

Belshaw

CONTACT US: 800.578.2547 (USA/Canada) +1.206.322.5474 info@belshaw.com

The No.1 Source for Donut Production Equipment



Donut Robot[®] Mark VI Donut System for Cake and Yeast-Raised donuts

A Donut Robot[®] Mark VI is more productive, easier to use
~ and makes better quality donuts!

EASIER. There's no long periods standing over a fryer, no lifting screens, and no turning or flipping. The Donut Robot[®] makes donut production much easier than kettle frying.

MORE PRODUCTIVE. With a Donut Robot[®], no time is lost manually depositing donuts, or taking donuts out with screens.

MORE FUN TO USE. Ask anyone who uses a Donut Robot[®] ~ the operator is free to do other jobs, while the machine is busy making donuts!

MORE FUN TO WATCH. A Donut Robot[®] is less bulky than an open kettle fryer and is an irresistible attraction to customers and passers-by!

BETTER QUALITY DONUTS. With a Donut Robot[®], each donut is deposited at the right time, in the right place. Each donut is given the same amount of frying time and gently turned over at the same point. Because of the controlled conditions, donuts made on a Donut Robot[®] absorb up to 50% less shortening than they do in standard kettle fryers.



Above: Mark VI fryer
(‘Standard’ and ‘Deep’
models)

Belshaw's Donut Robot® Mark VI Production System is the unique alternative to traditional donut frying. The system efficiently produces both cake and yeast-raised donuts that are equal to the best that can be made using standard kettle fryers.

The Mark VI system is designed to reduce costs and improve donut quality. The automatic fryer provides identical frying conditions for each donut without an operator standing over the fryer and inserting, turning and lifting donuts out manually. Instead, it allows the operator to perform other functions. In addition, the added automation of the Mark VI reduces shortening consumption by up to 50% compared to standard fryers.

The Mark VI produces yeast-raised donuts (including Rings, Berliners, Bars, and Twists) using its Feed Table, Trays and Cloths to insert the donuts into the fryer.

The Mark VI system also excels with cake donuts. For ring donuts, use the Mark VI automatic dual depositor, shown at right (3). For cake donut varieties like Crullers, Krinkles, Sticks and Holes, use the Belshaw Type F depositor, shown below (4).

The Mark VI system can be combined by combining a Mark VI 'Deep' model with expanded 4.5" row spacing in combination with Belshaw's Century Line auxiliary equipment. This configuration includes automatic proofing, frying and glazing and reduces labor requirements still further.

Mark VI system: Capacity



112 dozen/hour
Mark VI
(3.75"/95mm spacing)

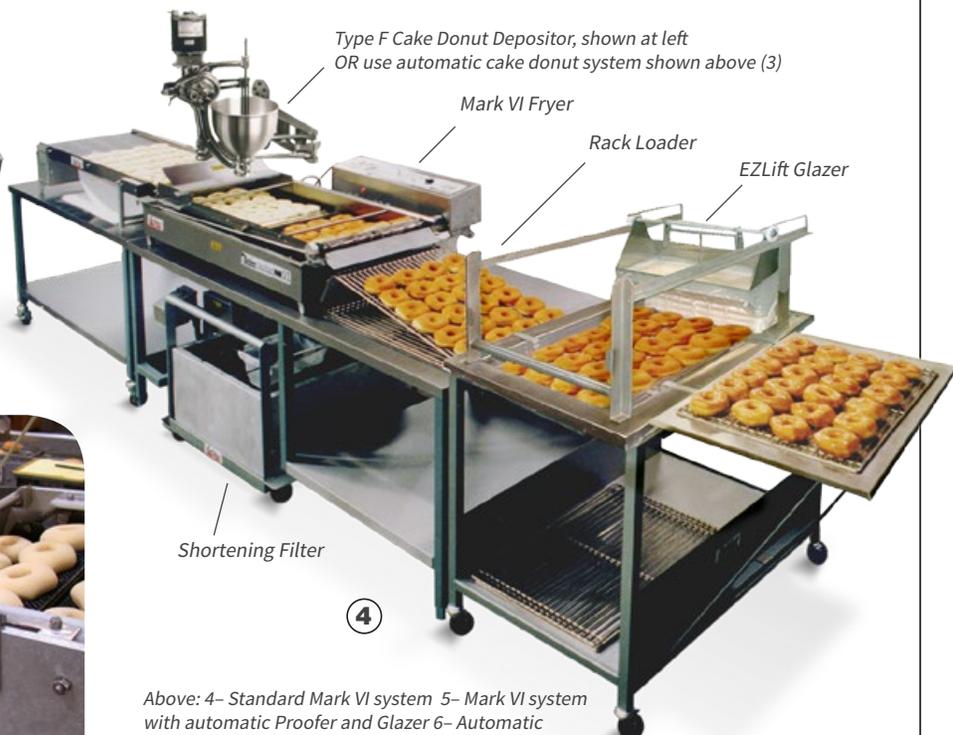


91 dozen/hour
Mark VI 'Deep' (4.5"/114mm spacing,
for extra large donuts))

Production capacity is estimated at 95 seconds frying time. Production rate will vary depending on percentage of capacity used and other factors.



Above: 1– Feed Table 2– Standard Mark VI system with Feed Table 3– Mark VI with automatic cake donut depositing



Type F Cake Donut Depositor, shown at left
OR use automatic cake donut system shown above (3)

Above: 4– Standard Mark VI system 5– Mark VI system with automatic Proofer and Glazer 6– Automatic proofer with Deep Mark VI fryer in Automatic system

Mark VI Fryer

- Fits 4 cake or yeast-raised donuts per conveyor row
- Stainless steel fryer kettle, easily removable from fryer outer casing
- High durability, low wattage-density heating elements that tilt out of the way for cleaning
- Temperature adjustment dial (Thermostat)
- High temperature limit switch – cuts power to heating elements at approximately 450°F (232°C)
- Stainless steel conveyor ensures accuracy of frying time. Flight bar system for advancing donuts through fryer. Bars are spaced 3¾" (95mm) apart from center to center. Flight bars are round, 3/8" (9.5mm) diameter.
- Automatic turning of donuts
- Automatic dispensing of fried donuts onto collection device such as Rack Loader
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Mark VI 'Deep' model available with 4.5" (114mm) spacing between bars for
- Two turners optional on Mark VI 'Deep' model
- Production capacity
 - Mark VI Standard: 112 dozen donuts per hour
 - Mark VI 'Deep' fryer: 91 dozen donuts per hour
 - Production capacity is approximate at 95 seconds frying time. Production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.
- Simple drain with heavy duty aluminum screw-on cap. A convenient drain valve system is available for use with EZ Melt filtration system

Specifications

- 208-240 V, 50/60 Hz, 3 ph, 15.2 kW, 37.1 A
- Other worldwide voltages available
- Overall width: 52"W x 28"D x 35" H (133 x 71 x 89 cm)
- Shortening capacity by volume: 14.7 gallons (55.5 liter)
- Shortening capacity by weight: 106 lbs (48 kg)
- Approximate shipping weight: 334 lbs (152 kg)

Certifications

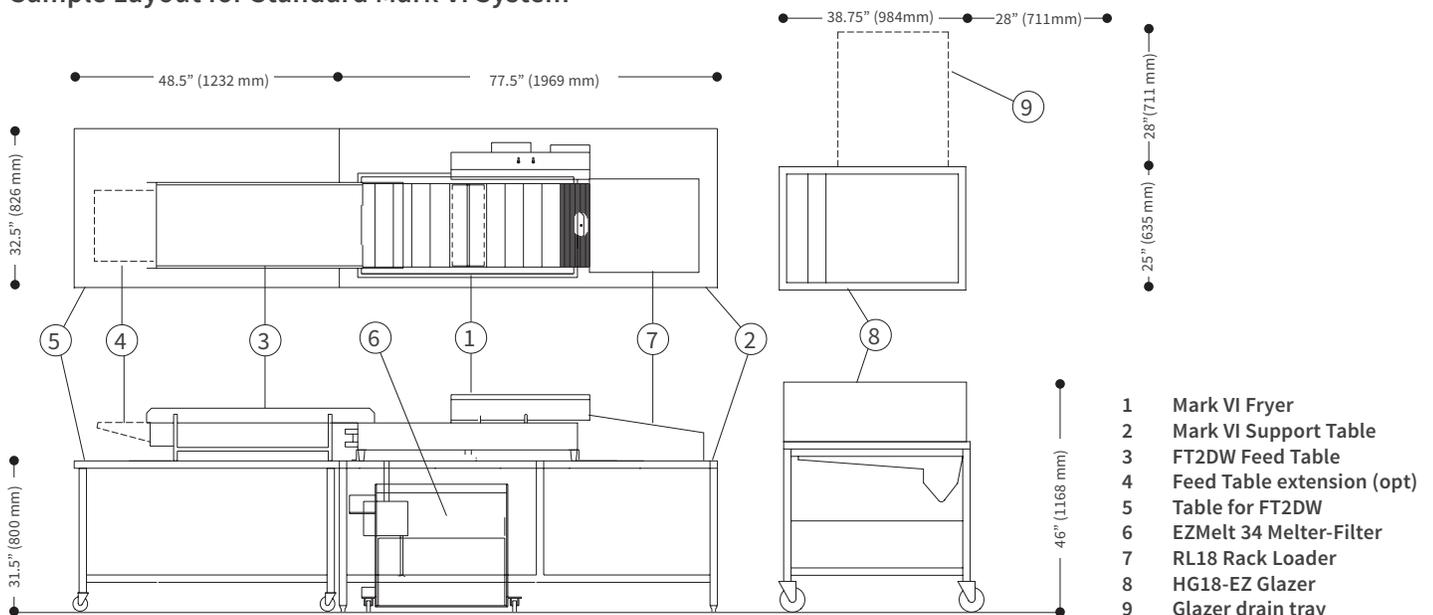
- 208-240V/60/3 machine is ETL certified to UL-197, CSA C22.2 and NSF-4
- Machines shipped to EU countries and Australia/New Zealand are CE compliant



Above: Mark VI Feed Table with 'Twist' donuts. The Mark VI can accommodate almost any size and shape of donut.



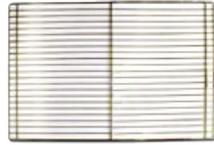
Sample Layout for Standard Mark VI System



Collecting and cooling donuts for transfer direct to icer or glazer



RL-18 Rack Loader



Glazing Screen

Standard Mark VI systems feature the **RL-18 Rack Loader** pictured. It smoothly gathers donuts (or other similar products) fresh from the fryer onto **Glazing Screens** so that they can be transferred direct to the glazer in batches of 24. The screens can also be placed direct on Belshaw's HI18 high-production icer, saving time and eliminating almost all product handling.

Inserting yeast-raised donuts into the fryer

The **FT2DW Feed Table** accepts raised donuts from a proof box such as Belshaw's EP18/24 (below). The donuts are laid on a **Proofing Cloth** and **Proofing Tray** to rise, then transferred onto the FT2DW. The Feed Table advances in time with the fryer and drops the donuts into the fryer. The process allows the donut maker to move about rather than standing in front of the fryer.



Proofing Tray



FT2DW Feed Table with extension



Proofing Cloths

Mounting and storage tables for Mark VI



FT2DW Table

The **FT2DW Mounting Table** (left) secures the Feed Table while allowing it to slide back while cake donut production is in progress. It is movable on heavy duty height-adjustable casters. The **Mark VI Table** supports and locks down the fryer, has holes for the fryer drain and EZ Melt refill tube, and is height adjustable. It houses the EZ Melt 34 shortening filter below the fryer. Both tables make efficient use of space with storage available for shortening blocks, glazing screens, proofing cloths and proofing trays.



Mark VI Table

Other companion equipment for a Mark VI donut system

Filtering



EZ Melt 34 Melter-Filter

Proofing



EP18/24 Donut Proofer

Glazing



HG18EZ Glazer

Bowl Icer



H&I-4 Icer

Screen Icer



HI-18F Icer