DONUT ROBOT®
Mark II Gas • Mark II GP Gas

Belshaw Adamatic’s Donut Robot® Mark II Gas / Mark II GP Gas Fryers deposit, fry, turn, and dispense cake donuts and mini donuts automatically. These fryers use the same cake donut depositor and the same conveyor as Donut Robot® electric models, and produce donuts of the same high quality. Training and labor requirements are low, while consistent donuts are produced time after time by a single person. Donut Robot® fryers have been shown to reduce shortening use by up to 50% in comparison with kettle fryers. In addition, Donut Robot® fryers are fun to watch and are sure to attract passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.
- Models are available for natural gas or propane (specify when ordering)

MODEL SELECTION
- For standard size donuts: Donut Robot Mark II Gas
- For mini donuts: Donut Robot Mark II GP Gas
- For standard size donuts AND mini donuts: Donut Robot Mark II Gas with Mini Donut Hopper/Plunger Kit, Item #MK-1502-1

PRODUCTION CAPACITY ESTIMATES

<table>
<thead>
<tr>
<th></th>
<th>STANDARD DONUTS</th>
<th>MINI DONUTS</th>
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<tbody>
<tr>
<td>Mark II Gas</td>
<td>350 /hour</td>
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<tr>
<td>Mark II Gas (with Mini Donut Kit)</td>
<td>350 /hour</td>
<td>940 /hour</td>
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<tr>
<td>Mark II GP Gas</td>
<td></td>
<td>1220 /hour</td>
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- Estimates are based on full capacity at typical frying times of 120 seconds for standard donuts and 90 seconds for mini donuts. Capacity varies depending on frying time, product size, type of batter, and frying temperature.

YEAST-RAISED DONUTS
- The Donut Robot® Mark II Gas makes excellent yeast-raised donuts with the addition of accessories including FT42 Feed Table, Proofing Trays, and Proofing Cloths. For details see “Equipment for Mark II and Mark V systems”.
ACCESSORIES

- **Filter-Flo Siphon (Item #DR42-1048).** Durable large siphon with heat resistant handle and cone filter, for filtering shortening.
- **Roto-Cooler (Item #22104).** Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer.
- **Shortening Reserve Tank (Item #MKV-1012).** Small s/s container for holding shortening above the fryer, with valve for refilling fryer.
- **FT42 Extended Height Feed Table** with trays/cloths for raised donuts.

ELECTRICAL DATA

- **120 V, 50/60 Hz, 1 ph, 0.36 kW, 3 A**
- **240 V, 50/60 Hz, 1 ph, 0.36 kW, 1.5 A**

(Electrical supply is necessary to power the conveyor and depositor)

GAS DATA

- **Gas connection:** 1/2" NPT (Female); **Capacity:** 35,000 BTU/hr
- **Water Column**
  - Natural Gas @ 5-13 inches W.C.
  - Propane Gas @ 11-14 inches W.C.

CLEARANCE

- **18 inches (46 cm)** to any combustible material
- **2 inches (5 cm)** between machine and all construction
- **12 inches (30 cm)** at infeed for depositor to swing out
- **24 inches (61 cm)** at outfeed for Roto-Cooler or other receptacle

FRYING AREA AND SHORTENING CAPACITY

- **Frying area:** 32"L x 12"W x 4"D (81 x 30.5 x10 cm)
- **Shortening volume:** 6.6 gallons (25.2 liter)
- **Shortening weight:** 49.4 lbs (22.5 kg)

SHIPPING DATA (Freight class: 85)

- **Fryer carton:** 56"x40"x31", 226 lbs (142x102x79cm, 103 kg)
- **Depositor carton:** 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

CERTIFICATIONS

Propane models conform to: ANSI Z83.11-2016 / CSA 1.8-2016
All models conform to NSF-169. Intended for other than household use.