



# Bakingology™



*The Science of Mixing Ingredients With Automation*

## Introducing **BELSHAW® DONUT PROOFER**

Belshaw's EP18/24 cabinet proofer is for convenience, quality and time saving in proofing donuts, cinnamon rolls, and similar products.

The EP18/24 is a robust, go-anywhere, use-anywhere proofer that can be rolled into any convenient position for loading or unloading without missing a beat.

- The EP18/24 proofer is designed for donut production. The EP18/24 proofer is designed for donut production with a mind to convenience, quality and time saving.
- Compatible with Belshaw fryers 618L, 718LCG, 718LFG, 624, 724, and Donut Robot®
- Accepts 17"x25" or 23"x23" screens, and most sizes in between
- 17 shelves with 3" shelf spacing when all 17 are used
- Capacity 68 dozen donuts/hour using 17" x 25" screens holding 24 donuts each (proofing time 30 minutes)
- Capacity 90 dozen donuts/hour using 23" x 23" screens holding 36 donuts each (proofing time 30 minutes)
- Six plexiglass doors (enables the operator to put in or take out one or two screens as they are ready, without opening a full height door)
- Thermostat-controlled dry heat and wet heat
- Blower system for evenly circulating warm humid air
- 4 heavy duty casters, 2 lockable
- Fully self-contained electrical compartment that can be removed like a drawer
- Removable shelves
- Stainless steel construction
- No plumbing, hard wiring or special installation
- ETL certified to UL-197, CSA C22.2. NSF certified

### Options

#### Auto-water connection

- Worldwide voltages (see model selection)
- Proofing screens for standard fryers
- Proofing trays for Donut Robot® fryers





# Bakingology™



The Science of Mixing Ingredients With Automation

### SELECTION TIPS:

B, F & N plungers are sized in 1/8" increments within the MIN-MAX range shown in the table at right (metric equivalents are shown in the table below).

CYLINDERS: For Type B, F, and N depositors, each plunger must match a cylinder of the same size. Several variety plungers may be used with just one cylinder, provided all are the same size diameter.

**Right: Type B/F Cylinder. Cylinder inserts into bottom of hopper. Consult Unisource before ordering replacement cylinders.**



For Donut Robot® fryers and for Type K depositors, plungers are available in 4 fixed sizes. Each size is compatible only with the equivalent size hopper. A separate cylinder is not necessary.

The Donut Robot® Mark IX uses an automatic Type N depositor. Choose Type N plungers and cylinder for Mark IX.

### Plunger Sizes And Deposit Weight

Product weights are approximate for 1 doz. donuts after frying, Min and Max denote highest and lowest dial setting on the depositor. Weights depend on mix and other conditions.

TYPE B,F & N PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)
1"	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)
2"	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)
DONUT ROBOT & TYPE K PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-7/16"	36.5mm	13oz. (369g)	17 oz. (482g)
1-9/16"	39.7mm	17oz. (482g)	20 oz. (568g)
1-13/16"	46.0mm	25 oz. (710g)	26 oz. (738g)

### Type B, F & N Plungers and Attachments

PLUNGER OR ATTACHMENT	DEPOSITOR	PART NUMBER	DIAMETER (1/8" INCREMENTS)		
			MIN	MAX	
PLUNGERS	Plain	B,F	7SS	7/8"	2-1/8"
		N	N-1007SS	7/8"	2-1/4"
	Star	B,F	7SC-ss	1"	2-1/8"
		N	N-1007SSS	1"	2-1/4"
	French Cruller / French Cake	B,F	7B-1009	1-1/8"	2-1/8"
		N	N-1008SS	1-1/8"	2-1/4"
	Krinkle	B,F	7F-1004	1-1/2"	2-1/8"
		N	N-1012SS	1-1/2"	2-1/4"
	Ball (2,3,4 Or 5 Holes)	B,F	7G-1000	1-1/2"	2-1/8"
		N	N-1009BSS	1-1/2"	2-1/4"
Stick (1 Or 2 Slots)	B,F	7H-1000 (1) 9H-1001 (2)	1-1/2"	2-1/8"	
	N	N-1009SS	1-1/2"	2-1/4"	
Super ('Old Fashion')	B,F	7-1023	1-1/2"	2"	
	N	N-1023SS	1-1/2"	2-1/4"	
ATTACHMENTS	Dunkerette (Cuts 2)	B,F,N	178	1-1/2"	2"
	Crescent (Small)	B,F,N	164	1-1/2"	2"
	Crescent (Large)	B,F,N	163	1-1/2"	2"

\* Pre-2002 Mark I only. Current mark I uses the same plungers as Mark II - IX. For 2002 machines, or if in doubt, call Unisource.

### Type K And Donut Robot Plungers

PLUNGER OR ATTACHMENT	DEPOSITOR	PLUNGER SIZE / PART NUMBER				
		1"	1-7/16"	1-9/16"	1-13/16"	
PLUNGERS	Plain	K		K-1001A	K-1011A	
		MARK I *	DMM-1021	DMM-1012	DMM-1001	DMM-1015
		MARK II - VI	DR42-1152GP	U-1012	U-1001	DR42-1136
	Star	K		K-1001S	K-1011S	
		MARK I *		DMM-1012S	DMM-1001S	DMM-1015S
		MARK II - VI		U-1012S	U-1001S	DR42-1136S
	French cake	K		K-1036	K-1015	
		MARK I		DMM-1016	DMM-1017	
	Miniature (cuts two)	K				
		MARK I *	DMM-1010			
ATTACHMENTS	Dunkerette (cuts 2)	K		DR42-1018	DR42-1018	
		MARK I *		DR42-1018	DR42-1018	
		MARK II - VI		DR42-1018	DR42-1018	
	Ball (cuts 4)	K		DR42-1017	DR42-1017	
		MARK I *		DR42-1017	DR42-1017	
		MARK II - VI		DR42-1017	DR42-1017	
	Nugget (cuts 3)	K		DR42-1016	DR42-1016	
		MARK I *		DR42-1016	DR42-1016	
		MARK II - VI		DR42-1016	DR42-1016	
		MARK II - VI		DR42-1016	DR42-1016	