

Type	<b>DONUT ROBOT®</b>
Models	Dual Depositor Kit for Donut Robot® Mark VI

## Description

The Dual Depositor Kit can be installed on the Mark VI fryer (or Mark VI 'Deep' fryer) at the time of manufacture, or can be retrofitted to existing Mark VI fryers.

The Dual Depositor Kit automatically deposits 4 cake donuts in each conveyor row of the Mark VI fryer. It is a labor-saving alternative to using a Belshaw Type F depositor and produces well-formed, high quality cake donuts. The operator has only to fill the hoppers with batter, and the depositors do the rest automatically.

The Dual Depositor Kit makes standard size ring donuts only. You cannot make mini donuts using the kit.

## About the Donut Robot® Mark VI system

- Donut Robot® Mark VI system: [Web Page](#)
- Donut Robot® Mark VI system: [Specifications](#)
- Donut Robot® Mark VI system: [Brochure](#)
- Donut Robot® Mark VI system: [Video](#)

## Production Capacity: up to 112 dozen/hr

- Donut Robot® Mark VI fryer with dual depositor: 112 dozen cake donuts per hour.
- Donut Robot® Mark VI 'Deep' fryer with dual depositor: 91 dozen cake donuts per hour (because Flight Bars are spaced further apart)

Production capacity is estimated at 95-second frying time. Actual production rate will vary depending on size and composition of donuts, frying time, frying temperature and percentage of capacity used.

## What is Included

- (2) Donut Robot® depositors. Each depositor is equipped with a hopper\* and 1-9/16" plunger. This plunger can normally produce ring donuts up to 3-1/2" average diameter, and 1-3/4 oz. average weight.
- 2 depositor mounting systems
- New motor, compatible with dual depositor system
- All necessary hardware such as nuts, bolts and washers
- Template for installing retrofit dual depositor kit. (for Retrofits only)

\* Note: Hopper is not compatible with standard Donut Robot hoppers

## Electrical

The Dual Depositor system connects directly to the Mark VI fryer and does not require any external power source. For retrofits, an experienced electrician or equipment technician may be needed to replace the fryer motor inside the control panel of the machine.

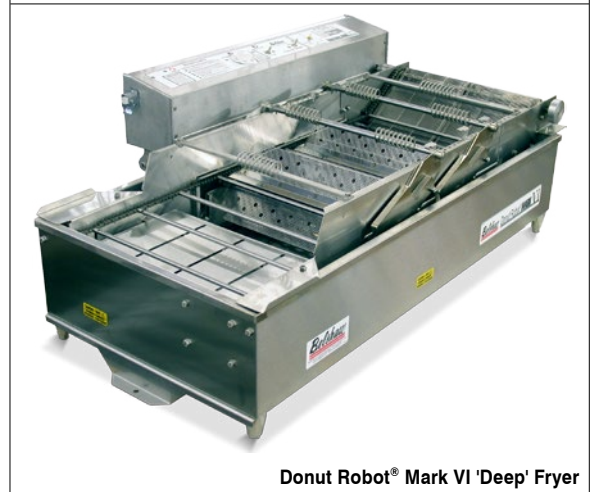
## Ordering information

Order the Dual Depositor kit from your Belshaw distributor using one of these part numbers

- **Part Number: MKVI-1300.** For pre-installation on new Mark VI fryers
- **Part Number: MKVI-1301.** Retrofit kit for existing Mark VI fryers



Donut Robot® Mark VI Fryer



Donut Robot® Mark VI 'Deep' Fryer



Donut Robot® Mark VI 'Deep' with 4-across Dual Depositor Kit installed

## 90 Years of Quality Donut & Bakery Equipment

### BELSHAW ADAMATIC BAKERY GROUP

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Auburn, WA 98001 USA

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info@belshaw.com

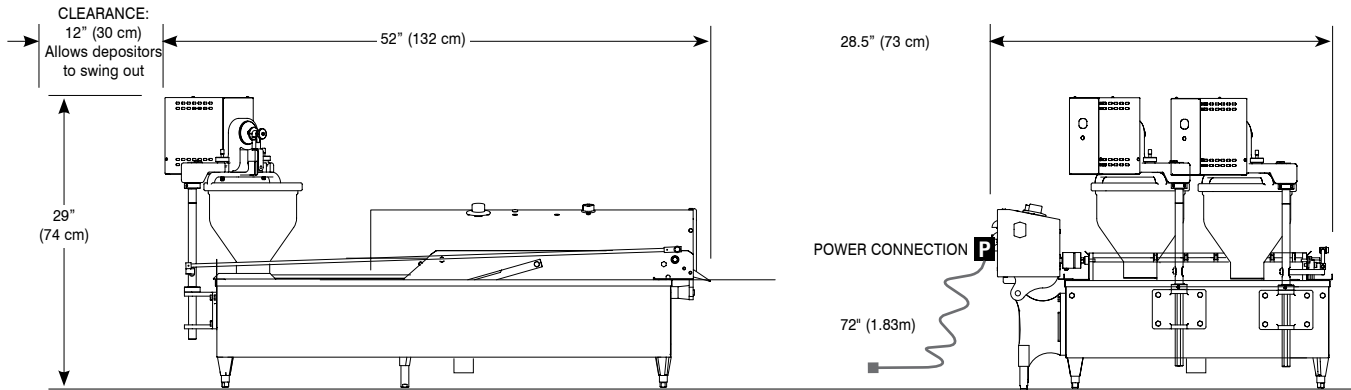
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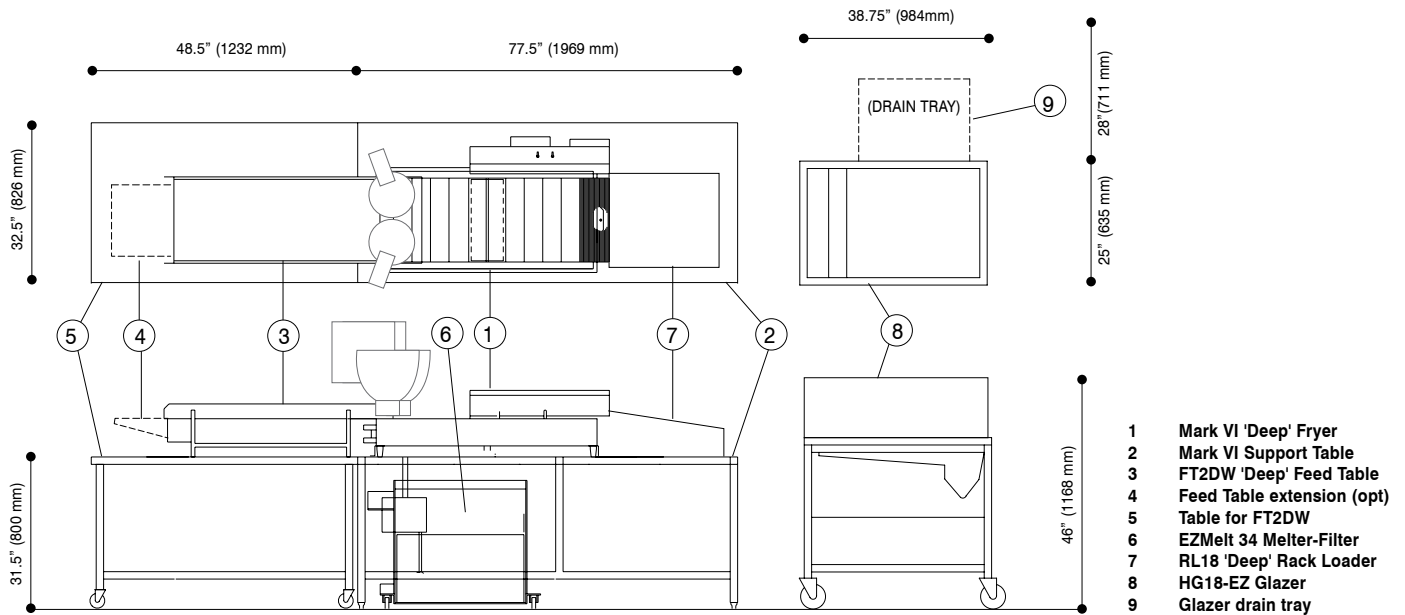
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### Mark VI 'Deep' w/ 4-across Dual Depositor Kit - Fryer only



### Mark VI w/ Dual Depositor Kit - as part of system



- 1 Mark VI 'Deep' Fryer
- 2 Mark VI Support Table
- 3 FT2DW 'Deep' Feed Table
- 4 Feed Table extension (opt)
- 5 Table for FT2DW
- 6 EZMelt 34 Melter-Filter
- 7 RL18 'Deep' Rack Loader
- 8 HG18-EZ Glazer
- 9 Glazer drain tray

#### SHIPPING DATA

#### New Mark VI Fryer With Dual Depositors

Shipped in 3 cartons. Freight class: 85

- Fryer: 55"x34"x20", 195 lbs (140x61x46cm, 65 kg)
- Depositors (2): 16"x16"x22", 25 lbs (41x41x56cm, 12 kg)

#### SHIPPING DATA

#### Dual Depositor Retrofit Kit only (Item #MKVI-1301)

Includes Dual depositors, with mounting kit and instructions

Shipped in 2 cartons. Freight class: 85

- Each carton 16"x16"x22", approx 35 lbs (41x41x56cm, 16 kg)

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