



Bakingology™



The Science of Mixing Ingredients With Automation

Introducing **BELSHAW™ CLEAN-AIR VENTLESS DONUT KIOSK**

The Insider is Belshaw's distinctive new donut frying system that **eliminates the need for an exhaust hood**. With its ability to operate in indoor public places, the Insider offers unique benefits:

- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator needs only fill the hopper and empty the Roto-Cooler (a revolving tray that collects the donuts automatically).
- The Insider can be easily moved from one place to another. The hood is built-in and there is no exterior ductwork.

The Insider eliminates the purchase and installation cost of standard hood ventilators. The new Insider is designed to attract the interest of passers-by. Its window area has been enlarged and its overall profile improved. The Insider now has greater merchandising potential than ever. The new Insider comprehensively addresses fire prevention, clean air, and sanitation requirements. The system meets or exceeds national and local safety standards. Cabinet and fryers are built and tested to UL-197 and NSF-4 standards.

The Insider houses Mark II and Mark V Donut Robot® fryers including GP models. Standard equipment includes Cabinet, Donut Robot® Fryer, Roto-Cooler to catch and cool donuts after frying, and Shortening Reserve Tank to add shortening. Companion equipment such as the Donut Finishing Center is available for buyers wanting to feature highly decorated donuts.



CABINET

- All stainless steel, plated steel and aluminum construction, except removable lexan viewing windows.
- Full clean-air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Integrated 8-switch interlock system to ensure ventilation is active. Fryer is otherwise shut down.
- 5-nozzle fire prevention/suppression system. Operates automatically using 3 sensors; also operates manually from pull station.
- Optional heavy duty swivel casters with locks for moving into and out of position.

FRYING EQUIPMENT

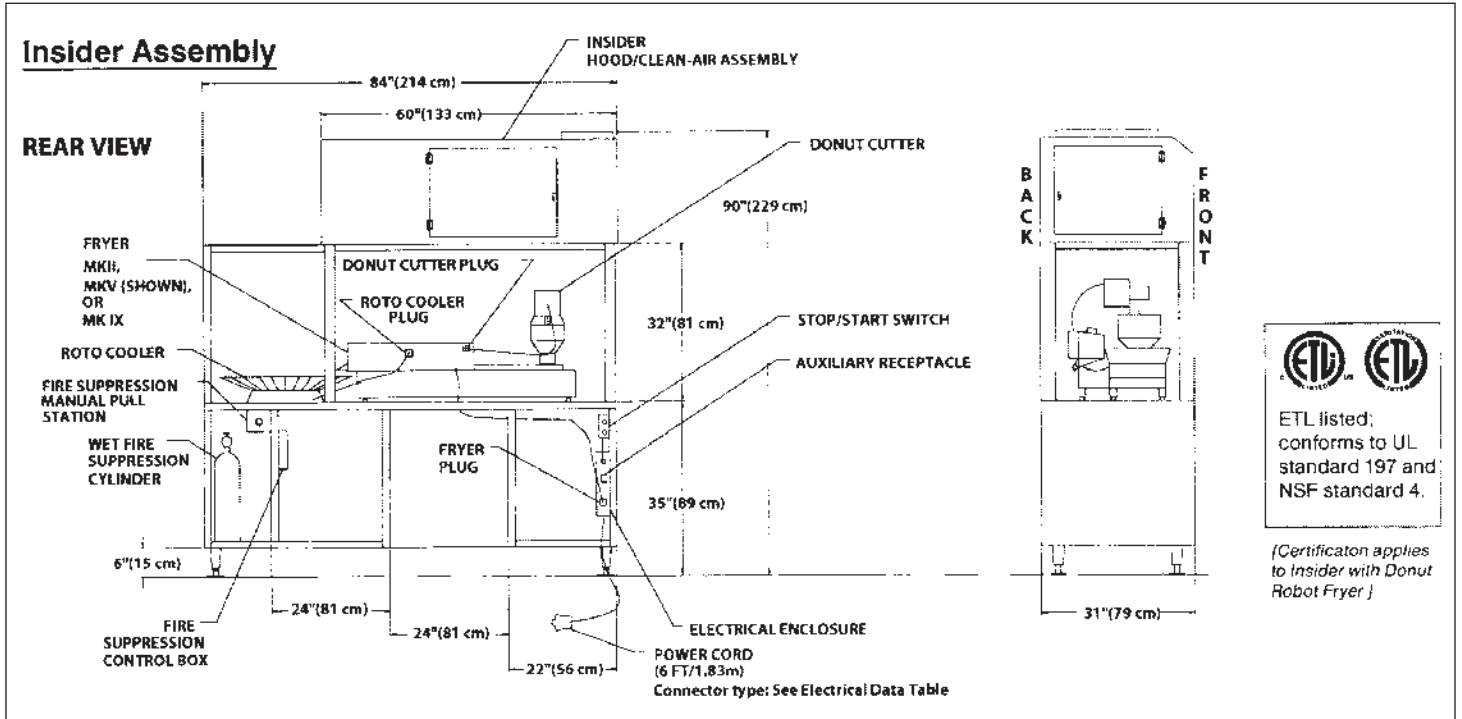
- Mark II or Mark V Donut Robot® fryer. Fryer includes: control panel, 5 ft (1.5m) power cord, stainless steel frame and kettle (with drain), conveyor and drive assembly, Donut Robot standard cake donut depositor. Mark II GP or Mark V GP can be chosen for fast mini-donut production.
- Roto-Cooler for cooling and collecting donuts, or Sugaring Tray for applying sugars, or Finishing Tree for applying and displaying variety finishes n Shortening Reserve Tank for adding shortening.
- EZ Melt 18 oil-recycling system.
- Donut Finishing Center, H&I icer, or HG18 glazer for extra icing and finishing.



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DIMENSIONS AND WEIGHT

OVERALL DIMENSIONS Width x Depth x Height		APPROX SHIPPING WEIGHT (SHIPPING CLASS = 85) (Insider Cabinet Only)	
IN.	CM	LBS.	Kg
84" x 31" x 90"	214 x 78 x 229 cm	1000	455

ELECTRICAL DATA

CABINET, FRYER & AUXILIARY EQUIPMENT	1 - PHASE 60 Hz (3-POLE, 4 WIRE, NEUTRAL REQUIRED)			3 - PHASE 60 Hz (4-POLE, 5 WIRE, NEUTRAL REQUIRED)		
	208 V	240 V	CONNECTOR	208 V	240 V	CONNECTOR (PIN & SLEEVE)
Mark II	6.7 KW	8.7 KW	NEMA #14-50p	5.1 KW	6.5 KW	I.E.C. 309-60p
Mark V	9.2 KW	12.0 KW	NEMA #14-50p	6.4 KW	8.3 KW	I.E.C. 309-60p