



# Bakingology™



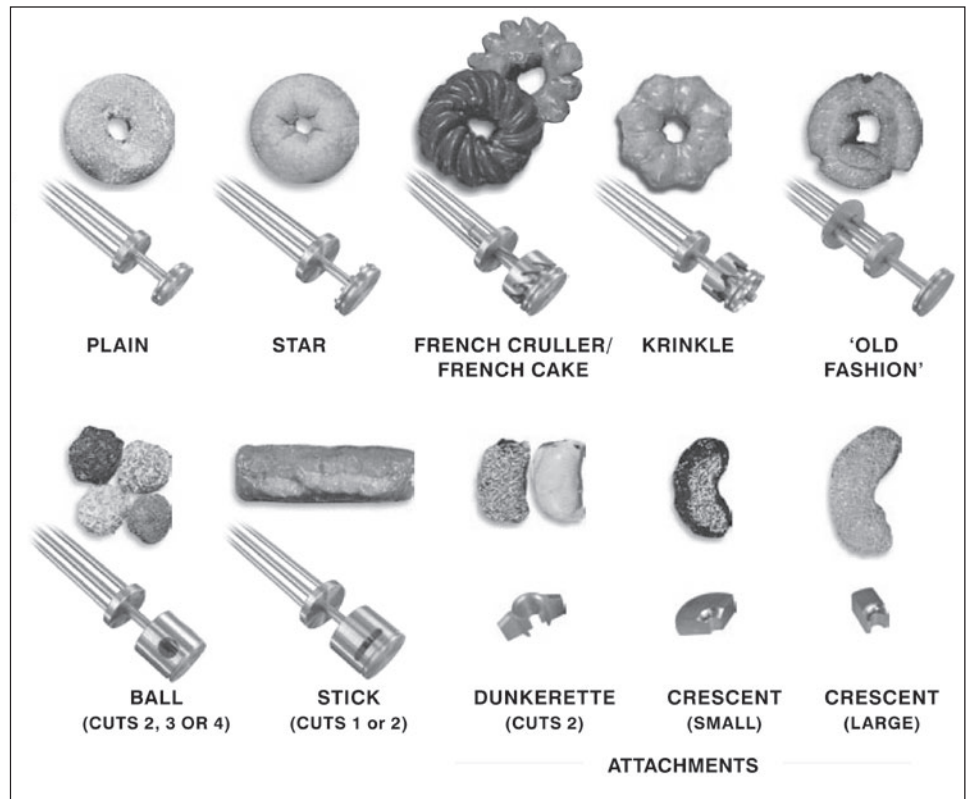
*The Science of Mixing Ingredients With Automation*

## Introducing **BELSHAW® CAKE AND DONUT PLUNGERS**

Make a wider selection of specialty donuts with an investment in these cake/donut plungers. Even greater variety is made possible with the addition of small attachments to a Belshaw plain plunger.

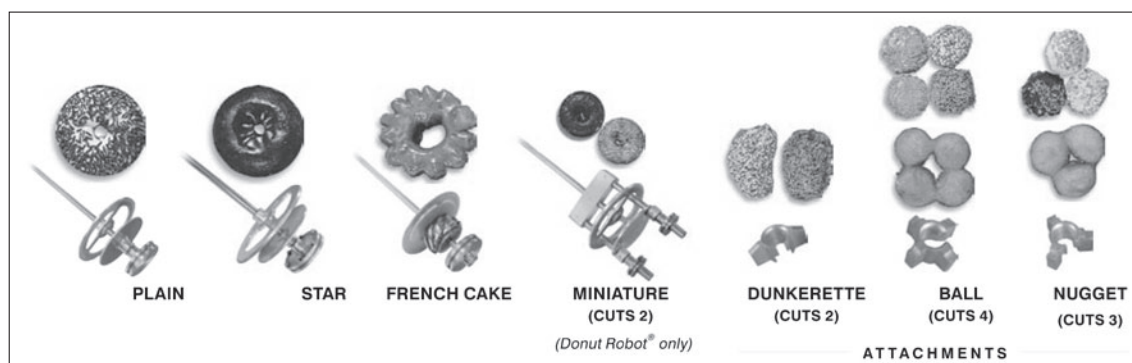
### **PLUNGERS FOR TYPE B, F & N DEPOSITORS**

Type B & F plungers are identical. Type N plungers are sized for Type N only. The French Plunger will make French Crullers with French Cruller mix, or French Cake donuts with standard mix. For size and weight details, see over page.



### **PLUNGERS FOR DONUT ROBOT AND TYPE K DEPOSITORS**

These plungers enable Donut Robots and Type K depositors to form almost as many cake donut varieties as are possible with Type B, F & N. The French Cake plunger uses regular cake donut mix. By adjusting the height of the depositor, Ball and Nugget attachments will form separate balls and nuggets, or balls and nuggets connected to make a single donut, as shown below.





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## 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"
ATTACHMENTS	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"
	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
	Star	MARK II - VI	DR42-1152GP	U-1012	U-1001	DR42-1136
		K		K-1001S	K-1011S	
	French cake	MARK I *		DMM-1012S	DMM-1001S	DMM-1015S
		MARK II - VI		U-1012S	U-1001S	DR42-1136S
	Miniature (cuts two)	K		K-1036	K-1015	
		MARK I		DMM-1016	DMM-1017	
	Dunkerette (cuts 2)	MARK II - VI		U-1015	U-1004	
		K				
ATTACHMENTS	Ball (cuts 4)	MARK I *	DMM-1010			
		MARK II - VI	DR42-1152GP			
	Nugget (cuts 3)	K		DR42-1018	DR42-1018	
		MARK I *		DR42-1018	DR42-1018	
		MARK II - VI		DR42-1018	DR42-1018	
		K		DR42-1017	DR42-1017	
		MARK I *		DR42-1017	DR42-1017	
		MARK II - VI		DR42-1017	DR42-1017	
		K		DR42-1016	DR42-1016	
		MARK I *		DR42-1016	DR42-1016	