

Product Line	DONUT ROBOT® Automatic Fryers
Models	Mark VI • Mark VI 'Deep'

▶ VIDEO: <https://vimeo.com/belshaw/mark6>

The Donut Robot® Mark VI automatic fryer forms part of Belshaw's Mark VI Production System, the 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 tasks.

CAKE AND YEAST-RAISED DONUTS

● **Cake donuts:** The Mark VI system produces top quality cake donuts, using one of 2 methods, which can be chosen at the time of purchase:

- **Dual Donut Robot depositor** – automatic, for Ring donuts only
- **Belshaw Type F electric depositor** – hand operated for a full variety of cake donuts, including Crullers, Sticks, Krinkles, and more

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.

● **Yeast-raised donuts:** The Mark VI produces excellent yeast-raised donuts, using its accessory Feed Table, Trays and Cloths to insert the donuts into the fryer. In addition to Ring donuts, these can include Berliners (or 'Bismarcks'), Bars ('Long Johns'), Twists and Fritters up to 3¾ inches (9.5 mm) in width.

'STANDARD' AND 'DEEP' MODELS

● **Mark VI Standard:** The standard Mark VI is designed for full size donuts up to 3½ inches (89 mm) in width. This can include Twists and Long Johns as well as Ring Donuts and Bismarcks. Flight bars are spaced every 3¾ inches (95 mm).

● **Mark VI Deep:** The 'Deep' model Mark VI is designed to accommodate extra large donuts up to 4¼ inches (108mm) in width. Flight bars are spaced every 4½ inches (114 mm). Mark VI Deep fries Twists and Long Johns as well as Ring Donuts and Bismarcks. The Mark VI Deep can also accommodate 2 turners when required. The second turner can be inserted or removed quickly as required (usually for French Cruller or 'Old Fashioned' donuts).

Estimated Production Capacity

	Cake Donuts	Yeast Raised Donuts
Mark VI Standard	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.



Donut Robot® Mark VI



Donut Robot® Mark VI DEEP



Mark VI Standard with Type F Depositor

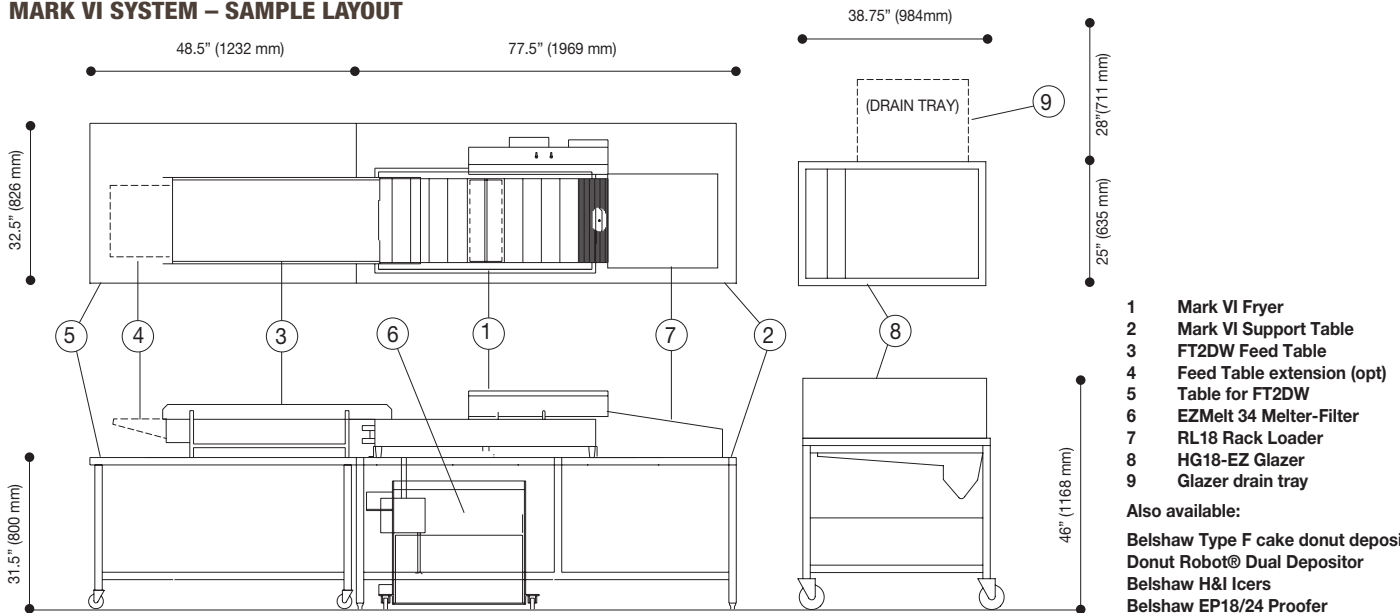


Mark VI Deep with Dual Automatic depositors (for Ring donuts only)

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MARK VI SYSTEM – SAMPLE LAYOUT



- 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

Also available:
 Belshaw Type F cake donut depositor
 Donut Robot® Dual Depositor
 Belshaw H&I Icers
 Belshaw EP18/24 Proofer

MARK VI FRYER 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
- On Mark VI Standard, 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 accommodate larger donuts.
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Thermostat temperature adjustment
- High durability, low wattage-density heating elements
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Kettle drain with cap (order extended drain and valve separately)

MARK VI FRYER OPTIONS

- Extended drain with valve (Item# MK-0546). 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
- See following pages for description of Mark VI system components, such as Type F Depositor or Dual Automatic Depositing system, Feed Table, Proofer, Icer, and other accessories.

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

MARK VI FRYER SPECIFICATIONS

		MARK VI Standard	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 <i>(by weight)</i>	lbs	124 lbs	180 lbs
	kg	57 kg	82 kg
SHORTENING CAPACITY <i>(by volume)</i>	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		NEMA 15-50P (US/Canada) ¹	
CORD		8 feet (2.5 m)	
(Other worldwide voltages may be available)			
SHIPPING DIMENSIONS ² <i>(estimated)</i>	inches	56" x 34" x 20"	
	cm	142 x 86 x 51 cm	
SHIPPING WEIGHT ² <i>(estimated)</i>	lbs	190 lbs	200 lbs
	kg	86 kg	91 kg
FREIGHT CLASS* <i>(estimated)</i>		85	
1 Outside US/Canada, plug to be supplied by customer			
2 Equipment may be crated or cartoned. Mark VI accessory equipment such as support tables, feed table, EZMelt, etc is not included in this estimate.			

CLEARANCE

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

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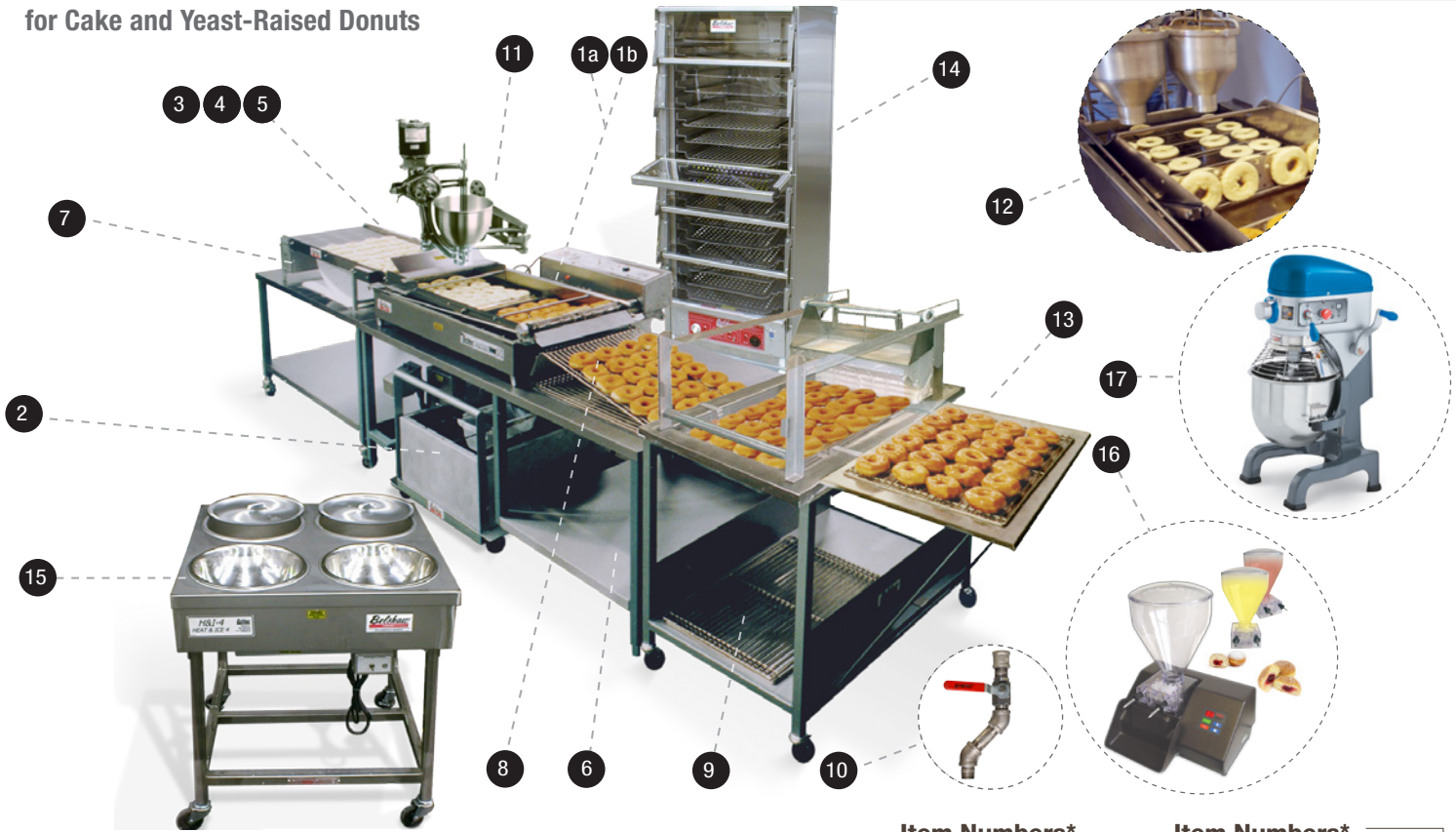
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SAMPLE MARK VI SYSTEM
for Cake and Yeast-Raised Donuts

VIDEO: <https://vimeo.com/belshaw/mark6>



	Required Equipment	Description	Item Numbers* (Mark VI Standard System)	Item Numbers* (Mark VI 'Deep')
	1 Fryer, Donut Robot® Mark VI	Standard for 3¾" donuts – Deep for 4½"	22680 (or 22680-1)	22685 (or 22685-1)
	2 Filtration System	EZMelt 34	20512 (120v) or 20513 (240v)	
	3 Feed Table	FT2DW	83520102	835201021 (tall version)
	4 Proofing Trays	For use w/ Feed Table, 36-60 recommended	FT6-0005	
	5 Proofing Cloths	For use w/ Feed Table, 36-60 recommended	FT2DW-0510	
	6 Support Table For Fryer	With pre-machined holes and storage	MK6-1005	
	7 Support Table For Feed Table	Mobile with extra storage space	FT6-1004	
	8 Rack Loader	Holds glazing screens	86100	861001 (tall version)
	9 Glazing Screens	Collect donuts after frying, 36-60 recommended	SL200-0004	
	10 Fryer Drain and Valve	Drains to EZMelt 34	MKVI-0546	
EITHER	11 Type F Cake Donut Depositor Column Mounting System 1-3/4" Plain Plunger + Cylinder	Hand operated, electric depositor for all plungers and varieties of cake donut	F00010001 0405	*North America item numbers shown. For international item numbers, contact Belshaw
OR	12 Donut Robot Dual Depositor	Operates automatically, for Ring Donuts only	7SSx1-3/4 + 0035SSx1-3/4 MKVI-1300	

	Optional Equipment	Description	Item Numbers*
	13 Glazer + Drain Tray	HG18EZ	22569 + HG18EZ-1002
	14 Proofer	EP18/24, 17 shelf, mobile w/autowater	30136 (120v)
	15 Icer	H&I-4 (4-bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20024 (HI18F, 120v)
	16 Jelly and Creme Injector	Autofiller, 120v	20600
	17 Mixer	BABG20, 20 quart, 120V	21698

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1a Donut Robot® Mark VI

- Automatic fryer with 3¾" (95mm) spacing, single turner
- Capacity approx 110 dozen donuts/hour



1b Donut Robot® Mark VI-Deep

- Automatic fryer with 4½" (114mm) spacing, optional extra turner available
- Capacity approx 90 dozen donuts/hour



2 Feed Table

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the Mark VI fryer. (See below for Proofing Trays and Cloths)



3 Melter-Filter: EZMelt 34

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter with internal heat element.



4 Support Table for Fryer: MK6-1005

- Houses the Mark VI fryer, EZMelt 34 filtration system, and RL18 Rack Loader.
- Storage space for Shortening, Glaze, Screens, and assorted items



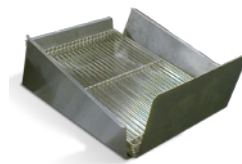
5 Support Table for Feed Table: FT6-1004

- Houses the Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items



6 Rack Loader RL18: #86100/#861001

- Allows donuts to slide down and fill up a Glazing Screen with 24 donuts. The Screen can then be used for glazing, icing, or storing in a rack.
- For standard Mark VI, Item #86100
- For Mark VI-Deep, Item #861001



7 Glazing Screens: SL200-0004

- Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Holds 2 dozen donuts. A minimum of 25 screens are recommended



8-9 Proofing Trays (FT6-0005) & Proofing Cloths (FT2DW-0510)

- Donuts are laid on a Proofing Cloth and Proofing Tray, allowed to rise 30-40 minutes, then transferred onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.



10 Fryer Drain & Valve: MKVI-0546

- Heavy duty drain assembly with sturdy insulated valve handle for draining shortening into EZMelt 34 Melter-Filter.



11 Type F Depositor (+Plunger/ Cylinders +Mounting System)

- Electrically powered, manually operated depositor for a full range of cake donuts
- Deposits 4 cake donuts per conveyor row
- Choose between Type F and Dual Automatic Depositor (See #12 at right)



12 Dual Automatic Depositor: MKVI-1300

- Makes well formed ring donuts (only), using Plain or Star plunger
- Fill up the hoppers, the Mark VI deposits automatically
- Choose between Dual Automatic Depositor and Type F (See #11 at left)



13 Glazer + Drain Tray: HG18EZ + HG18-0002

- Glazes 2 dozen donuts at one time, on a glazing screen. The glaze applicator is supported on rails, reducing strain on the operator.
- The drain tray allows excess glaze to drain off donuts, while the operator glazes the next screen of donuts.



14 Proofer: EP18/24

- 17 shelf cabinet proofer with 6 separate doors
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes). Two EP18/24's may be needed if operating at full capacity. A rack proofer may be substituted for full capacity operation.



15 Icer: H&I-4 or HI18F

- **H&I-4:** 4-bowl icer for hand dipping donuts. 13" bowls are warmed directly by heated water tank at 120-130°F (50-55°C), for the best possible icing condition for donuts.
- **HI18F:** High production icer. Ices one 17"x 25" screen or 18"x26" baking pan in under 1 minute.



16 Autofiller Donut Injector: #20600

- Jelly, jam, custard and creme injector for donuts and pastry.
- Fills 50-100 dozen donuts per hour
- Choice of 7/16" or 5/16" nozzles
- Simple to operate, no maintenance required
- Designed especially for donut production



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