

Type	DONUT ROBOT® Automatic Fryers
Models	Mark II • Mark II GP • Mark V • Mark V GP

VIDEO: <https://vimeo.com/belshaw/mark2>



Donut Robot® Mark II
(shown with Roto-Cooler
available separately)

Belshaw Adamatic's Donut Robot® Fryers deposit, fry, turn, and dispense cake donuts automatically. Training and labor requirements are substantially reduced while high quality, consistent donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce oil use by up to 50% in comparison with kettle fryers. Donut Robot® fryers are fun to watch and are great at attracting passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.
- Donut Robot® Mark II, Mark II GP, Mark V and Mark V GP are all-electric machines. All fryers are the same width. The Mark V's length and frying capacity are approximately 50% greater than Mark II.
- Mark II and Mark II GP are also available as gas heated models. For details, download [Donut Robot Mark II/Mark II GP Gas spec sheet](#).
- Donut Robot® Mark II, Mark II GP, Mark V, and Mark V GP are compatible with Belshaw Adamatic's 'Insider' Ventless frying system.

MODEL SELECTION

- For standard size donuts: choose Donut Robot® Mark II or Mark V
- For mini donuts: choose Donut Robot® Mark II GP or Mark V GP
- For standard size donuts AND mini donuts: choose Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit (Part #MK-1502-1)

CAPACITY ESTIMATES

	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	–
Mark II GP	–	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	–
Mark V GP	–	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts.

RAISED DONUTS

- With the addition of an FT42 Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for making excellent raised donuts.



Donut Robot® Mark II



Donut Robot® Mark II GP



Donut Robot® Mark V



Donut Robot® Mark V GP

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA

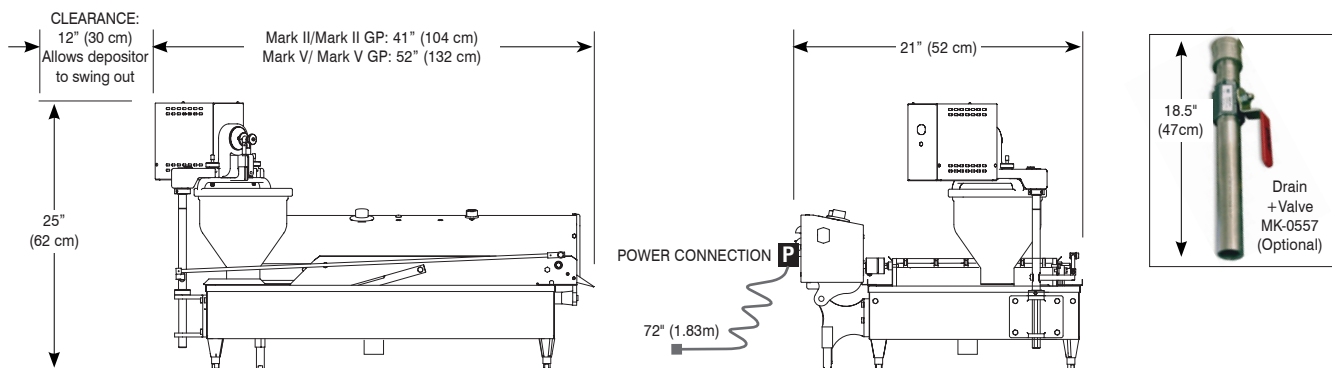
CONTACT

800.578.2547 (USA/Canada)
(+1) 206.322.5474 Worldwide
info@belshaw.com

WEB

www.belshaw-adamatic.com

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STANDARD FEATURES

- Electric heat with high durability, low wattage-density heating element
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Automatic cake donut depositor, synchronized with fryer conveyor
- On Mark II and Mark V, stainless steel 'Plain' donut plunger, 1-9/16" (39.7mm) diameter. 'Star' plunger is optional, see below. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP and Mark V GP, stainless steel double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts
- On Mark II and Mark V, conveyor flight bars are spaced 3¾" (95mm) from center to center for standard size donuts. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP and Mark V GP, the conveyor's flight bars are spaced 3" (76mm) from center-to-center for mini donuts. Flight bars are 3/8" (9.5mm) diameter.
- Stainless steel construction with some aluminum components
- Aluminum hopper with 10 lbs (4.5kg) batter capacity (approx 10 qt (9.5 liter)
- Batter weight adjustment dial, allows variation from small to large donuts
- Kettle drain with cap (extended drain and valve optional)
- Automatic turning and dispensing of donuts
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Temperature adjustment (thermostat)
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Compatible with Belshaw Adamatic's 'Insider' ventless cabinet

OPTIONS

- Extended drain with valve (Item# MK-0557). Extends 18.5"(47cm) below the fryer and requires a hole in the fryer's supporting table.
- 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item#MK-1502-1). This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts and back again takes less than one minute

ACCESSORIES

- **Roto-Cooler** (Item #22104). Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **EZMelt 18**. Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- **Shortening Reserve Tank** (Item #MKV-1012). Small s/s container for holding oil or shortening above the fryer, with a valve for allowing refills to fryer
- **FT2 Feed Table with trays and cloths**. Required for yeast-raised donut production
- **Filter Flo Siphon**. Alternative to EZMelt for filtering shortening. (No drain required)
- For more details see Accessories

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

ELECTRICAL DATA

Mark II and Mark II GP

- 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
- 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A

Mark V and Mark V GP

- 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
- 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A

- Other worldwide voltages available
- North America single phase Mark II includes plug NEMA 14-30P
- North America single phase Mark V includes plug NEMA 14-50P
- 3-phase and international models: plug not supplied

FRYING AREA AND SHORTENING CAPACITY (approx)

Mark II and Mark II GP

- Frying area: 32"L x 12"W x 4.5"D (81 x 30.5 x11.5 cm)
- Shortening volume: 7 gallons (27 liter)
- Shortening weight: 50 lbs (23 kg)

Mark V and Mark V GP

- Frying area: 43"L x 12"W x 4.5"D (109 x 30.5 x11.5 cm)
- Shortening volume: 10 gallons (38 liter)
- Shortening weight: 72.6 lbs (33 kg)

CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) at outfeed for Roto-Cooler or other receptacle
- 12 inches (30 cm) at infeed for depositor to swing out

SHIPPING DATA

Shipped in 2 cartons. Freight class: 85

Mark II / Mark II GP

- Fryer: 44"x24"x18", 110 lbs (112x61x46cm, 50 kg)
- Depositor: 16"x16"x22", 25 lbs (41x41x56cm, 12 kg)

Mark V / Mark V GP

- Fryer: 55"x24"x18", 143 lbs (140x61x46cm, 65 kg)
- Depositor: 16"x16"x22", 25 lbs (41x41x56cm, 12 kg)

CERTIFICATIONS



- 208-240/60/1 and 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA

PART OF ALI GROUP S.P.A.

CONTACT

800.578.2547 (USA/Canada)
(+1) 206.322.5474 Worldwide
info@belshaw.com

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