Belshaw® Adamatic
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Bakery Group

The No.1 Source for Donut Production Equipment

Donut Robot®

Mark VI Donut System
for Cake and Yeast-Raised donuts

A Donut Robot® Mark VI is easier, more productive, more fun to use ~ and makes better quality donuts!

EASIER. There's no long periods standing over a fryer, no donut sticks, and no turning or flipping. The Donut Robot® makes donut production much easier than kettle frying.

MORE PRODUCTIVE. With a Donut Robot®, no time is lost waiting for your donuts to fry, or taking them out with screens.

MORE FUN TO USE. Just ask anyone who uses a Donut Robot® ~ the operator is free to do other jobs, while the machine is busy making donuts!

MORE FUN TO WATCH. A Donut Robot® is less bulky than an open kettle fryer and is an irresistable attraction to customers and passers-by!

BETTER QUALITY DONUTS. With a Donut Robot®, each donut is deposited at the right time, in the right place. Each donut is given the same amount of frying time and gently turned over at the right time. Because of the controlled conditions, donuts made on a Donut Robot® absorb up to 50% less shortening than they do in standard kettle fryers.

Above: Mark VI fryer ('Standard' and 'Deep' models)

Donut Robot® Mark VI System– How it works

Belshaw's Donut Robot® Mark VI Production System is the unique alternative to traditional donut frying. The system efficiently produces high-quality donuts with added automation and a better quality finished product.

The Mark VI system is designed to reduce costs and improve donut quality. The automatic fryer can reduce shortening consumption by up to 50% compared to standard fryers. It provides identical frying conditions for each donut without an operator standing over the fryer and inserting, turning and lifting donuts out manually. Instead, it allows the operator to perform other functions.

The Mark VI system produces a full variety of cake donuts, making use of a Belshaw Type F depositor. Equally, the Mark VI produces yeast-raised donuts (including Rings, Berliners, Bars, and Twists) using its Feed Table, Trays and Cloths to insert the donuts into the fryer. There is no sacrifice in product quality ~ both cake and yeast-raised donuts are equal to, and can surpass, the best donuts made by standard kettle fryers.

The Mark VI system is also available in automated and semi-automated configurations by combining a Mark VI 'Deep' model with expanded 4.5" row spacing in combination with Belshaw's Century Line auxiliary equipment. This configuration, which includes automatic proofing, frying and glazing, not only reduces labor requirements still further, but can also be featured behind a window for customer viewing.

Estimated production capacity per hour

112 dozen/hour
Standard Mark VI
(3.75"/95mm spacing)

91 dozen/hour
Mark VI 'Deep'
(4.5"/114mm spacing)

Production capacity is estimated at 95 seconds frying time. Production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.

Above: 1– Feed Table 2– Standard Mark VI system with Feed Table 3– Mark VI Deep with 90° conveyor

Above: 4– Standard Mark VI system 5– Mark VI system with automatic Proofer and Glazer 6– Automatic proofer with Deep Mark VI fryer in Automatic system

Donut Robot® Mark VI

Donut Robot® Mark VI Specifications

Mark VI Fryer

- Fits 4 cake or yeast-raised donuts per conveyor row (or 5 medium cake donuts)
- Stainless steel fryer kettle, easily removable from fryer outer casing
- High durability, low wattage-density heating elements that tilt out of the way for cleaning
- Temperature adjustment dial (Thermostat)
- High temperature limit switch – cuts power to heating elements at approximately 450°F (232°C)
- Stainless steel conveyor ensures accuracy of frying time. Flight bar system for advancing donuts through fryer. Bars are spaced 3¾" (95mm) apart from center to center. Flight bars are round, 3/8" (9.5mm) diameter.
- Automatic turning of donuts
- Automatic dispensing of fried donuts onto collection device such as Rack Loader
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Mark VI 'Deep' model available with 4.5" (114mm) spacing between bars.
- Two turners optional on Mark VI 'Deep' model
- Production capacity
  - Mark VI Standard: 112 dozen donuts per hour
  - Mark VI 'Deep' fryer: 91 dozen donuts per hour
  - Production capacity is approximate at 95 seconds frying time. Production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.
- Simple drain with heavy duty aluminum screw-on cap
- Heavy duty extended drain with valve (puchased separately)

Specifications

- 208-240 V, 50/60 Hz, 3 ph, 15.2 kW, 37.1 A
- Other worldwide voltages available
- Overall width: 52"W x 28"D x 35" H (133 x 71 x 89 cm)
- Shortening capacity by volume: 14.7 gallons (55.5 liter)
- Shortening capacity by weight: 106 lbs (48 kg)
- Approximate shipping weight: 334 lbs (152 kg)

Certifications

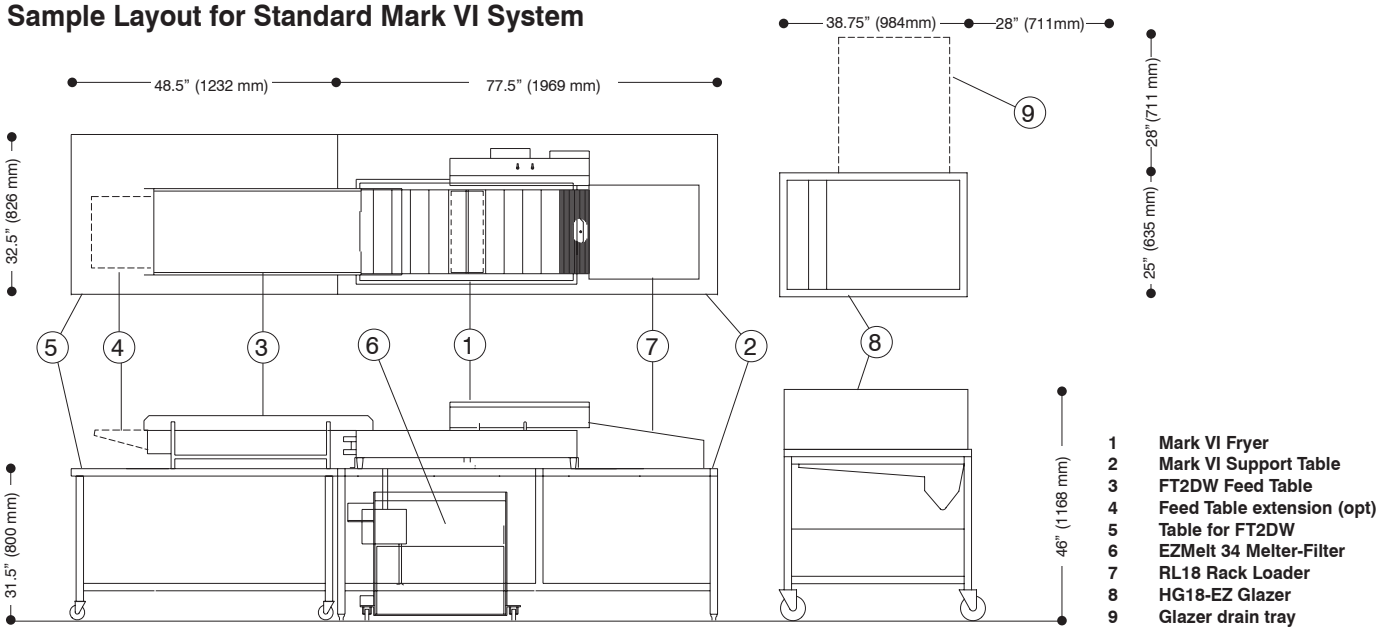
3062800
UL197

9700321
NSF STD 4

- 208-240V/60/3 machine is ETL certified to UL-197, CSA C22.2 and NSF-4
- Machines shipped to EU countries and Australia/New Zealand are CE compliant

Above: Mark VI Feed Table with 'Twist' donuts

Sample Layout for Standard Mark VI System



Donut Robot® Mark VI Accessories

Collecting and cooling donuts for transfer direct to icer or glazer

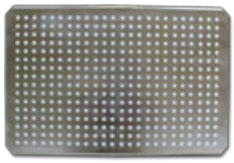
RL-18 Rack Loader

Glazing Screen

Mark VI systems feature the **RL-18 Rack Loader** pictured. It smoothly gathers donuts (or other similar products) fresh from the fryer onto **Glazing Screens** so that the they can be transferred direct to the glazer in batches of 24. The screens can also be placed direct on Belshaw's HI18 high-production icer, saving time and eliminating almost all product handling.

Inserting yeast-raised donuts into the fryer

The **FT2DW Feed Table** accepts raised donuts from a proof box such as Belshaw's EP18/24 (below) . The donuts are laid on a **Proofing Cloth** and **Proofing Tray** to rise, then transferred onto the FT2DW. The Feed Table advances in time with the fryer and drops the donuts into the fryer. The process allows the donut maker to move about rather than standing in front of the fryer.



Proofing Tray

FT2DW Feed Table with extension

Proofing Cloths

Mounting and storage tables for Mark VI

FT2DW Table

The **FT2DW Mounting Table** (left) secures the Feed Table while allowing it to slide back while cake donut production is in progress. It is movable on heavy duty height-adjustable casters. The **Mark VI Table** supports and locks down the fryer, has holes for the fryer drain and EZ Melt refill tube, and is height adjustable. It houses the EZ Melt 34 shortening filter below the fryer. Both tables make efficient use of space with storage available for shortening blocks, glazing screens, proofing cloths and proofing trays.

Mark VI Table

Other companion equipment for a Mark VI donut system

Filtering	Proofing	Glazing	Bowl Icer	Screen Icer
				
EZ Melt 34 Melter-Filter	EP18/24 Donut Proofer	HG18EZ Glazer	H&I-4 Icer	HI-18F Icer