



Belshaw's Donut Robot® fryers deposit, fry, turn, and dispense Cake Donuts, Mini Donuts, Mochi Donuts and Ball Donuts automatically. Training and labor requirements are minimal to produce high quality, consistent product.

- Donut size can be adjusted to make smaller or larger donuts.
- Frying time and temperature can be adjusted easily.
- The electronic controller maintains tight temperature control for a consistent product.
- Donut Robot® fryers can reduce oil absorption in comparison with kettle fryers.
- With the addition of a Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for making excellent raised donuts.
- Mark II and Mark II GP are also available as gas heated models. See [Donut Robot Mark II Gas](#) and [Donut Robot Mark II GP Gas](#).

MODEL SELECTION, STANDARD AND GP MODELS

- **Standard size donuts:** Donut Robot® Mark II or Mark V.
- **Standard size donuts AND mini donuts:** Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit. (Part # MK-1502-1)
- **Increased throughput of mini donuts:** Donut Robot® Mark II GP or Mark V GP for mini donuts only.
- **Ball donuts, Loukoumades:** choose Donut Robot Mark V or Mark V GP, with Ball Donut Kit.
- **Mochi donuts:** choose Donut Robot Mark V or Mark V GP, with Mochi Donut Kit.



↑ Donut Robot® Mark II - Mark II GP



↑ Donut Robot® Mark V - Mark V GP

CAPACITY	Cake Donuts	Mini Donuts	Ball Donuts
Estimated, per hour	@120 sec fry time	@90 sec fry time	@85 sec fry time
Mark II	30 dozen/hour (354 pcs)	79 dozen/hour (944 pcs)	
Mark II GP		102 dozen/hour (1220 pcs)	108 dozen/hour (1295 pcs)
Mark V	44 dozen/hour (530 pcs)	118 dozen/hour (1413 pcs)	
Mark V GP		151 dozen/hour (1806 pcs)	160 dozen/hour (1920 pcs)

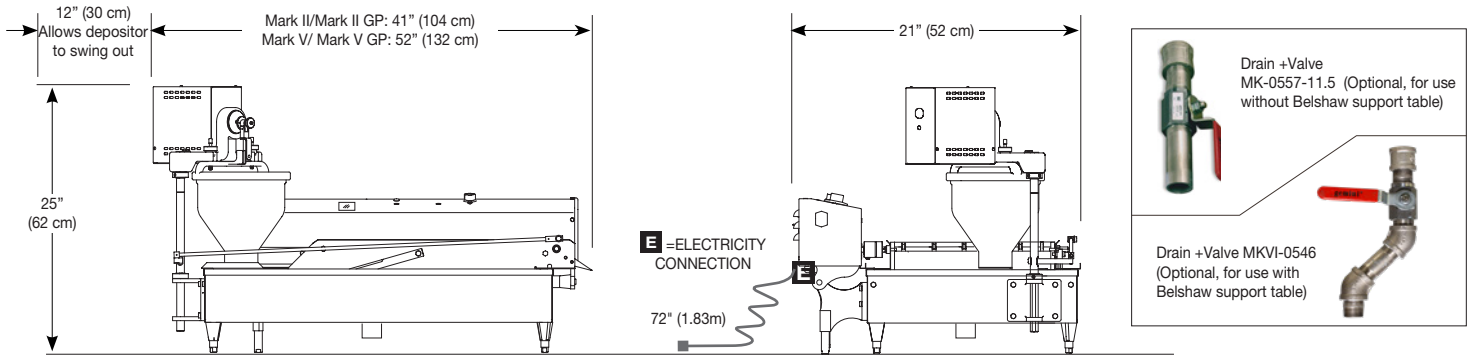
DONUT SIZE	Cake Donuts	Mini Donuts	Donut Balls
Estimated, maximum diameter			
	1 ⁹ / ₁₆ " PLAIN OR STAR PLUNGER	1 ¹³ / ₁₆ " PLAIN OR STAR PLUNGER	1" DOUBLE MINI PLUNGER
Mark II - Mark V	3³/₈" (86 mm)	3³/₄" (95 mm)	2" (51 mm)
Mark II GP - Mark V GP			2" (51 mm)
			1¹/₄" (32 mm)



WWW



VIDEO



STANDARD FEATURES

- Electric heat with high durability, low wattage-density heating element.
- High-accuracy electronic temperature controller.
- High temperature safety limit switch.
- Stainless steel conveyor with flight bar system for advancing donuts.
- Mark II and Mark V models:
 - Automatic depositor deposits two standard size cake donuts per conveyor row.
 - Conveyor flight bars are spaced 3 3/4" (95 mm) from center to center.
 - Customer can choose either 'Plain' or 'Star' plunger. (Star plunger makes ring donuts with a star shape around the center hole).
- Mark II GP and Mark V GP models:
 - Automatic depositor deposits 4 mini donuts per conveyor row.
 - Conveyor flight bars are spaced 3" (76mm) from 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 smaller to larger donuts (approx 20%).
- Ships with kettle drain and a cap. Drain and valve options are listed below. Without drain and valve, the best option for draining is the Filter-Flo Siphon accessory.
- Frying time dial for adjusting frying time for each donut.
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. (For GP models, 2 mini donuts per row instead of 4).
- Compatible with Belshaw's 'Insider' ventless cabinet.

OPTIONS AND ACCESSORIES

- **Drain and valve** options. These require a hole in the fryer's supporting table.
 - Part # MK-0557, straight drain, extends 13" (33cm) below the fryer.
 - Part # MK-0557-11.5, straight drain, extends 19" (48 cm) below the fryer.
 - Part # MKVI-0546, offset drain for use with Belshaw support table MK6-1005.
 - Part # MKVI-0547, offset drain for use with Belshaw support table MK6-1007.
- **Filter-Flo Siphon.** Alternative to EZMelt for filtering shortening. No drain/valve required.
- **Mini donut conversion kit,** Part #MK-1502-1. This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row on Mark II or Mark V. Changeover from standard to mini donuts takes less than one minute.
- **Roto-Cooler** (Item #22104). Rotating tray for collecting donuts after frying.
- **EZMelt 18.** Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- **Ball Donut Kit.** Ball plunger and CRS submerger for donut ball production (Mk V or Mk VGP).
- **Mochi Donut Kit.** Krinkle plunger and CRS submerger for mochi donuts (Mk V or Mk VGP).
- **FT42 Feed Table with trays and cloths.** Required for yeast-raised donut production.
- **Shortening Reserve Tank** (Item #MKV-1012). Container for holding oil or shortening above the fryer, allowing instant refills to fryer.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for ventilation hood and fire suppression 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
 - Plug: NEMA 14-30P
 - 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A
 - Plug: NEMA 15-30P
- **Mark V and Mark V GP**
 - 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
 - Plug: NEMA 14-50P
 - 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A
 - Plug: NEMA 15-30P
- Other 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 (810 x 305 x115 mm)
- 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 (1090 x 305 x115 mm)
- 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: 100

Mark II / Mark II GP

- Fryer: 45"x24"x18", 130 lbs (112x61x46cm, 59 kg)
- Depositor: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

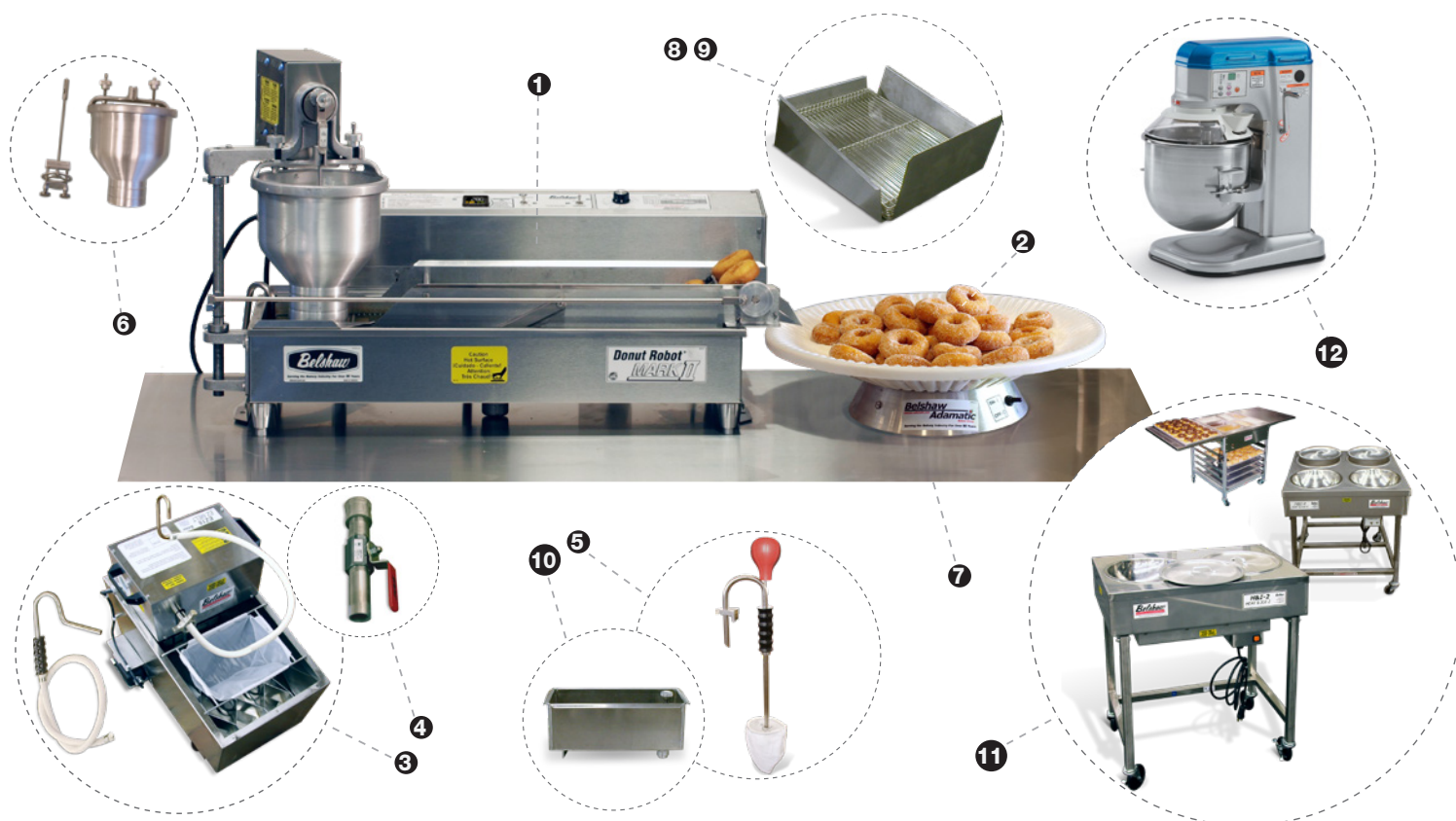
Mark V / Mark V GP

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

CERTIFICATIONS

- Certified to NSF-169, UL-197, CSA C22.2
- CE models available for European Union and other countries.

SAMPLE MARK II / MARK V BASIC SYSTEM for Cake Donuts and Mini Donuts



*North America item numbers shown. For international item numbers, contact Belshaw)

Required Equipment

Description

Item Numbers*

1	Donut Robot® Fryer	Mark II, 208-240V single phase	22602 (Plain plunger), 22601 (Star plunger), 22635 (1 ¹³ / ₁₆ " Plain plunger)
		Mark II GP, 208-240V single phase, for mini donuts	22604
		Mark V, 208-240V single phase	22650 (Plain plunger), 22652 (Star plunger), 22667 (1 ¹³ / ₁₆ " Plain plunger)
		Mark V GP, 208-240V single phase, for mini donuts	22653
2	Roto-Cooler	Collects and displays donuts after frying	22104
3	Filtration System	EZMelt 18	20504 (120v) or 20505 (208-240v)
4	Fryer Drain and Valve	Drains to EZMelt 18	MK-0557 or MK-0546 (with Belshaw Support Table)
5	Filter-Flo Siphon	Filters shortening using siphon pump	DR42-1048

Optional Equipment

6	Mini Donut Conversion Kit	Hopper and plunger set for mini donuts	MK-1502-1
7	Support Table for Fryer	With pre-machined holes and storage	MK6-1005
8	Rack Loader	Holds glazing screens (replaces Roto-Cooler)	86100 (not needed if Roto Cooler used)
9	Glazing Screens	Collect donuts after frying, 24-48 recommended	SL200-0004 (not needed if Roto Cooler used)
10	Shortening Reserve Tank	Warms shortening ready to insert into fryer	MKV-1012 (not needed if EZMelt filtration used)
11	Icing & Glazing options	H&I-2 (2-Bowl Icer) • H&I-4 (4-Bowl Icer)	84900112 • 84900114 (both 120v)
		DFC (Donut Finishing Center)	21754 (120v)
12	Mixer	BABG10, 10-Quart	21697

SAMPLE MARK II / MARK V EXTENDED SYSTEM for Cake and Yeast-Raised Donuts



Required Equipment

Description

Item Numbers*

*North America item numbers shown. For international item numbers, contact Belshaw

1	Donut Robot® Fryer, with automatic Cake Donut Depositor (depositor not shown above)	Mark II, 240v single phase	22602 (Plain plunger), 22601 (Star plunger), 22635 (1 ¹³ / ₁₆ " Plain plunger)
		Mark V, 240v single phase	22650 (Plain plunger), 22652 (Star plunger), 22667 (1 ¹³ / ₁₆ " Plain plunger)
	Filtration System	EZMelt 18	20504 (120v) or 20505 (208-240v)
3	Feed Table + Splash Guard	FT42 with safety guard	835203 + FT42-0516
4	Proofing Trays	For use with Feed Table, 20-60 recommended	FT42-0052
5	Proofing Cloths	For use with Feed Table, 20-60 recommended	FT100-0532
6	Support Table for Fryer	With pre-machined holes and storage	MK6-1005 or MK6-1007 if used with 3
7	Proofer, 17-shelf	New Cabinet Proofer with Dutch doors	CP1 (120v) CP2 (220v, 240v)
8	Proofer, 6-shelf (alternate)	TZ-6	20218 (208-240v)
9	Rack Loader	Holds glazing screens	86100
10	Glazing Screens	Collect donuts after frying, 30-60 recommended	SL200-0004
11	Fryer Drain and Valve	Drains to EZMelt 18	MKVI-0546 (or MKVI-0547 if used with MK6-1007 Support Table)

Optional Equipment

12	Glazer	HG18EZ + drain tray	22529
		H&I-2 (2-Bowl Icer)	84900112 (120v)
13	Icer (choose one)	H&I-4 (4-Bowl Icer)	84900114 (120v)
		DFC (Donut Finishing Center)	21754 (120v)
14	Jelly and Creme Injector	Autofiller	20600
15	Mixer	BABG20, 20 Quart	21698

FILTRATION

OPTION 1: Filter Flo Siphon (DR42-1048) + Shortening Reserve Tank (MKV-1012)

- Filter-Flo extracts and filters shortening from the fryer. A metal pan is needed to hold shortening after it passes through the Filter-Flo. The Shortening Reserve Tank keeps melted shortening above the fryer, making it easy to add more at any time.



OPTION 2: Melter-Filter (EZMelt 18) + Drain (MK-0546)

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter. The internal heating element keeps shortening liquid at approximately 250°F(120°C).



CAKE DONUTS

Roto-Cooler (22104)

- Attractive, continuously rotating tray that collects donuts automatically after frying. Position it just off the end of the fryer and it works by itself.



Mini donut kit (MK-1502-1)

- Includes hopper and double plunger, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts takes less than one minute.



YEAST-RAISED DONUTS

Support Table for Fryer (MK6-1005)

- Houses the Mark II or Mark V fryer, EZMelt 18 filtration system, and RL18 Rack Loader.
- With storage space for shortening, glaze, screens, and assorted items



Support for Feed Table (FT6-1004)

- Stand for the FT42 Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items.



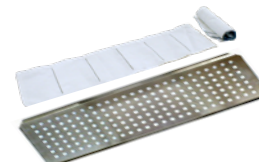
Feed Table (FT42)

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the fryer.



Proofing Trays (FT42-0052) & Proofing Cloths (FT100-0532)

- Place donuts on a Proofing Cloth and Proofing Tray, allow to rise in proofer, then transfer onto the Feed Table. Between 20 and 60 trays/cloths are recommended.



Rack Loader RL18 (#86100)

- Allows donuts to slide off the end of the fryer and fill up a stack of Glazing Screens with 24 donuts per screen. The screens can then be used for glazing, icing, or storing in a rack.



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. Each screen holds 2 dozen donuts. Minimum of 20 screens are recommended



ACCESSORY EQUIPMENT

Glazer + Drain Tray: (HG18EZ + HG18EZ-1002)

- Glazes 2 dozen donuts at a time on a glazing screen. The glaze applicator is supported on rails.
- The drain tray allows excess glaze to drain, as you glaze the next screen of donuts



Proofer (CP or TZ6)

- CP.** Belshaw's new 17-shelf Cabinet Proofer with 2 'Dutch' doors. Capacity approximately 51 dozen donuts per hour @ 40-minute proofing time. Requires 17 SL200-004 screens to support Proofing Trays and Cloths.
- Or TZ6.** 6-shelf version with 2 doors, and a top that doubles as a work surface. Capacity 18 doz/hr, also needs 6 SL200-0004 screens for Trays and Cloths.



Icer (H&I-2 or H&I-4) or Donut Finishing Center

- H&I-2 / H&I-4:** 2 or 4-bowl icers 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.
- DFC:** 3 air-warmed 1/3-size pans for icing, 4 unwarmed 1/4-size pans for sprinkles or other finishes + plenty of work and storage space.



Autofiller Donut Injector (#20600)

- Jelly, jam, custard and creme injector for donuts and pastry
- Includes 6-quart capacity hopper, with 7/16" nozzles
- 5/16" nozzles optional for donut "holes"
- Designed specially for donuts

