

Belshaw®

Insider Ventless Donut Center

The Insider mobile donut kiosk features a sophisticated clean-air cabinet and fire suppression system. It accommodates a Donut Robot® fryer inside clear windows, so customers can watch the magic happen. The Donut Robot® can effortlessly produce cake donuts, mini donuts, and yeast-raised donuts.



Donut Robot® Mark II

Capacity:

Standard Rings

30 dz/hour (360 donuts/hour)

Mini Donuts

79 dz/hour (948 donuts/hour)



Donut Robot® Mark V

Capacity:

Standard Rings

44 dz/hour (528 donuts/hour)

Mini Donuts

118 dz/hour (1,416 donuts/hour)

You will find space underneath the fryer for an EZMelt. Easily melt, filter, and top up fryer shortening with the push of a pedal.

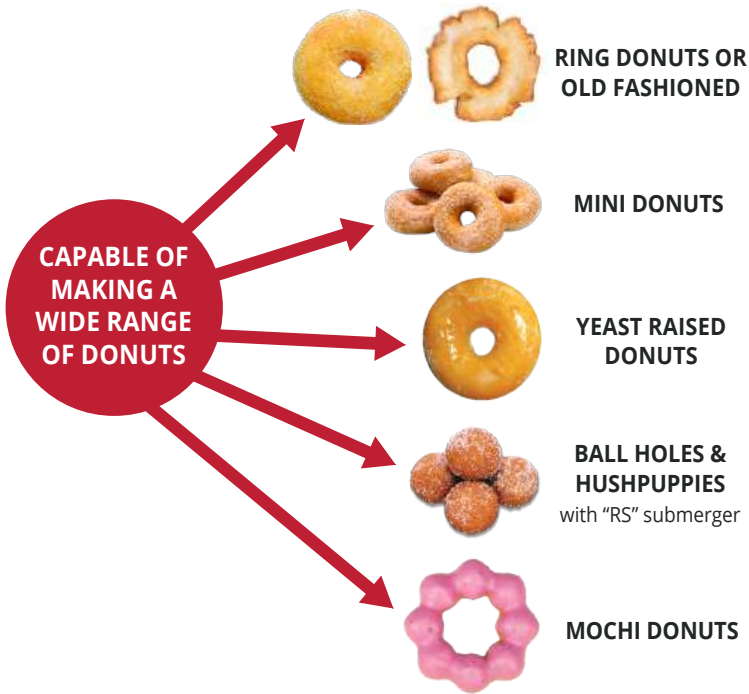


EZMelt 18



Your Ticket to Sweet Success

- Ideal for high-traffic areas, fairs, and farmers markets
- Low startup costs with a quick return on investment
- Easily operated by a single person, little training required
- Flexibility to work when and where you want



Think you need a full bakery to make donuts?

Think again!

With the Insider, you can make all kinds of donuts in high traffic areas, indoors or outdoors – no bakery or special kitchen required.

- ✓ An air filter that cleans as you fry
- ✓ Space for a Roto-Cooler and EZMelt
- ✓ Customizable eye-catching graphics



Roto-Cooler



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