Belshaw Adamatic belshaw-adamatic.com *Bakery Group*

Belshaw Adamatic's Donut Robot® Mark VI Production System is a unique alternative to traditional donut frying. Compared with open kettle frying, the Mark VI system makes donut production faster and easier, with reduced labor cost. Less training is required to work the system efficiently, and more consistent quality is attainable. 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 using its Feed Table, Trays and Cloths to insert the donuts into the fryer. These can include Rings, Berliners, Bars, and Twists. There is no sacrifice in product quality ~ both cake and yeast-raised donuts can equal or surpass the best donuts made by standard kettle fryers.

Donut Robot® Mark VI

Standard Mark VI system

The standard Mark VI system includes the following items (pictured at bottom right):

Required Items

FRYER:	Donut Robot® Mark VI
CAKE DONUT DEPOSITOR:	Type F (Electric)
FEED TABLE:	FT2DW
FILTRATION:	EZMelt 34
SUPPORT TABLES for Fryer and Feed Table	Support Tables
RACK LOADER: (collects donuts after frying)	RL18
GLAZING SCREENS (Minimum 24)	SL200-0004
FEED TABLE TRAYS (Minimum 24)	FT6-0005
FEED TABLE CLOTHS (Minimum 24)	FT2DW-0510

Optional Items

PROOFER:	EP18-24
GLAZER:	HG18-EZ
ICER:	H&I -4

Donut Robot® Mark VI DEEP

For more information about items above, see Mark VI System Accessories on following pages

Automated Mark VI systems

The Mark VI system is also available in automated and semi-automated configurations by combining a Mark VI DEEP model with expanded 4.5 inch conveyor row spacing in combination with Belshaw's Century Line auxiliary equipment*. This configuration, which includes automatic proofing, frying and glazing, further reduces labor requirements. It can also be featured behind a window for customer viewing.

Sample Mark VI Standard System ➜

Estimated Production Capacity[2]

	Cake Donuts	**Yeast Raised Donuts**
Mark VI	**112** Dozen/hour	**96** Dozen/hour
Mark VI DEEP	**91** Dozen/hour	**78** Dozen/hour

Production capacity is estimated at 95-second frying time for Cake Donuts and 110 seconds for Yeast Raised Donuts. Actual production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.
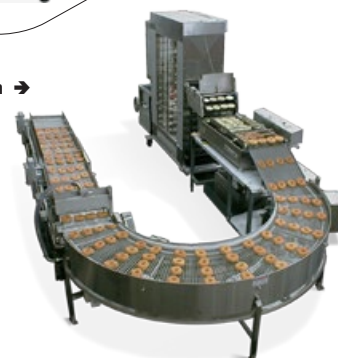
*Standard Mark VI conveyor row spacing is 3.75 inches

Sample Mark VI Automated System ➜

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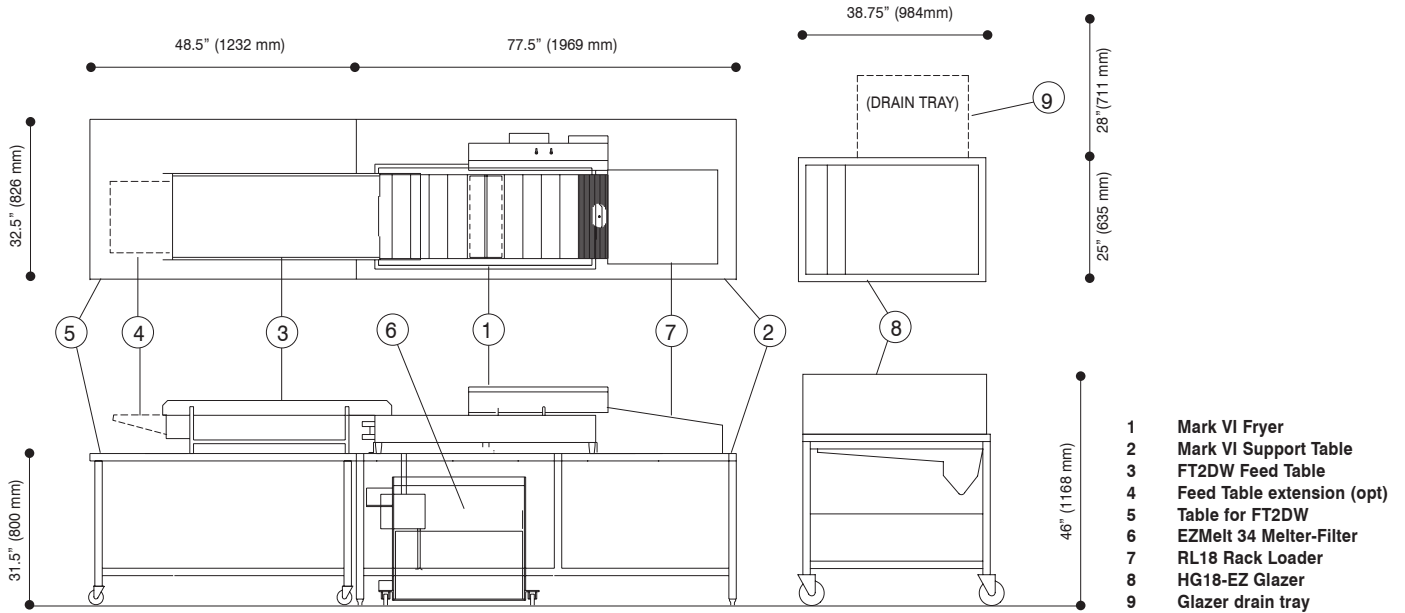**BELSHAW ADAMATIC BAKERY GROUP**

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1. Mark VI Fryer
2. Mark VI Support Table
3. FT2DW Feed Table
4. Feed Table extension (opt)
5. Table for FT2DW
6. EZMelt 34 Melter-Filter
7. RL18 Rack Loader
8. HG18-EZ Glazer
9. Glazer drain tray

MARK VI FRYER STANDARD FEATURES

- Stainless steel construction with some aluminum components
- Stainless steel conveyor with flight bar system for advancing donuts
- Automatic turning and dispensing of donuts
- Holds 4 donuts per flight bar pocket. (5 cake donuts per pocket if used with Type F
- On standard Mark VI, conveyor flight bars are spaced 3¾ inches (95mm) from center to center. Flight bars are round, 3/8" (95mm) diameter.
- On Mark VI-DEEP, the conveyor flight bars are spaced 4½ inches (114mm) from center-to-center to accomodate larger donuts.
- Automatic cake donut depositor is not supplied. For cake donuts, use Belshaw Type F depositor.
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Thermostat temperature adjustment
- High durability, low wattage-density heating elements
- Drain with heavy duty valve
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Kettle drain with cap (order extended drain and valve separately)

FRYER OPTIONS

- Extended drain with valve (Item# MK-0557). The drain extends below the fryer and requires a hole in the fryer's supporting table.
- 2 turner and 3 turner configurations available for Mark VI-DEEP

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

CERTIFICATIONS

- 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

SPECIFICATIONS		MARK VI	MARK VI Deep
FRYING AREA	inches	43" x 20"	
	cm	109 X 51 cm	
FRYING DEPTH	inches	4.5"	6.5"
	cm	11 cm	17 cm
SHORTENING CAPACITY (by weight)	lbs	124 lbs	180 lbs
	kg	57 kg	82 kg
SHORTENING CAPACITY (by volume)	gallons	17 gal	24 gal
	liters	63 L	92 L
ELECTRICAL DATA			
@ 208-240V, 50/60hz, 3ph	amps	32.5 A - 37.2 A	
	kilowatts	11.5 - 15.3 KW	
PLUG		Contact factory	
CORD		8 feet (2.5 m)	
(Other worldwide voltages may be available)			
SHIPPING DIMENSIONS* (estimated)	inches	55" x 34" x 20"	
	cm	140 x 86 x 51 cm	
SHIPPING WEIGHT* (estimated)	lbs	185 lbs	195
	kg	84 kg	89 kg
FREIGHT CLASS* (estimated)		85	
* Equipment may be crated or cartoned Belshaw Adamatic packs an entire equipment order to assure both safe and economical delivery. For an actual shipping estimate please contact service@belshaw.com			

CLEARANCE

- 2 inches (5 cm) between machine and all construction

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MARK VI STANDARD SYSTEM

Required Items

FRYER:	Donut Robot® Mark VI
MELTER-FILTER +Fill Hose	EZMelt 34 +EZ6-0510
FEED TABLE +Extension	FT2DW +FT6-0007SH
FEED TABLE TRAYS (minimum 24)	FT6-0005
FEED TABLE CLOTHS (minimum 24)	FT2DW-0510
SUPPORT TABLE for Fryer	MK6-1005
SUPPORT TABLE for Feed Table	Support Tables
RACK LOADER (collects donuts after frying)	#86100
GLAZING SCREENS (minimum 24)	SL200-0004

Optional Items

CAKE DONUT DEPOSITOR	TYPE F
MOUNTING SYSTEM for Type F	0405
PLUNGER/CYLINDER for Type F	Selection available
PROOFER	EP18-24
GLAZER +Drain Tray	HG18EZ +HG18EZ-1002
ICER	H&I2 *or* H&I-4

Mark VI standard system: *with Proofer, Glazer and Icer*

Fryer: Donut Robot® Mark VI

- Automatic fryer holding 4 donuts per row with conveyor flight bars spaced 3.75 inches (95mm) apart, and a capacity of:
  - 96 dozen per hour at 110 seconds frying time (yeast-raised donuts)
  - 112 dozen per hour at 95 seconds frying time (cake donuts)

Fryer: *Donut Robot® Mark VI*

Melter-Filter: EZMelt 34 +Fill Hose (EZ6-0510)

- The most efficient way to reduce shortening cost. Shortening drains from the fryer directly through the long-life filter, and pumps back up with a foot pedal. Solid shortening (if used) can be melted in the filter. The internal heating element keeps shortening liquid at approximately 250°F(120°C).
- Item# SM100-0510 is the Fill Hose used to pump shortening directly from the EZMelt34 to the Mark VI fryer
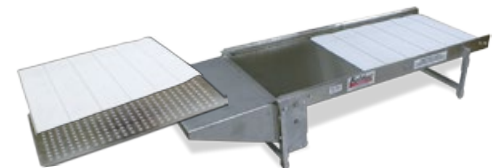
Melter-Filter: *EZMelt 34 +Fill Hose EZ6-0510*

Feed Table: Feed Table +Extension, Trays and Cloths

How the system works:

- Roll and cut dough using a single cutter, roller-style cutter, or automated sheeter
- Place one Proofing Cloth with 24 donuts on top of one Proofing Tray.
- Place the Proofing Tray (with Cloth and 24 donuts) into a Cabinet Proofer (or a Baking Rack, if a Roll-in Proofer used). Insert more trays until proofer is full
- Allow approximately 30-40 minutes proofing time for the donuts to rise.
- Carry each Proofing Tray to the Feed Table and place the Proofing Cloth onto the Feed Table. Pull away the Proofing Tray.
- The Feed Table drops the rows of donuts automatically into the Mark VI fryer.
- The Feed Table extension (FT6-0007SH) increases productivity. It allows the operator to load more donuts onto the Feed Table and reduces the chance of empty gaps in the fryer.

Feed Table: *with Extension, Proofing Tray/Cloth*

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Support Tables: for Fryer and Feed Table (right)
- Specially designed tables for the Mark VI fryer and Feed Table.
- Both tables also provide storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items

Support Tables: for Feed Table (left) and Fryer (right)

Rack Loader: RL-18 (Item# 86100)
- A big labor saver in a small package. The Rack Loader allows donuts to slide down and fill up a Glazing Screen with 24 donuts. The Glazing Screen can then be used for glazing, icing, or storing in a rack.
- Glazing Screens (Item #SL200-0004) A minimum of 24 screens are recommended. The number needed depends on expected levels of production.
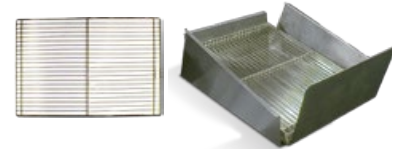
Rack Loader +Glazing Screens

Cake Donut Depositor:

Type F +Mounting System +Plunger/Cylinders
- Belshaw Adamatic's Type F is an electrically powered, manually operated depositor which can produce a full range of cake donuts
- The Type F can deposit 4 (and usually 5) cake donuts per conveyor row
- The Mounting System (Item #0405) attaches to the Fryer Support Table
- One or more plunger/cylinder combinations may be selected (one cylinder is sufficient, if all plungers chosen are the same diameter)
- See Type F spec sheet or Belshaw Adamatic's plunger selection guide for plunger information.

Depositor: Type F +Mounting System +Plunger/Cylinderst

Proofer: EP18/24 Cabinet Proofer
- Either a Cabinet Proofer or a Roll-in Rack Proofer can be used with the Mark VI standard system
- If using the EP18/24, the operator can load and unload each Proofing Trays full of donuts one-at-a-time, allowing more precision in achieving the best proofing time for yeast-raised donuts
- If a Roll-in Rack Proofer is available, a Cabinet Proofer will not be required.
- Capacity of the Belshaw Adamatic EP18/24 is approximately 51 dozen donuts per hour (at a proofing time of 35-40 minutes). At full capacity, two EP18/24's will be needed.

Proofer: Mini Donut Conversion Kit

Glazer: HG18EZ + Drain Tray
- The best way to apply glaze to donuts made by the Mark VI. Glazes 2 dozen at one time, on a glazing screen.
- Belshaw Adamatic's EasyLift system means the glaze applicator is supported on rails, rather than being hand held, considerably reducing possible strain on the operator.
- Item# HG18EZ-1002 is the Drain Tray for the glazer. The drain tray provides a convenient place for extra glaze to drain off donuts before placing on a rack, while the operator glazes the next screen of donuts.

Glazer: HG18EZ + Drain Tray

Icer: H&I-2 or H&I-4
- 2-bowl or 4-bowl icers for donuts and other products.
- H&I-2 and H&I-4 are two-bowl and four-bowl warming tables, water-heated with 13"(33 cm) stainless steel icing bowls. They can be easily rolled into and out of whatever location they are needed. The use of moist heat enables icing to stay in condition for longer periods.

Donut Icer: H&I2 or H&I4

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