

Product Line	DONUT ROBOT® Automatic Fryers
Models	Mark II • Mark II GP • Mark V • Mark V GP

VIDEO: <https://vimeo.com/belshaw/mark2>



Donut Robot® Mark II (shown with Roto-Cooler available separately)

Belshaw Adamatic's Donut Robot® fryers deposit, fry, turn, and dispense cake donuts or mini donuts automatically. Training and labor requirements are substantially reduced while high quality, consistent donuts are produced time after time. Additionally, Donut Robot® fryers reduce oil absorption in comparison with kettle fryers. Donut Robots are fun to watch and always attract passers-by.

- Donut size is adjustable within a generous range. Frying time and temperature can be changed easily. The Donut Robot® fries every donut for the same amount of time, and its new electronic controller maintains temperature very close to target (normally within 1°), resulting in more consistent product than standard fryers.
- Donut Robot® Mark II, Mark II GP, Mark V and Mark V GP are all-electric machines. All fryers are the same width. The Mark V's length and frying capacity are approximately 50% greater than Mark II.
- Mark II and Mark II GP are also available as gas heated models. For details, download [Donut Robot Mark II/Mark II GP Gas spec sheet](#).
- Donut Robot® Mark II, Mark II GP, Mark V, and Mark V GP are compatible with Belshaw Adamatic's '[Insider](#)' [Ventless donut system](#).

MODEL SELECTION, STANDARD AND GP MODELS

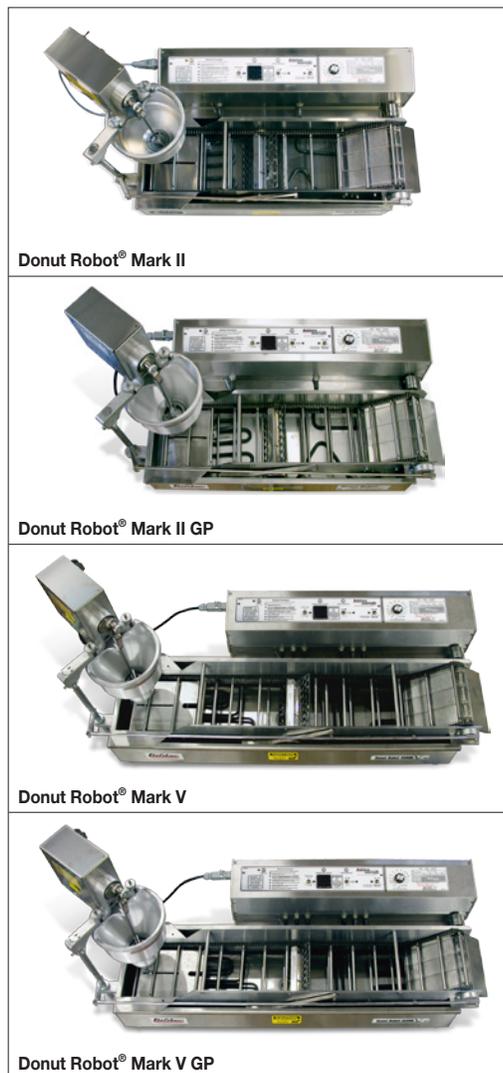
- For standard size donuts: choose Donut Robot® Mark II or Mark V
- For mini donuts: choose Donut Robot® Mark II GP or Mark V GP
- For standard size donuts AND mini donuts: choose Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit (Part #MK-1502-1)

CAPACITY ESTIMATES	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	–
Mark II GP	–	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	–
Mark V GP	–	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts.

RAISED DONUTS

- With the addition of an FT42 Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for making excellent raised donuts.



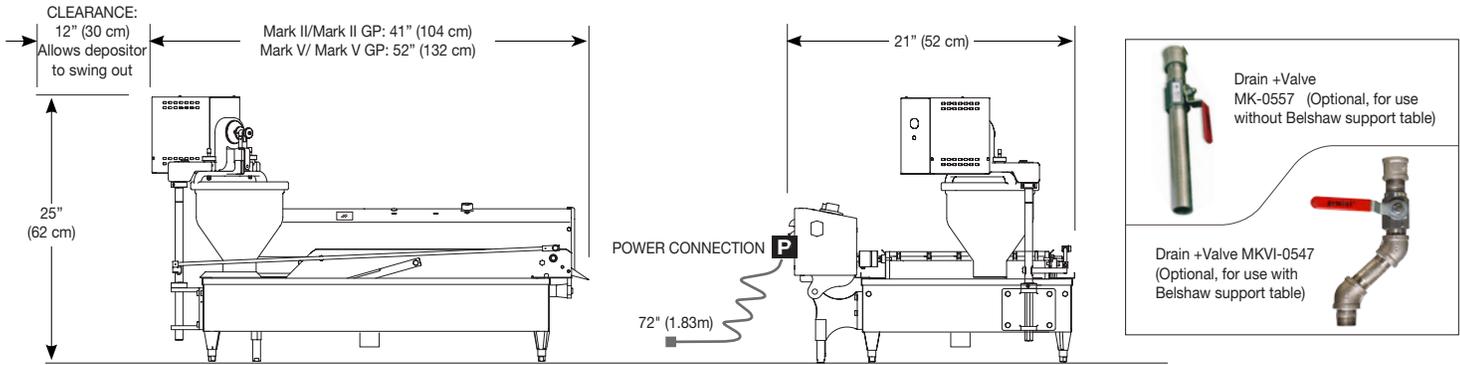
Donut Robot® Mark II

Donut Robot® Mark II GP

Donut Robot® Mark V

Donut Robot® Mark V GP

Product Line	DONUT ROBOT® Automatic Fryers
Models	Mark II • Mark II GP • Mark V • Mark V GP



STANDARD FEATURES

- Electric heat with high durability, low wattage-density heating element
- Temperature control by electronic controller (normally within $\pm 1^\circ$)
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Automatic cake donut depositor, synchronized with fryer conveyor
- On Mark II and Mark V, stainless steel 'Plain' donut plunger, 1-9/16" (39.7mm) diameter. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP and Mark V GP, double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts
- On Mark II and Mark V, conveyor's flight bars are spaced 3¾" (95mm) from center to center for standard size donuts. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP and Mark V GP, flight bars are spaced 3" (76mm) center-to-center.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity (or 10 qt / 9.5 liter)
- Batter weight adjustment dial, allows variation from small to large donuts
- Kettle drain with cap (extended drain and valve optional)
- Automatic turning and dispensing of donuts
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Compatible with Belshaw Adamatic's 'Insider' ventless cabinet

OPTIONS

- Extended drain with valve (Item# MKVI-0547) for Belshaw support tables. Extends 15" (38cm) below the fryer. Drain valves require a hole in the fryer's supporting table.
- 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item#MK-1502-1). This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts and back again takes less than one minute

ACCESSORIES

- **Roto-Cooler** (Item #22104). Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **EZMelt 18**. Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- **Shortening Reserve Tank** (Item #MKV-1012). Small s/s container for holding oil or shortening above the fryer, with a valve for allowing refills to fryer
- **FT2 Feed Table with trays and cloths**. Required for yeast-raised donut production
- **Filter Flo Siphon**. Alternative to EZMelt for filtering shortening. (No drain required)

VENTILATION AND FIRE SUPPRESSION

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

ELECTRICAL DATA

Mark II and Mark II GP

- 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
- 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A

Mark V and Mark V GP

- 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
- 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A
- North America single phase Mark II includes plug NEMA 14-30P
- North America single phase Mark V includes plug NEMA 14-50P
- Other worldwide voltages available (plug not supplied)

FRYING AREA AND SHORTENING CAPACITY (approx)

Mark II and Mark II GP

- Frying area: 32"L x 12"W x 4.5"D (81 x 30.5 x 11.5 cm)
- Shortening volume: 7 gallons (27 liter)
- Shortening weight: 50 lbs (23 kg)

Mark V and Mark V GP

- Frying area: 43"L x 12"W x 4.5"D (109 x 30.5 x 11.5 cm)
- Shortening volume: 10 gallons (38 liter)
- Shortening weight: 72.6 lbs (33 kg)

CLEARANCE

- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) at outfeed for Roto-Cooler or other receptacle
- 12 inches (30 cm) at infeed for depositor to swing out

SHIPPING DATA

Shipped in 2 cartons. Freight class: 85

Mark II / Mark II GP

- Fryer: 44"x24"x18", 130 lbs (112x61x46cm, 59 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

Mark V / Mark V GP

- Fryer: 56"x24"x18", 146 lbs (142x61x46cm, 66 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

CERTIFICATIONS



- ETL certified to UL-197, CSA C22.2 and NSF-4

90 Years of Quality Donut & Bakery Equipment

www.belshaw.com