

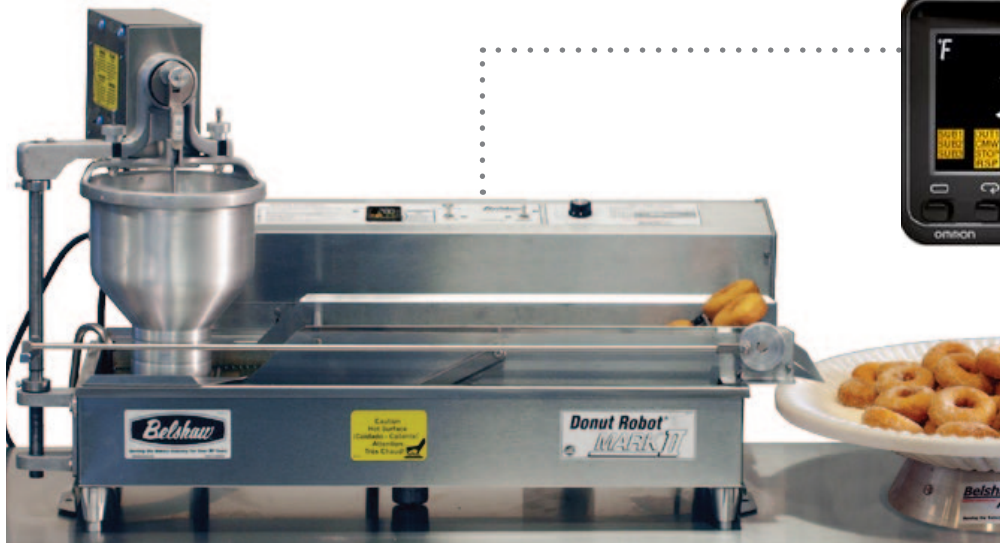


Bakingology™

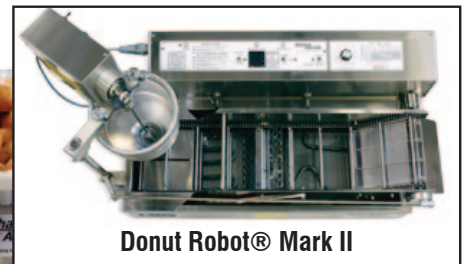


The Science of Mixing Ingredients With Automation

Introducing **BELSHAW® DONUT ROBOTS MARK II - V**



New Electronic Heat Controller maintains steady temperature



Donut Robot® Mark II



Donut Robot® Mark II GP



Donut Robot® Mark V



Donut Robot® Mark V GP

Donut Robot® Series Automatic Fryers deposit, fry, turn, and dispense cake and yeast-raised donuts, automatically improving donut quality and reducing costs. Training and labor requirements are substantially reduced while quality, repeatable donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce shortening use by up to 50%.

Donut Robot® Series Automatic Fryers are built with exhibition style production in mind - improving foot traffic and customer loyalty. For locations where exterior ventilation is impractical, the Insider "Clean-Air" kiosk, without exterior ducting, is the solution.

Bakingology offers several machines with capacity from 156 to 1350 donuts per hour. Production is even higher for miniature donuts. If less production is needed at any time, a switch cuts cake donut production instantly by half.

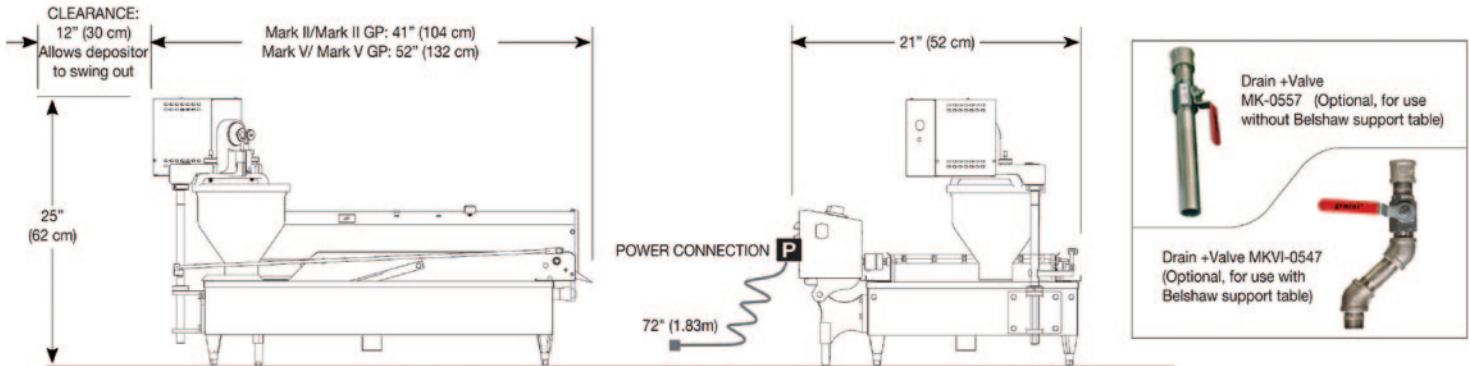
Bakingology can tailor a complete system to your specific needs. The Donut Systems section of the Bakingology Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot® fryers.



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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

- North America single phase Mark II includes plug NEMA 14-30P
- North America single phase Mark V includes plug NEMA 14-50P
- Other worldwide voltages available (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 x 11.5 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 x 11.5 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", 130 lbs (112x61x46cm, 59 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

Mark V / Mark V GP

- Fryer: 56"x24"x18", 146 lbs (142x61x46cm, 66 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

| | 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 |

