



RING DONUTS OR  
OLD FASHIONS



CAPABLE OF  
MAKING A  
WIDE RANGE  
OF DONUTS

MINI DONUTS



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 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



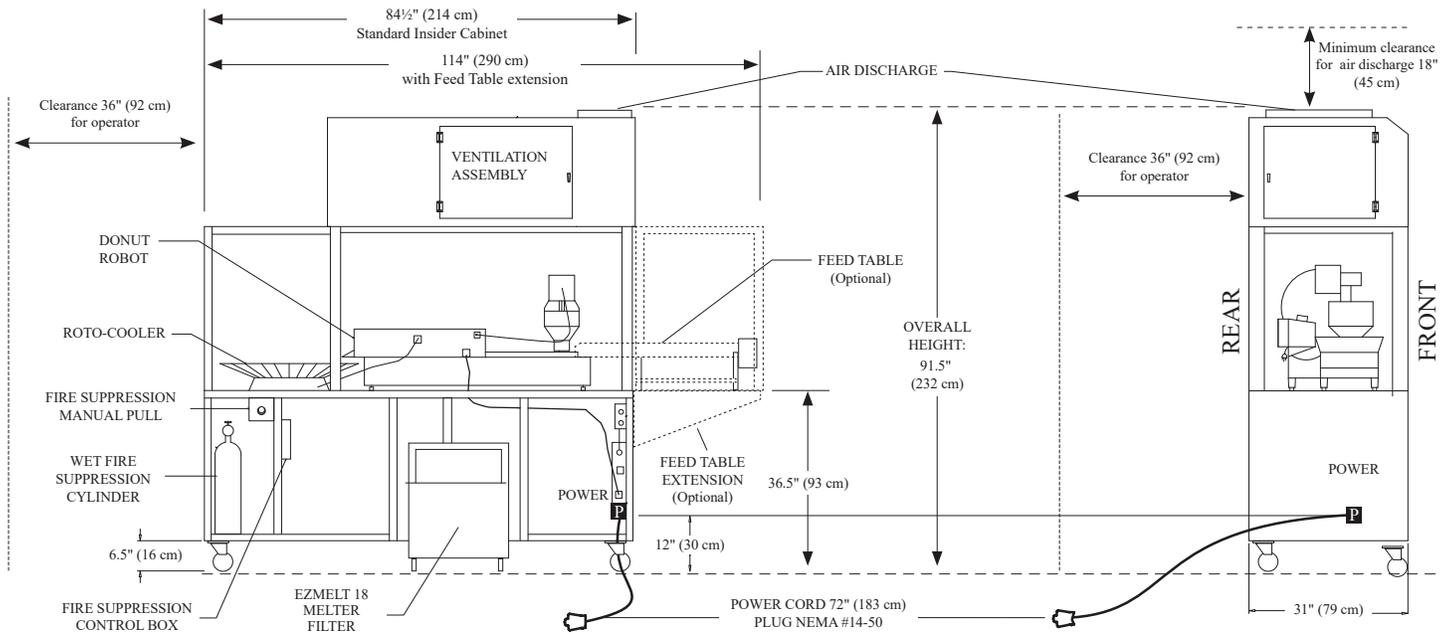
Roto-Cooler



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.

## 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

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

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

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

### Option #3: Standard Donuts - Part Time

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

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

<b>Half-Dz Minis sold/hr</b> <b>120</b>	Production Hours Per Day	Operating Days/Year	# Sold/Perday	Daily Sales	Annual Sales	<b>ROI (Months)</b> <b>3.9</b>
	6	80	720	\$3,600	\$288,000	
	Direct Labor \$/Hr Paid	Sale Price	Annual Material Cost	Annual Direct Labor Cost	Gross Profit	
	\$20.00	\$5.00	\$11,235	\$9,600	\$267,165	