

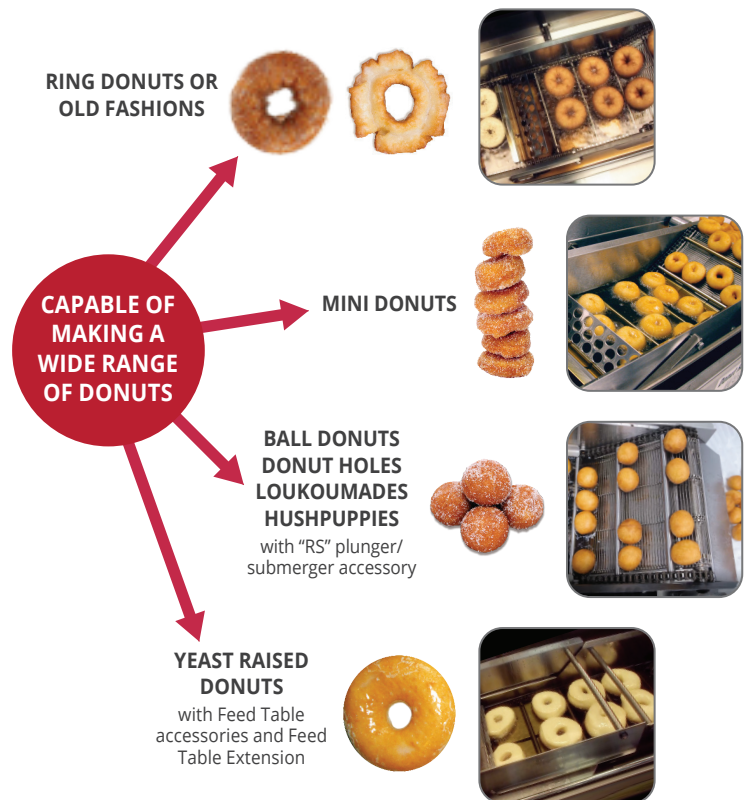


The Belshaw Insider is a donut making system. With its integrated hood and fire suppression systems, the Insider offers unique benefits:

- 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.
- Customers can easily watch the Insider frying donuts automatically.
- Custom graphic wraps can be applied to top, bottom and side panels.
- The operator has only to mix batter, fill the Donut Robot® hopper and bag or box donuts from the Roto-Cooler, a rotating tray that collects donuts automatically.
- 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)

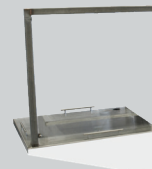


AVAILABLE COMPONENTS OF AN INSIDER VENTLESS DONUT CENTER

- Integrated ventilation hood with fire suppression.
- Donut Robot® Fryer, either Mark V, or Mark V GP.
- Roto-Cooler - Rotating tray that collects donuts after frying.
- EZMelt 18 Melter-Filter - To filter and refill shortening in the fryer.
- Feed Table Extension
- FT42 Feed Table, Trays and Cloths with Feed Table Extension - For making yeast raised donuts.
- CP Cabinet Proofer for proofing yeast raised donuts
- Drain valve



Drain Valve



Feed Table Extension



Donut Robot® Mark V



EZ Melt 18



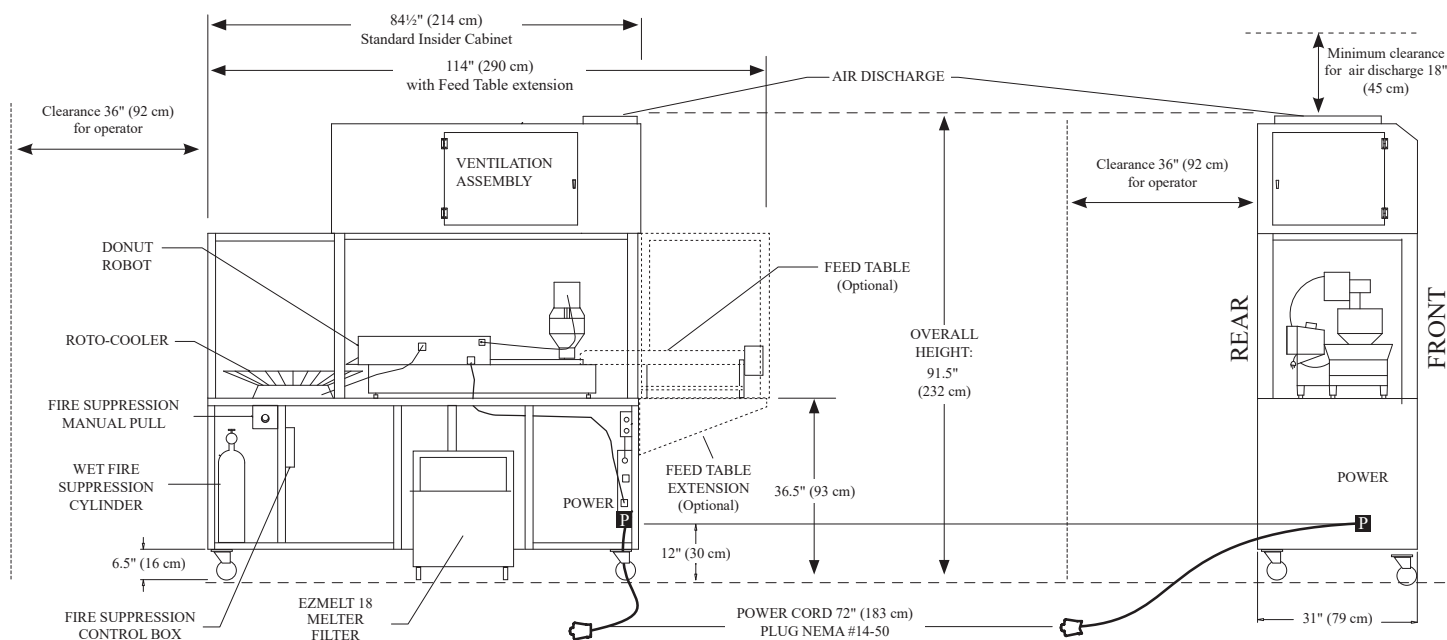
Roto-Cooler



Cabinet Proofer
with Dutch Doors



Feed Table
(Trays/Cloths
not shown)



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 when fryer is on.
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, or 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® Mark V or Mark V GP
- EZ Melt 18 melter-filter system
- Roto-Cooler donut collection tray

OPTIONAL EQUIPMENT

- Feed Table for raised donuts, with Trays and Cloths
- Insider extension to accommodate Feed Table
- Mini Donut Kit (hopper and plunger for mini donuts)
- RS submerger system for ball donuts, donut holes, loukoumades, etc.
- CP Cabinet Proofer, for proofing yeast raised donuts.

ELECTRICAL INFORMATION (with standard equipment)

- Single power connection
- 208-240V, 50-60hz, 1ph, 50 Amps
- 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), North America Freight Class 175

CERTIFICATIONS

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



INSIDER DONUT SYSTEM Operational Cost Calculator

Cost of Materials

(blue fields contain variables used to calculate ROI)

Product	Packaging Size	Cost Per Product	Qty to Produce 1000 Std Donuts or 2000 Minis	Extended Total (1000 std or 2000 Minis)
Cake Donut Mix (50lb Bag)	50lb Bag	\$75.00	.075	\$56.25
Shortening (50lb Block)	50lb Block	\$80.00	.025	\$20.00
Cinnamon Sugar (20lbs)	20lbs	\$50.00	.05	\$ 5.00
Bags/Boxes	1000	\$50.00	1	\$ 0.02

Unit Capability per Hour (110s fry time)	MKII Std Donuts	MKII Minis or Balls	MKV Std Donuts	MKV Minis or Balls
Pcs	360	740	530	1060
Material Cost per Pc	\$0.08	\$0.03		

Equipment Cost (estimate)

Insider Kiosk, Mark Donut Robot, EZ Filter, Roto-Cooler, + Mixer and Cash Register

\$85,000

Operating Details / ROI

Option #1: Standard Donuts - Full Time

Std Donuts sold/hr 200	Production Hours Per Day 8	Operating Days/Year 225	# Sold/Perday 1600	Daily Sales \$2,400	Annual Sales \$540,000	ROI (Months) 2.2
	Direct Labor \$/Hr Paid \$20.00	Sale Price \$1.50	Annual Material Cost \$29,257	Annual Direct Labor Cost \$36,000	Gross Profit \$474,743	

Option #2: Half-Dz Minis or Balls - Full Time

Half-Dz Minis sold/hr 120	Production Hours Per Day 8	Operating Days/Year 225	# Sold/Perday 960	Daily Sales \$3,840	Annual Sales \$864,000	ROI (Months) 1.3
	Direct Labor \$/Hr Paid \$20.00	Sale Price \$4.00	Annual Material Cost \$42,130	Annual Direct Labor Cost \$36,000	Gross Profit \$785,870	

Option #3: Standard Donuts - Part Time

Std Donuts sold/hr 200	Production Hours Per Day 6	Operating Days/Year 80	# Sold/Perday 1200	Daily Sales \$2,400	Annual Sales \$192,000	ROI (Months) 5.9
	Direct Labor \$/Hr Paid \$20.00	Sale Price \$2.00	Annual Material Cost \$7,802	Annual Direct Labor Cost \$9,600	Gross Profit \$174,598	

Option #4: Half-Dz Minis or Balls - Part Time

Half-Dz Minis sold/hr 120	Production Hours Per Day	Operating Days/Year	# Sold/Perday 720	Daily Sales \$3,600	Annual Sales \$288,000	ROI (Months) 3.9
	Direct Labor \$/Hr Paid \$20.00	Sale Price \$5.00	Annual Material Cost \$11,235	Annual Direct Labor Cost \$9,600	Gross Profit \$267,165	