



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

**INCREASE  
DONUT  
SALES!**

**CUSTOMERS!  
SEE "LIVE" DONUT  
PRODUCTION  
SHOW**

## INTRODUCING BELSHAW™ DONUT ROBOT® MARK I - IX AUTOMATIC FRYERS

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%**.

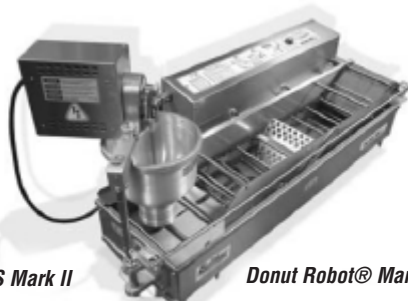
Donut Robot® Series Automatic Fryers are built with exhibition style production in mind - **improving foot traffic and customer loyalty**. For locations where exterior ventilation is impractical, the Insider "Clean-Air" kiosk, without exterior ducting, is the solution.

Unisource 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 (except Mark I).

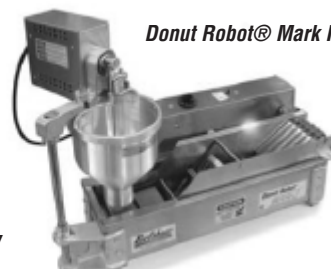
Unisource can tailor a complete system to your specific needs. The Donut Systems section of the Unisource Bakery and Retail Equipment Guide shows examples of systems built with Donut Robot® fryers.



*Donut Robot® GAS Mark II*



*Donut Robot® Mark V*



*Donut Robot® Mark I*



*Donut Robot® Mark IX*



*Donut Robot® Mark VI*

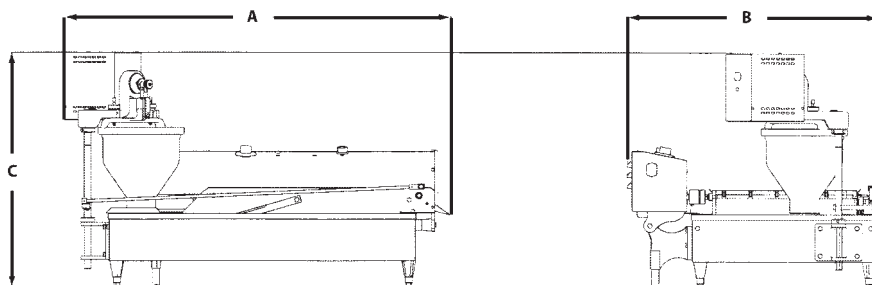
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Main office: 56 Rockland Drive, Jericho NY 11753 • Showroom: 1505 Lincoln Ave., Holbrook, NY 11741

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## BELSHAW™ DONUT ROBOT® MARK I - IX AUTOMATIC FRYERS

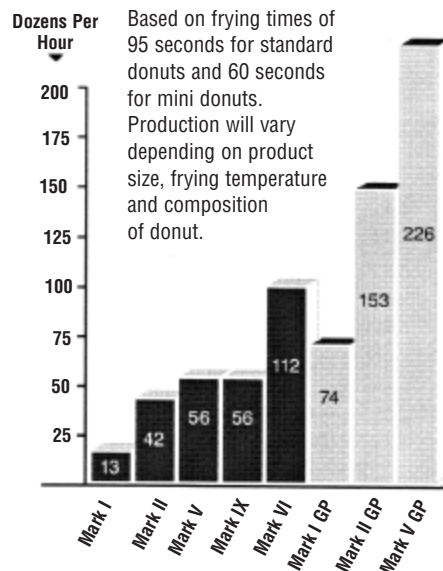
### PRODUCT INFORMATION

- Electric heating is standard; Mark II and Mark II GP are available either gas-heated or electric-heated. All models (including gas-heated models) feature electrically powered conveyors. (Gas models not available in European Union)
- 'GP' models designate mini-donut specific machines, with hopper/plunger and conveyor adapted for rapid production of mini donuts.
- All models feature frying time and temperature adjustment. Mark II and above feature a switch that reduces automatic cake donut deposits to one donut per conveyor row (normal is two donuts per row).
- The Donut Robot® automatic cake donut depositor is standard on Mark I, II and V. It accommodates Donut Robot® plain, mini, star, or french cake plungers and attachments. A 1-9/16" (40mm) star plunger is standard on new machines.
- Mark VI accommodates either Type 'F' (semi-automatic) or Donut Robot® (automatic) cake donut depositors.
- Type 'N' (automatic) depositor is standard on Mark IX.



### ELECTRICAL DATA

MODEL	Electric Heat	Gas Heat	GPElectric Model	Conveyor	Conveyor Row Spacing STD Model GP Model	Donut Robot Depositor	Type F Depositor	Type N Depositor	Feed Table For Raised Donuts	Multiple Turners	Sub-Merger	Insider Ventless Cabinet	Automatic Proofer (TM-VI)
MARK I	S		O	S	3.75" (95mm) 2.25in (57mm)	S							
MARK II	S	O	O	S	3.75" (95mm) 3in (76mm)	S			O			O	
MARK V	S		O	S	3.75" (95mm) 3in (76mm)	S			O			O	
MARK VI	S			S	3.75" (95mm) N/A	O	O		O	O	O		O
MARK IX	S			S	3.75" (95mm) N/A			S	O	O			



**S = STANDARD**  
**O = OPTIONAL**

#### NOTES:

- ETL listings conform to UL-197 and NSF-4
- Mark I certified CE only
- Mark II Gas not certified
- Mark VI 'Deep' models not certified.

MODEL	A x B x C L x D x H In cm	SHIP WT. lbs./kg.	OIL lbs./kg.	120V 50/60Hz/1ph Kw A	208/240 V 50/60Hz/1ph Kw A	208/240 V 50/60Hz/3ph Kw A	380/415 V (Export) 50/60Hz/1ph Kw A	440/480 V 50/60Hz/1ph Kw A	GAS OUTPUT BTUs/hr KPa	WATER COL NatGas Prop
MARK I	35 x 14 x 23 89 x 34 x 57	100/45	14/6.4	1.2 10.0	1.5 7.4/6.4	- -	- -	- -	- -	- -
MARK II	41 x 21 x 25 104 x 52 x 62	145/66	35/16	- -	4.3/5.7 21.0/24.0	4.5/5.7 12.5/14.2	4.4/5.2 6.7/7.3	5.8/6.8 7.6/8.2	- -	- -
MARK II	41 x 23 x 30 104 x 58 x 76	210/95	35/16	0.36 3.0	- -	- -	- -	- -	40,000 12.9	3.5 in 10 in
MARK V	52 x 20 x 24 133 x 52 x 62	183/83	50/23	7.3/9.4 35.2	- -	7.3/9.4 20.3/23.0	7.9/9.4 11.9/13.8	- -	- -	- -
MARK VI	52 x 28 x 24 133 x 71 x 62	294/133	106/48	- -	- -	12.1/15.2 33.6/37.1	12.0/14.2 18.0/20.9	15.3/18.7 -	- -	- -
MARK IX	53 x 21 x 35 133 x 52 x 89	250/113	-	- -	50/23 7.6/9.8	36.5/40.8 7.6/9.8	21.1/24.4 8.3/9.8	12.5/14.6 -	- -	- -

Notes 1 Distance between bars. Each bar is 3/8in (9.5mm) diameter.

2 For dimensions of Mark VI with Type F depositor, ask for Mark VI system layout from a Belshaw representative.

3 Shipping class = 85.

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