



CAPABLE OF MAKING THESE DONUTS

CAKE DONUTS



MINI DONUTS

with Mark II GP, Mark V GP, or with Mini Donut hopper/plunger accessory



MOCHI DONUTS

with CRS submerger accessory



BALL DONUTS

with CRS submerger accessory



YEAST RAISED donut production available with [Insider Extended System](#)

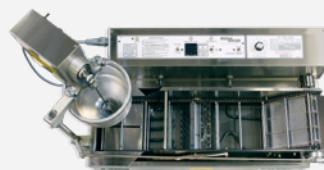


The Insider is Belshaw's unique donut frying system that eliminates the need for a standard ventilation hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- The Insider saves the purchase and installation cost of a ventilation and fire suppression hood.
- The Insider can be moved from one place to another. The Insider includes an built-in air recycling system and no exterior ductwork is necessary.
- The Insider is designed to attract the interest of passers-by. With its large window viewing area and attractive appearance the Insider has great merchandising potential. Vehicle-style graphic wraps can be applied to top, bottom and side panels.
- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator has only to mix batter, fill the Donut Robot® hopper and bag donuts from the Roto-Cooler, a rotating tray that collects donuts automatically.
- The Insider is capable of:
 - Cake donuts with a Donut Robot® Mark II or Mark V.
 - Mini donuts with a Donut Robot Mark II GP or Mark V GP
 - With the addition of a Mini Donut Hopper and Plunger, the Insider with Mark II or V can make mini donuts.
 - Using a Mark V and CRS submerger, the insider is also capable of making Ball Donuts, Donut 'Holes' and Mochi Donuts.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are certified to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

COMPONENTS OF THE INSIDER SYTEM

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer**, either **Mark II • Mark II GP • Mark V • Mark V GP**
- **Roto-Cooler** - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter** (purchased separately) - Quickly filters and refills shortening in the fryer.



Donut Robot® Mark II / Mark II GP



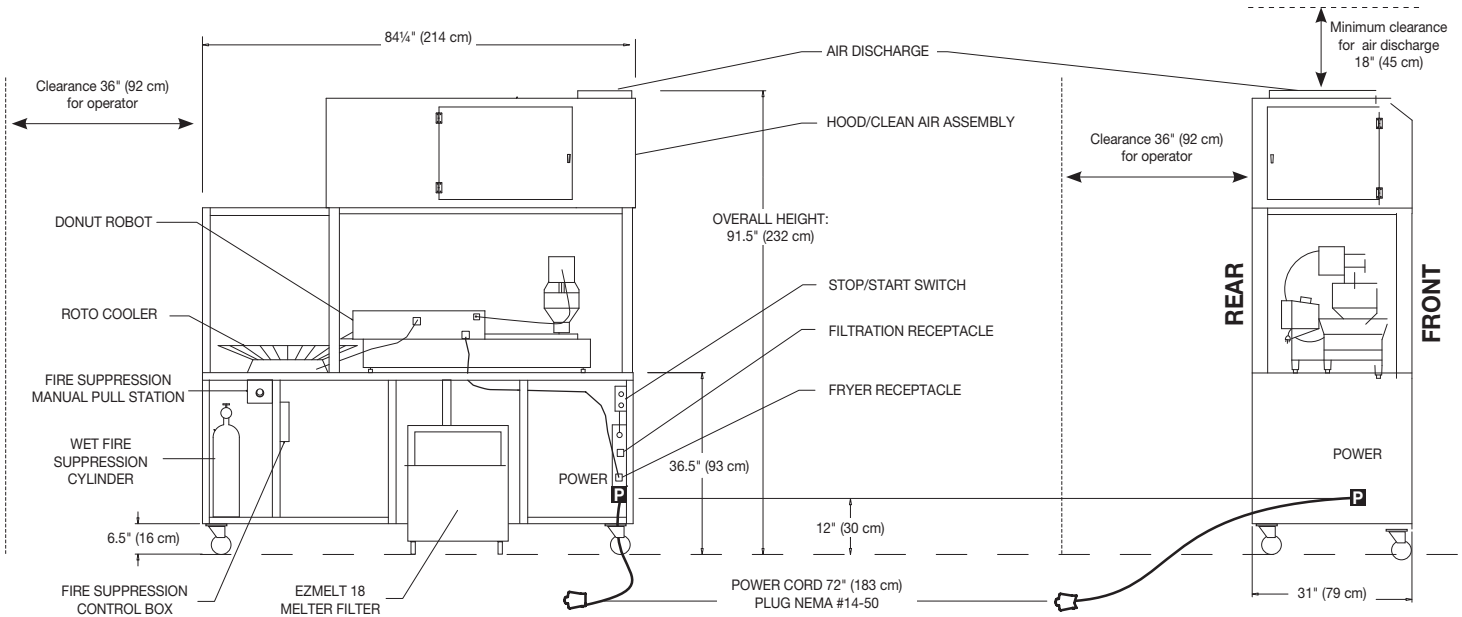
Donut Robot® Mark V / Mark V GP



EZ Melt 18



Roto-Cooler



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start.
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station.
- Rear doors to enclose workspace at rear.
- Clear polycarbonate viewing windows, hinged / sliding, for easy access and cleaning.
- Heavy Duty 5" (127 mm) casters (feet optional).

STANDARD EQUIPMENT

- Insider Cabinet
- Donut Robot® fryer, either:
 - Donut Robot® Mark II [Web link](#) OR Mark II GP [Web link](#)
 - Donut Robot® Mark V [Web link](#) OR Mark V GP [Web link](#)
- Roto-Cooler donut collection tray [Web link](#)

EQUIPMENT PURCHASED SEPARATELY

- [EZ Melt 18](#) melter-filter system (purchased separately) [Web link](#)
- Optional Mini Donut Kit (hopper and plunger for mini donuts) [Web link](#)
- Optional CRS submerger accessory and plungers for mochi donuts and ball donuts ('donut holes'),..

ELECTRICAL INFORMATION

- Single power connection
- 208-240V, 50-60hz, 1ph
 - Insider with Donut Robot® Mark II/Mark II GP: up to 36 Amps
 - Insider with Donut Robot® Mark V/Mark V GP: up to 50 Amps
- North America models supplied with NEMA#14-50 plug
- Worldwide voltages available

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear for operator
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 18" (45 cm) overhead clearance for air discharge

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 91" W x 43" D x 89" H (231 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

CERTIFICATIONS

- Certified to UL-197, UL-710B, NSF-169, CSA C22.2.



WWW



VIDEO



CAPABLE OF MAKING THESE DONUTS

CAKE DONUTS



YEAST RAISED DONUTS

with Feed Table accessory



MINI DONUTS

with Mini Donut hopper/plunger accessory



MOCHI DONUTS

with CRS submerger accessory



BALL DONUTS

with CRS submerger accessory

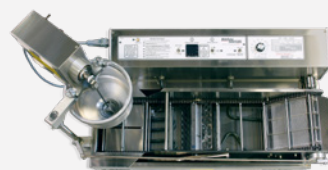


The Insider is Belshaw's unique donut frying system that eliminates the need for an independent ventilation hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- The Insider can be moved from one place to another. The Insider includes an air cleaning system and no separate ventilation hood is necessary. The Insider runs on single phase 208-240V power.
- With its large window viewing area the Insider is designed to attract the interest of passers-by. Customers in high traffic areas can watch the Insider frying donuts. Vehicle-style graphic wraps can be applied to further customize your Insider.
- The Insider Extended System (photo above) includes extra space for a Feed Table, trays and cloths – needed for making yeast-raised donuts.
- The Insider Extended System is capable of:
 - Cake donuts with a Donut Robot® Mark II or Mark V.
 - Mini donuts with a Donut Robot Mark II GP or Mark V GP
 - With the addition of a Mini Donut Hopper and Plunger, the Insider with Mark II or V can make mini donuts.
 - Using a Mark V and CRS submerger, this insider is also capable of making Donut 'Holes' and Mochi Donuts.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are certified to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

COMPONENTS OF THE INSIDER EXTENDED SYSTEM

- **Insider Clean-Air Cabinet** with Shelf Extension for yeast raised donuts.
- **Donut Robot® Fryer**, either **Mark II** or **Mark V**
- **Roto-Cooler** - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter (purchased separately)** - Quickly filters and refills shortening in the fryer.
- **FT42 Feed Table, Trays and Cloths (purchased separately)** - For making yeast raised donuts.



Donut Robot® Mark II



Donut Robot® Mark V



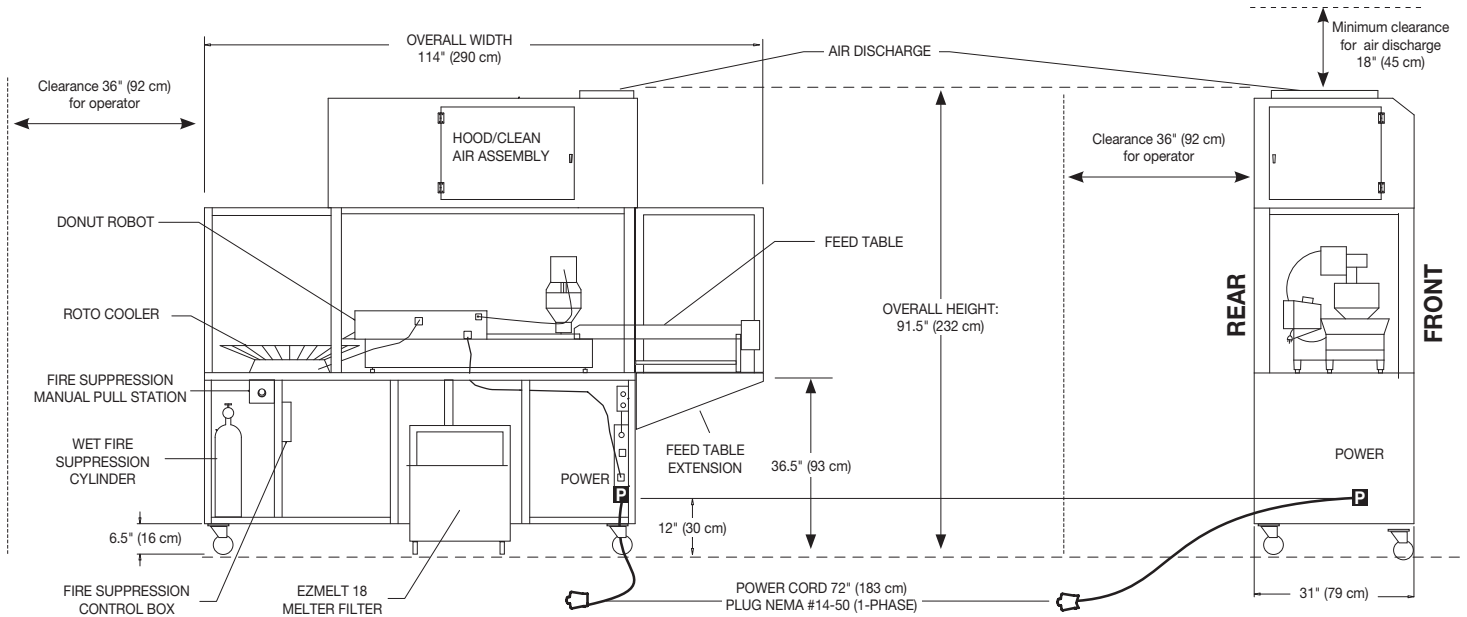
EZ Melt 18



Feed Table
(Trays/Cloths not shown)



Roto-Cooler



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Rear doors to enclose workspace at rear
- Clear polycarbonate viewing windows, hinged / sliding, for easy access and cleaning
- Heavy Duty 5" (127 mm) casters (feet optional).

STANDARD EQUIPMENT

- Insider Cabinet
- Donut Robot® fryer, either:
 - Donut Robot® Mark II [Web link](#)
 - Donut Robot® Mark V [Web link](#)
- Roto-Cooler donut collection tray [Web link](#)

EQUIPMENT PURCHASED SEPARATELY

- EZ Melt 18 melter-filter system (purchased separately) [Web link](#)
- Feed Table extension assembly
- Feed Table for raised donuts, with Trays and Cloths [Web link](#)
- Optional Mini Donut Kit (hopper and plunger for mini donuts) [Web link](#)
- Optional CRS system submerger for mochi donuts and ball donuts ('donut holes')

ELECTRICAL INFORMATION

- Single power connection
- 208-240V, 50-60hz, 1ph
 - Insider with Donut Robot® Mark II: up to 36 Amps
 - Insider with Donut Robot® Mark V: up to 50 Amps
- North America models supplied with NEMA#14-50 plug
- Worldwide voltages available

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear to allow room for operator, and to allow EZMelt 18 Melter Filter to roll out
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 18" (45 cm) overhead clearance for air discharge

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 91" W x 43" D x 89" H (231 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

CERTIFICATIONS

- Certified to UL-197, UL-710B, NSF-169, CSA C22.2.



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