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 up to 3½" (90mm). Frying time and temperature can be changed easily. The Donut Robot® fries every donut for an equal amount of time, and the electronic controller maintains temperature very close to target (normally within 1°), resulting in more consistent product than available with 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)

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>Standard donuts @120 sec frytime</th>
<th>Mini donuts @90 sec frytime</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mark II</td>
<td>350 per hour (30 dozen)</td>
<td></td>
</tr>
<tr>
<td>Mark II GP</td>
<td></td>
<td>1220 per hour (102 dozen)</td>
</tr>
<tr>
<td>Mark II* with Minidonut Kit</td>
<td>350 per hour (30 dozen)</td>
<td>940 per hour (79 dozen)</td>
</tr>
<tr>
<td>Mark V</td>
<td>530 per hour (30 dozen)</td>
<td></td>
</tr>
<tr>
<td>Mark V GP</td>
<td></td>
<td>1800 per hour (151 dozen)</td>
</tr>
<tr>
<td>Mark V* with Minidonut Kit</td>
<td>530 per hour (30 dozen)</td>
<td>1400 per hour (118 dozen)</td>
</tr>
</tbody>
</table>

- *or Mark II Gas

**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® Automatic Fryers

Models
Mark II • Mark II GP • Mark V • Mark V GP

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
- NSF-169 ; ETL certified to UL-197, CSA C22.2 and NSF-4
- CE models available for European Union and other countries.

Serving bakeries for 95 years

BELSHAW ADAMATIC BAKERY GROUP 814 44th St NW, Suite 103, Auburn, WA 98001
Customer Service info@belshaw.com Technical Support service@belshaw.com
Phone 1-800-BELSHAW 800.578.2547 (+1)206.322.5474 ©2020

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The Spirit of Excellence
SAMPLE MARK II / MARK V BASIC SYSTEM
for Cake Donuts and Mini Donuts

Required Equipment

1. Donut Robot® Fryer
   - Mark II, 240V single phase
   - Mark II GP, 240V single phase, for mini donuts
   - Mark V, 240V single phase
   - Mark V GP, 240V single phase, for mini donuts
   Item Numbers:
   - 22602 (Plain plunger), 22601 (Star Plunger)
   - 22604
   - 22650 (Plain plunger), 22652 (Star Plunger)
   - 22653

2. Roto-Cooler
   - Collects and displays donuts after frying
   Item Number:
   - 22104

3. Filtration System
   - EZMelt 18
   Item Number:
   - 20504 (120v)

4. Fryer Drain and Valve
   - Drains to EZMelt 18
   Item Number:
   - MK-0557-11.5 (drain needs hole in table supporting fryer)

5. Filter-Flo Siphon
   - Filters shortening using siphon pump
   Item Number:
   - DR42-1048

Optional Equipment

6. Mini Donut Conversion Kit
   - Hopper and plunger set for mini donuts
   Item Number:
   - MK-1502-1

7. Support Table for Fryer
   - With pre-machined holes and storage
   Item Number:
   - MKG-1005

8. Rack Loader
   - Holds glazing screens (replaces Roto-Cooler)
   Item Number:
   - 86100 (not needed if Roto-Cooler used)

9. Glazing Screens
   - Collect donuts after frying, 24-48 recommended
   Item Numbers:
   - SL200-0004 (not needed if Roto Cooler used)
   - 8490014 (both 120v)

10. Shortening Reserve Tank
    - Warms shortening ready to insert into fryer
    Item Numbers:
    - MKV-1012 (not needed if EZMelt filtration used)

11. Icing & Glazing options
    - H&I-2 (2-Bowl Icer) • H&I-4 (4-Bowl Icer)
    - DFC (Donut Finishing Center)
    Item Numbers:
    - 84900112 • 84900114 (both 120v)
    - 21754 (120v)

12. Mixer
    - BABG10, 10-Quart
    Item Number:
    - 21697

*North America item numbers shown. For international item numbers, contact Belshaw)
SAMPLE MARK II / MARK V EXTENDED SYSTEM
for Cake and Yeast-Raised Donuts

**Required Equipment**

1. Donut Robot® Fryer, with automatic Cake Donut Depositor (depositor not shown above)
   - Mark II, 240v single phase
   - Item Numbers: 22602 (Plain plunger), 22601 (Star Plunger)

2. Filtration System
   - EZMelt 18
   - Item Number: 20504 (120v)

3. Feed Table + Splash Guard
   - FT42 with safety guard
   - Item Numbers: 835203 + FT42-0516

4. Proofing Trays
   - For use with Feed Table, 24-36 recommended
   - Item Number: FT42-0052

5. Proofing Cloths
   - For use with Feed Table, 24-36 recommended
   - Item Number: FT100-0532

6. Support Table for Fryer
   - With pre-machined holes and storage
   - Item Number: MK6-1005 (or MK6-1007 if used with 7)

7. Support Table
   - TZ-6
   - Item Number: 20218 (208-240v only)

8. Rack Loader
   - Holds glazing screens
   - Item Number: 86100

9. Glazing Screens
   - Collect donuts after frying, 24-48 recommended
   - Item Number: SL200-0004

10. Fryer Drain and Valve
    - Drains to EZMelt 18
    - Item Numbers: MKVI-0546 (or MKVI-0547 if used with MKVI-0547 Support Table)

**Optional Equipment**

11. Glazer
    - HG18EZ + drain tray
    - Item Number: 22569

12. Icer (choose one)
    - H&I-2 (2-Bowl Icer)
    - Item Number: 84900112 (120v)
    - H&I-4 (4-Bowl Icer)
    - Item Number: 84900114 (120v)
    - DFC (Donut Finishing Center)
    - Item Number: 21754 (120v)

13. Jelly and Creme Injector
    - Autofiller
    - Item Number: 20600

14. Mixer
    - BABG20, 20 Quart
    - Item Number: 21698

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

**Option 1: Filter Flo Siphon (DR42-1048) + Shortening Reserve Tank (MKV-1012)**
- Simple and effective siphon for extracting shortening from the fryer. The filter at the bottom cleans the shortening as it drains. A metal leakproof container is required to hold shortening after it passes through the Filter-Flo.

**Option 2: Melter-Filter (EZMelt 18) + Drain (MK-0557-11.5)**
- 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). (A different drain is used with Belshaw support table)

## 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. Minimum 20 trays / 25 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 (EP18/24 or TZ6)**
- EP18/24. 17-shelf proofer with 6 doors
- Or TZ6. 6-shelf version with 2 doors, and a top that doubles as a work surface
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes).

**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.
- BFG: 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
## Donut Robot® PLUNGERS AND ATTACHMENTS

(for all Donut Robot® Depositors, including Mark VI Dual Depositor)

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Plunger / Attachment</th>
<th>Plunger</th>
<th>Donut type</th>
</tr>
</thead>
<tbody>
<tr>
<td>U-1001</td>
<td>PLAIN PLUNGER</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1-9/16” Diameter</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• For standard Ring donuts. Also makes &quot;Old Fashion&quot; donuts using Old Fashion donut mix. Size is adjustable using the weight adjuster on the Donut Robot®, up to 3½” (89mm) diameter.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>U-1001S</td>
<td>STAR PLUNGER</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1-9/16” Diameter</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• The Star plunger makes the same size ring donuts as the Plain plunger, but produces a more consistent, rounder hole and a star pattern around the hole. Size is adjustable using weight adjuster on Donut Robot®, up to 3½” (89mm) diameter.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MK-1502-1</td>
<td>MINI DONUT CONVERSION KIT with Double Plunger for mini donuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• This is the standard hopper and plunger combination on Donut Robot GP models. You can use it with standard Donut Robot models to change back and forth between standard size donuts and mini donuts. It includes Mini Donut Hopper and Plunger as shown.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DR42-1018x1.563</td>
<td>DUNKERETTE ATTACHMENT</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Attaches to a 1-9/16” Plain or Star Plunger. Forms 2 half-donuts as shown. Size is adjustable using weight adjuster on Donut Robot®</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DR42-1016x1.563</td>
<td>NUGGET ATTACHMENT</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Attaches to a 1-9/16” Plain or Star Plunger. Produces 3 separate or joined balls, depending on the height of the hopper. Size is adjustable using weight adjuster on Donut Robot®</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DR42-1017x1.563</td>
<td>BALL ATTACHMENT</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Attaches to a 1-9/16” Plain or Star Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper. Size is adjustable using weight adjuster on Donut Robot®</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Attachments**

- Attachments are simple devices that divide the normal deposit into halves, thirds, or quarters. Attachments are inserted onto a Plain plunger or Star plunger.

**Plunger size and product weight**

- You can adjust the amount of batter deposited to make a larger or smaller donut, between the MIN and MAX weights shown below. Product weights are estimates only.

<table>
<thead>
<tr>
<th>Plunger Size</th>
<th>Product Size (per dozen, after frying)</th>
</tr>
</thead>
<tbody>
<tr>
<td>in</td>
<td>mm</td>
</tr>
<tr>
<td>1”</td>
<td>25.4mm</td>
</tr>
<tr>
<td>1-9/16”</td>
<td>39.7mm</td>
</tr>
</tbody>
</table>

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www.belshaw.com

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