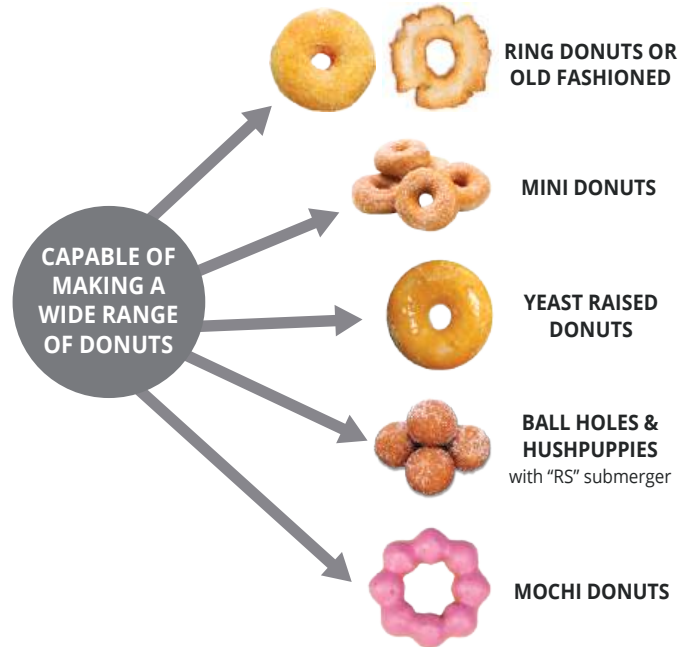




LOWERED PROFILE TO FIT THROUGH A DOOR FRAME



The Belshaw Insider is a mobile donut kiosk that houses a Mark II or V Donut Robot®. 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 front viewing window area and attractive appearance, the Insider has great merchandising potential.
- Customers can easily watch the Donut Robot® frying donuts automatically.
- Custom graphic wraps can be applied to top, bottom and side panels.
- The Donut Robot® is designed for easy and efficient operation by just one person. The operator simply mixes the batter, fills the Donut Robot® hopper, and bags the finished donuts from the Roto-Cooler.



Complete Stainless Steel construction for long lasting durability

AVAILABLE COMPONENTS OF AN INSIDER VENTLESS DONUT CENTER

- Integrated ventilation hood with fire suppression.
- Donut Robot® Fryer, either Mark V, Mark V GP, Mark II or Mark II GP.
- Roto-Cooler - Rotating tray that collects donuts after frying.
- 208V EZMelt 18 Melter-Filter - To filter and refill shortening in the fryer.
- FT42 Feed Table, Trays and Cloths with - For making yeast raised donuts.
- CP Cabinet Proofer for proofing yeast raised donuts
- Drain valve



Drain Valve



EZ Melt 18



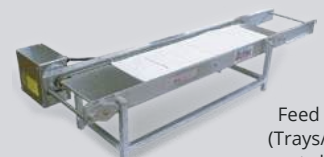
Donut Robot® Mark V



Roto-Cooler

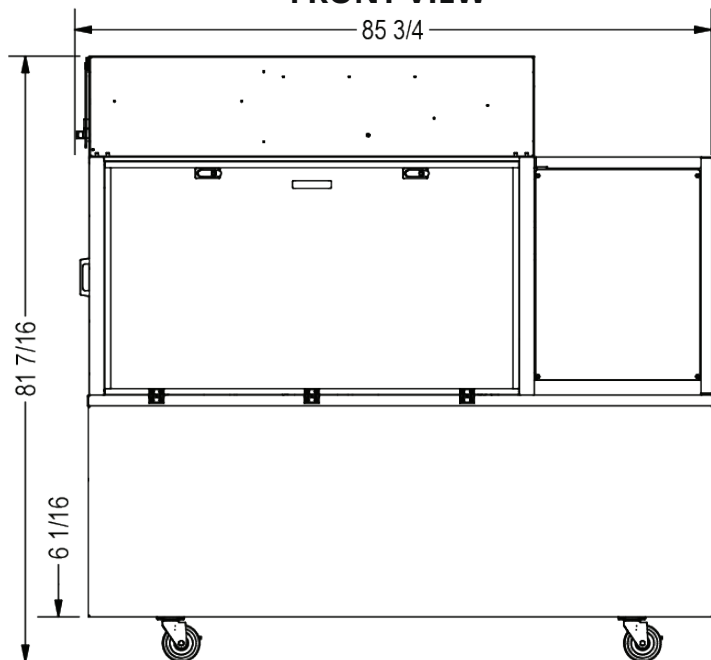


Cabinet Proofer with Dutch Doors

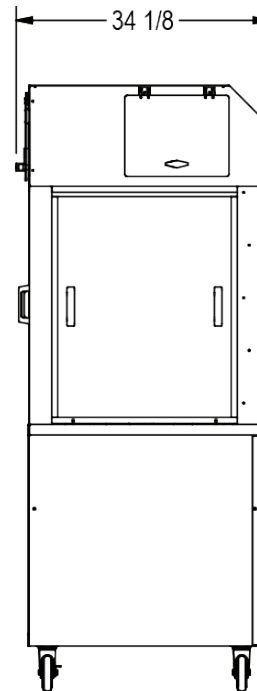


Feed Table (Trays/Cloths not shown)

FRONT VIEW



SIDE VIEW



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

REQUIRED EQUIPMENT

- Donut Robot® Mark II or Mark V*

OPTIONAL EQUIPMENT

- 208V EZMelt 18 Melter-Filter System*
- Roto-Cooler donut collection tray*
- Mini Donut Kit (hopper and plunger for mini donuts)*
- RS Submerger System for ball donuts, loukoumades, etc.*
- CP Cabinet Proofer, for proofing yeast raised donuts.*

*not included

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- Fire suppression system must be activated by a certified technician upon installation.
- 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)

- 94" L x 43" W x 82" H
- 1290 lbs (Includes Robot, Roto, and EZ)

ELECTRICAL INFORMATION (with standard equipment)

- Single power connection
- Mark V 208-240V, 50-60Hz, 1ph, kW 8.89-11.59, FLA 42.75-48.30
- Mark II 208-240V, 50-60Hz, 1ph, kW 6.39-8.29, FLA 30.74-34.55
- Supplied with NEMA#14-50 plug

