



# Donut Robot®

Mark II • Mark II Gas • Mark V  
Automatic Donut Fryers

A Donut Robot® is easier, more productive, more fun to use ~ and makes better quality donuts!

**EASIER.** Just fill up the hopper with donut batter, and leave the machine to itself. There's no standing over the fryer, no donut sticks and no turning or flipping.

**MORE PRODUCTIVE.** With a Donut Robot®, no time is lost manually depositing donuts, or taking donuts out with screens.

**MORE FUN TO USE.** Ask anyone who uses a Donut Robot® ~ the operator is free to do other jobs, while the machine is busy making donuts!

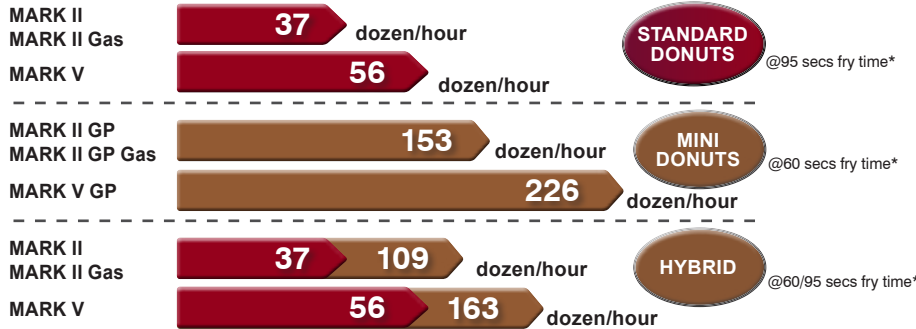
**MORE FUN TO WATCH.** A Donut Robot® is less bulky than an open kettle fryer and is an irresistible attraction to customers and passers-by!

**BETTER QUALITY DONUTS.** With a Donut Robot®, each donut is deposited at the right time, in the right place. Each donut is given the same amount of frying time and gently turned over at the same point. Because of the controlled conditions, donuts made on a Donut Robot® absorb up to 50% less shortening than they do in standard kettle fryers.



Donut Robot® Fryers deposit, fry, turn, and dispense cake donuts automatically, improving donut quality and reducing costs. Training and labor requirements are substantially reduced while high quality, consistent and repeatable donuts are produced time after time. Additionally, Donut Robot® fryers can reduce shortening use by up to 50% in comparison with kettle fryers. Donut Robot® fryers are fun to watch and always attract passers-by – improving foot traffic and impulse buys. Donut size, frying times and shortening temperature can be adjusted within a generous range.

**Donut Robot® estimated production rates per hour**



\*Production rates are estimates and may vary depending on size of donuts, frying time, oil temperature and percentage of capacity used. "Hybrid" models are standard machines, with addition of minidonut conversion kit for mini donuts.

**Cake Donuts and Raised Donuts**

Donut Robots can produce cake donuts right out of the box. In addition, you will need a way to filter your shortening ~ either an EZMelt18 Melter-Filter, or a Filter-Flo Siphon. A Roto Cooler is another popular accessory (see photo below). With a feed table and a set of cloths and trays, you can make excellent raised donuts. You can see all these accessories on the reverse page of this brochure.



Mark II GP



Mark II Gas



Mark V GP



Mark II with Roto Cooler



Roto-Cooler

**Mark II • Mark II Gas • Mark V (Standard Models)**

- Automatic cake donut depositor, synchronized at all times with fryer conveyor
- Aluminum hopper with 10 lbs (4.5kg) batter capacity
- Plain donut plunger, stainless steel, 1-9/16" (39.7mm) diameter.
- Deposits 2 donuts per conveyor row.
- Batter weight adjustment dial, allows variation from small to large donuts
- Stainless steel fryer kettle, easily removable from fryer outer casing
- High durability, low wattage-density heating elements
- Temperature adjustment dial (Thermostat)
- High temperature limit switch – cuts power to heating elements at approximately 450°F (232°C)
- Stainless steel conveyor ensures accuracy of frying time. Flight bar system for advancing donuts through fryer. Bars are spaced 3¾" (95mm) apart from center to center. Flight bars are round, 3/8" (9.5mm) diameter
- Automatic turning of donuts
- Automatic dispensing of fried donuts onto collection device such as Roto-Cooler
- 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
- Drain with cap (extended drain and valve are optional)
- Optional mini donut conversion kit enables production of either standard size or mini donuts (see Options at right)
- Mark II and Mark V are compatible with Belshaw Adamatic Insider Clean Air Cabinet. (Mark II Gas is not compatible)

**Mark II GP • Mark II GP Gas • Mark V GP (for fast production of Mini Donuts)**

- Double miniature plunger, each plunger 1" (54mm) diameter, stainless steel
- Deposits four mini donuts per conveyor row.
- On Mark IIGP and Mark VG, flight bars are spaced 3" (76mm) apart from center to center.
- On Mark 1GP, flight bars are spaced 2.25" (57mm) apart from center to center.
- Half-speed switch that reduces automatic cake donut deposits to 2 per row instead of 4.
- A GP model cannot produce standard size donuts
- Mark II GP and Mark V GP are compatible with Belshaw Adamatic Insider Clean Air Cabinet. (Mark II GP Gas is not compatible)
- Other features same as standard models

**Mark II Gas / Mark II GP Gas**

- Natural Gas and Liquid Propane models available
- Gas models require a small amount of 120V or 240V power to power the conveyor and depositor.
- Mark II Gas and Mark II GP Gas are not compatible with Belshaw Adamatic Insider Clean Air Cabinet

**Specifications – Mark II • 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
- Other worldwide voltages available
- Overall width: 41"W x 21"D x 25" H (104 x 52 x 62 cm)
- Shortening capacity by volume: 4.9 gallons (18.3 liter)
- Shortening capacity by weight: 35 lbs (16 kg)
- Total weight: 130 lbs (59 kg)
- Shipped in 2 cartons
- Fryer carton 44" x 24" x 18" Weight: 110 lbs
- Depositor carton 16" x 16" x 22" Weight: 24 lbs

**Specifications – Mark II Gas • Mark II GP Gas**

- 120 V, 50/60 Hz, 1 ph, 0.36 kW, 3.0 A
- 208-240 V, 50/60 Hz, 1 ph, 0.37-0.44 kW, 1.7-1.8 A
- Overall width: 41"W x 23"D x 30" H (104 x 58 x 76 cm)
- Shortening capacity by volume: 4.9 gallons (18.3 liter)
- Shortening capacity by weight: 35 lbs (16 kg)
- BTU/hr: 40,000
- Shipped in 2 cartons
- Fryer carton 56" x 36" x 36" Weight: 185 lbs
- Depositor carton 16" x 16" x 22" Weight: 25 lbs

**Specifications – Mark V • Mark V GP**

- 208-240 V, 50/60 Hz, 1 ph, 7.3-9.4 kW, 35.2 A
- 208-240 V, 50/60 Hz, 3 ph, 7.3-9.4 kW, 20.3-23.0 A
- Worldwide voltages available
- Overall width: 52"W x 21"D x 25" H (133 x 52 x 62 cm)
- Shortening capacity by volume: 10 gallons (38 liter)
- Shortening capacity by weight: 75 lbs (34 kg)
- Shipped in 2 cartons
- Fryer carton 55" x 24" x 18" Weight: 143 lbs
- Depositor carton 16" x 16" x 22" Weight: 25 lbs

**Certifications**



- 208-240V/60/1 and 208-240/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4
- CE compliant models available
- Donut Robot® Mark II Gas is not certified or CE compliant

### Basic options for Donut Robots®

- Extended drain with valve (Item# MK-0557)
- Mini donut conversion kit (Item#MK-1502-1). Kit includes hopper and double plunger, for depositing 4 mini donuts per conveyor row. Production rate for mini donuts is approximately 1400 mini donuts/hour at 60 seconds frying time. Changeover from standard to mini donuts and back again takes less than one minute
- Star plunger (Part Nbr: U1001S): the Star plunger makes a well-rounded center hole with a star pattern around it



Drain & Valve • Mini Donut Conversion Kit • Star Plunger

### Roto Cooler

- Collects and displays donuts fried on Donut Robots®. A large round rotating tray, attractively finished, and powered by a connection to the fryer. The Roto-Cooler is large enough to hold in excess of 75 standard size donuts, giving the operator plenty of time to leave the fryer working on its own. It can be filled with sugar for instant sugar coating of donuts. The tray is white polyethylene and easy to clean.



Roto-Cooler

### Shortening Reserve Tank

- Placed directly over the fryer, the SRT is a convenient container for heating shortening and dropping it directly into the fryer. It has a valve for easy control of how much shortening is dispensed. The SRT is not needed if an EZMelt is used (see below)



Shortening Reserve Tank (left)  
Filter Flo siphon (right)

### Filtering option 1: Filter Flo siphon

- Simple and effective siphon for extracting shortening from fryer, then filters as the shortening drains into a metal leakproof container.



EZMelt 18 shortening filter with refill hose

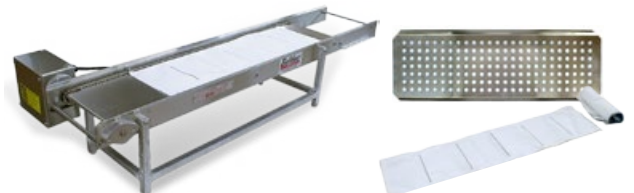
### Filtering option 2: EZMelt 18 with Refill Hose

- Using the EZ Melt saves time and effort every day. Shortening drains from the fryer directly through the long-life polypropylene filter, and pumps back in with a foot pedal. Filtering more regularly lengthens shortening life and reduces the cost of new shortening. Shortening cubes (if used) can be melted in the filter. The EZMelt keeps shortening warm at 250°F(120°C). The refill hose is a fixed hose from EZMelt to the fryer (Item# SM100-0507LH)

- [Melter-Filter: EZMelt 18](#)

### Raised donut equipment: Feed Table, Trays and Cloths

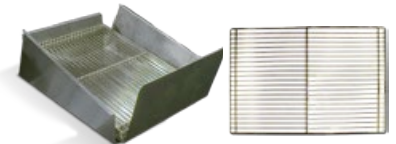
- The FT-42 Feed Table accepts yeast-raised donuts from a proofer such as Belshaw Adamatic's EP18/24. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-42. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. The process allows the donut maker to move about rather than standing in front of the fryer. 24 to 36 trays and cloths are recommended for raised donut production.



FT42 Feed Table, Tray and Cloth for raised donuts

### Raised donut equipment: Rack Loader and Glazing Screens

- The RL-18 Rack Loader is a labor saver for raised donut production. Donuts are collected onto glazing screens, ready for cooling on a baking rack, or direct transfer onto a Belshaw Adamatic glazer such as the HG18EZ.



Rack Loader and Glazing Screen

### Mark II / Mark V system for raised donuts

- The Mark II and Mark V can make better quality raised donuts than open kettle frying systems, because of the controlled frying which takes out the variations and errors which can otherwise happen. You can combine the Donut Robots with Belshaw Adamatic raised donut equipment such as:

- [Glazers: HG18C • HG18EZ](#)
- [Icers: H&I 2 • H&I 4 • Donut Finishing Center • ST-2 Finishing Table](#)
- [Proofer: EP18/24](#)



Donut Robot Mark II / Mark V Raised Donut System