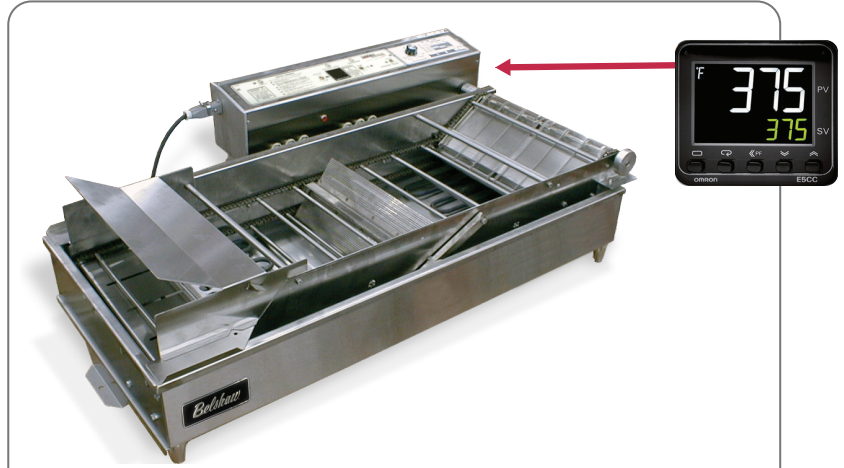
Donut Robot® Auto Fryers - Mark VI

The Donut Robot Mark VI conveyor fryer forms part of Belshaw's Mark VI Production System. It produces consistent quality products with minimal labor and training. The Mark VI system allows for significant donut throughput in a small amount of space.

- **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:
 - **Donut Robot dual automatic depositors** – Automatic synchronized drops, for Ring donuts only
 - **Belshaw Type F electric manual depositor** – Manually operated and capable of a full variety of cake donuts, including Crullers, Sticks, Krinkles, and more.
- **Yeast-raised donuts:** The Mark VI produces excellent yeast-raised donuts, using a CP Proofer, and the Mark VI accessory Feed Table, Trays and Cloths. In addition to Ring donuts, the system can produce Berliners ('Bismarcks'), Bars ('Long Johns'), Twists and Fritters.
- **Electronic Heat Controller:** Maintains steady temperature for a consistent product.

MARK VI MODELS

- **Mark VI Standard with 3¾" conveyor:** For donuts up to 3½ inches (89 mm) width. Flight bars are spaced every 3¾ inches (95 mm). Accepts Long Johns and Twists up to 8 inches in length.
- **Mark VI Standard with 4½" conveyor:** For large donuts up to 4 inches (102 mm) width. Flight bars are spaced every 4½ inches (114 mm). Accepts Long Johns and Twists up to 8 inches in length.



Donut Robot® Mark VI Standard (3¾ inch conveyor shown)



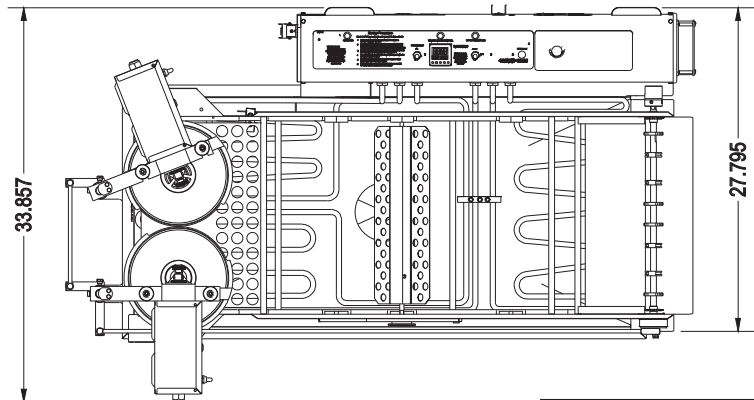
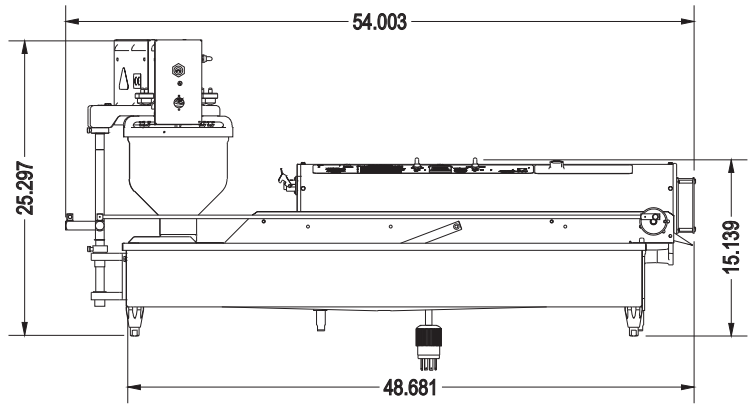
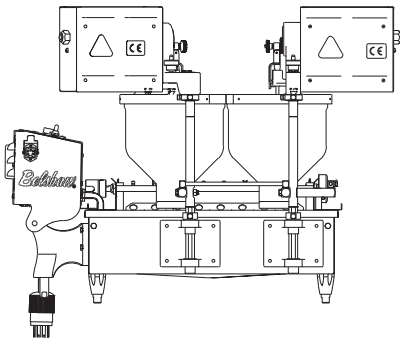
Mark VI Standard with Type F Depositor



Mark VI with Dual Automatic depositors

PRODUCTION CAPACITY

@120-second frying time	Conveyor spacing	Donuts per hour (estimated)
Mark VI	3¾" (95 mm)	88 dozen (1056 pieces)
Mark VI	4½" (114 mm)	72 dozen (864 pieces)



MARK VI FRYER FEATURES

- Stainless steel kettle construction.
- Stainless steel conveyor with flight bar system for advancing donuts.
- Automatic turning and dispensing of donuts.
- Holds 4 donuts per flight bar pocket.
- Mark VI Standard: conveyor may be chosen with flight bars spaced 3¾ inches (95mm) or 4½" (114 mm), from center-to-center.
- Adjustable frying times from approximately 65 to 360 seconds.
- High-accuracy electronic temperature controller.
- High durability, low watt-density heating elements.
- High temperature safety limit switch.

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.
- Dual Automatic Depositing system (or Type F Depositor)

VENTILATION AND FIRE SUPPRESSION

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

CERTIFICATIONS

- Certified to UL-197, CSA C22.2, NSF-169.
- CE models available.

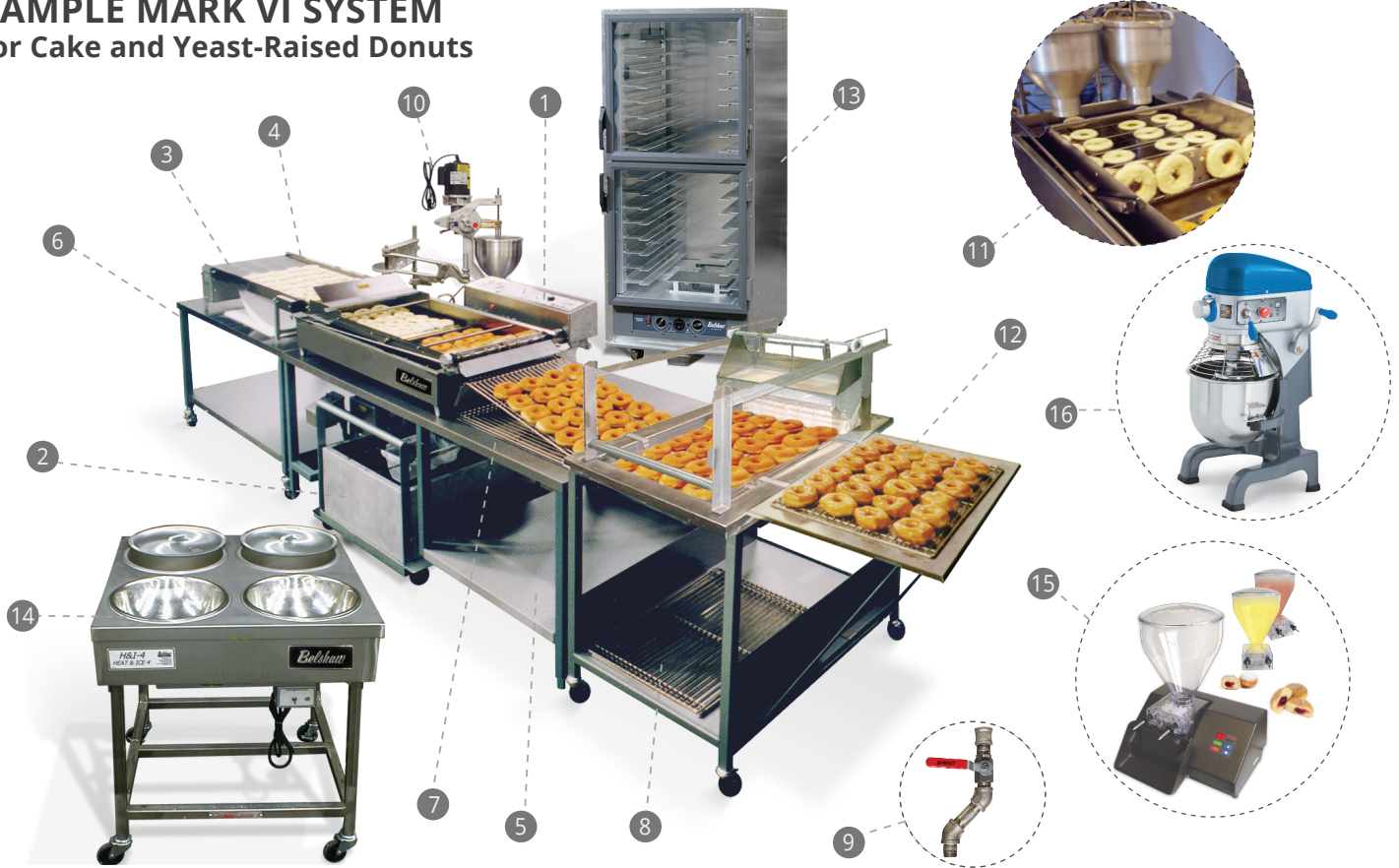
CLEARANCE

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

MARK VI FRYER SPECIFICATIONS

	MARK VI Standard
FRYING WIDTH	16 inches
	406 mm
FRYING DEPTH	4.5 inches
	114 mm
SHORTENING CAPACITY (by weight, approximate)	124 lbs
	57 kg
SHORTENING CAPACITY (by volume, approximate)	17 gal
	63 L
ELECTRICAL DATA	(Other voltages available)
@ 208-220V, 50/60hz, 3ph	32.5 A - 37.2 Amps
	11.5 - 15.3 Kilowatts
PLUG	NEMA 15-50P (US/Canada) ¹
CORD	6 feet (1.83 m)
SHIPPING DIMENSIONS ² (estimated)	56 x 34 x 20 inches
	142 x 86 x 51 cm
SHIPPING WEIGHT ² (estimated)	190 lbs
	86 kg
FREIGHT CLASS* (estimated)	100
Outside US/Canada/Mexico, plug to be supplied by customer. Equipment may be crated or cartoned.	

SAMPLE MARK VI SYSTEM for Cake and Yeast-Raised Donuts



Equipment	Description	Item Numbers*
1 Donut Robot® Fryer, Mark VI	Standard for 3 1/2 donuts (89 mm) - 4 1/2 pocket for 4" donuts (102mm)	22680 (or 26680-1)
2 Filtration System	EZMelt 34	20512 (120v) or 20513 (240v)
3 Feed Table	FT2DW	83520102
4 Feed Table Trays & Cloths	For use with Feed Table, 30-60 recommended	FT6-0005 / FT2DW-0510
5 Support Table for Fryer	With pre-machined holes and storage	MK6-1005
6 Support Table for Feed Table	Mobile with extra storage space	FT6-1004
7 Rack Loader	Holds glazing screens	86100
8 Glazing Screens	Collect donuts after frying, 30-60 recommended	SL200-0004
9 Fryer Drain and Valve	Drains to EZMelt 34	MKVI-0546
10 Type F Cake Donut Depositor Column Mounting System 1-3/4" Plain Plunger + Cylinder	Manually operated, electric depositor for all varieties of cake donut	F00010001 0405 7SSx1-3/4 + 0035SS1-3/4
11 Donut Robot® Dual Depositor	Operates automatically, for Ring Donuts only	MKVI-1300
12 Glazer + Drain Tray	HG18EZ	22529
13 Proofer	Cabinet Proofer with Dutch Doors	CP-1 (120v), CP-2 (220v, 240v)
14 Icer	H&I-4 (4-Bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20030 (HI18F, 120v)
15 Jelly and Creme Injector	Autofiller, 120v	20600
16 Mixer	BABG20, 20 quart, 120v	21698

Donut Robot® Mark VI 3¾" & 4½"

- Automatic fryer with 3¾" (95mm) spacing, single turner
- Capacity approx 88 dozen donuts/hour at 120 second fry time
- Automatic fryer with 4½" (114mm) spacing
- Capacity approx 72 dozen donuts/hour at 120 second fry time



Melter-Filter: EZMelt 34

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening melted in the filter with internal heat element.



Feed Table

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the Mark VI fryer. (See below for Proofing Trays and Cloths)



Proofing Trays (FT6-0005) & Proofing Cloths (FT2DW-0510)

- Donuts are laid on a Proofing Cloth and Proofing Tray, allowed to rise 30-40 minutes, then transferred onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.



Support Table for Fryer (MK6-1005)

- Supports the Mark VI fryer, EZMelt 34 filtration system, and RL18 Rack Loader.
- Storage space under table



Support Table for Feed Table

- Supports the Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items



Rack Loader RL18 #86100

- Allows donuts to slide down and fill up a Glazing Screen



Glazer Screens SL200-0004

- Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Holds 2 dozen donuts. A minimum of 25 screens are recommended.



Fryer Drain & Valve (MKVI-0546)

- Heavy duty drain assembly with sturdy insulated valve handle for draining shortening into EZMelt 34 Melter-Filter.



Type F Depositor (+Plunger/Cylinders +Mounting System)

- Electrically powered, manually operated depositor for a full range of cake donuts
- Deposits 4 cake donuts per conveyor row
- Choose between Type F and Dual Automatic Depositor (See #11)



Dual Automatic Depositor (MKVI-1300)

- Makes ring donuts (only), using Plain or Star plunger
- Fill up the hoppers, the Mark VI deposits automatically
- Choose between Dual Automatic Depositor and Type F (See #10)



Glazer (HG18EZ)

- Glazes 2 dozen donuts at one time, on a glazing screen. The glaze applicator is supported on rails, reducing strain on the operator.
- The drain tray collects excess glaze drained off donuts.



Proofer CP Cabinet Proofer

- 16 shelf cabinet proofer with 'Dutch' doors.
- Capacity approximately 51 dozen donuts per hour (@ proofing time of 40 minutes). Two CP proofers may be needed if operating at full capacity.



Icer H&I-4

- 4-bowl icer for hand dipping donuts. 13" bowls are water-warmed for the best possible icing condition for donuts.



Icer HI18F

- High production icer. Ices one 17" x 25" screen or 18" x 26" baking pan in under 1 minute.



Autofiller Donut Injector #20600

- Jelly, jam, custard and creme injector for donuts and pastry.
- Fills 50-100 dozen donuts per hour
- Choice of 7/16" or 5/16" nozzles
- Simple to operate
- Designed especially for donut production















APPROXIMATE RING DONUT WEIGHTS

Plunger Size		Product Weight (per dozen, after frying)	
in	mm	min	max
1"	25.4mm	5oz. (142g)	6oz. (170g)
1-9/16"	39.7mm	17oz. (482g)	26oz. (737g)

TYPE K DONUT DEPOSITOR - SELECTION GUIDE

Part Number	Plunger / Attachment	Plunger	Donut Type
U-1001 Donut Robot 1-9/16" Plunger Diameter	PLAIN RING For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix.		
U-1001S Donut Robot 1-9/16" Plunger Diameter	STAR RING For Ring donuts with a star pattern around the center hole.		
DR42-1018x1.563 Donut Robot	DUNKERETTE ATTACHMENT Attaches to a Plain Plunger. Forms 2 half-donuts as shown.		
DR42-1016x1.563 Donut Robot	NUGGET ATTACHMENT Attaches to a Plain Plunger. Produces 3 separate or joined balls, depending on the height of the hopper and the type of mix.		
DR42-1017x1.563 Donut Robot	BALL ATTACHMENT Attaches to a Plain Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper and the type of mix.		

NOTES - 1. Other sizes may be special ordered