The Donut Robot® Mark VI automatic fryer forms part of Belshaw’s Mark VI Production System, the unique alternative to traditional donut frying. Compared with open kettle frying, the Mark VI system makes donut production faster and easier, with reduced labor cost. Less training is required to work the system efficiently, and more consistent quality is attainable. The automatic fryer can reduce shortening consumption by up to 50% compared to standard fryers. It provides identical frying conditions for each donut without an operator standing over the fryer and inserting, turning and lifting donuts out manually. Instead, it allows the operator to perform other tasks.

CAKE AND YEAST-RAISED DONUTS

- **Cake donuts:** The Mark VI system produces top quality cake donuts, using one of 2 methods, which can be chosen at the time of purchase:
  - Dual Donut Robot depositor – automatic, for Ring donuts only
  - Belshaw Type F electric depositor – hand operated for a full variety of cake donuts, including Crullers, Sticks, Krinkles, and more

There is no sacrifice in product quality – both cake and yeast-raised donuts can equal or surpass the best donuts made by standard kettle fryers.

- **Yeast-raised donuts:** The Mark VI produces excellent yeast-raised donuts, using its accessory Feed Table, Trays and Cloths to insert the donuts into the fryer. In addition to Ring donuts, these can include Berliners (or ‘Bismarcks’), Bars (‘Long Johns’), Twists and Fritters up to 3¼ inches (9.5 mm) in width.

‘STANDARD’ AND ‘DEEP’ MODELS

- **Mark VI Standard:** The standard Mark VI is designed for full size donuts up to 3½ inches (89 mm) in width. This can include Twists and Long Johns as well as Ring Donuts and Bismarcks. Flight bars are spaced every 3¾ inches (95 mm).

- **Mark VI Deep:** The ‘Deep’ model Mark VI is designed to accommodate extra large donuts up to 4¼ inches (108 mm) in width. Flight bars are spaced every 4¼ inches (114 mm). Mark VI Deep fries Twists and Long Johns as well as Ring Donuts and Bismarcks. The Mark VI Deep can also accommodate 2 turners when required. The second turner can be inserted or removed quickly as required (usually for French Cruller or ‘Old Fashioned’ donuts).

### Estimated Production Capacity

<table>
<thead>
<tr>
<th></th>
<th>Cake Donuts</th>
<th>Yeast Raised Donuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mark VI Standard</td>
<td>112 Dozen/hour</td>
<td>96 Dozen/hour</td>
</tr>
<tr>
<td>Mark VI Deep</td>
<td>91 Dozen/hour</td>
<td>78 Dozen/hour</td>
</tr>
</tbody>
</table>

Production capacity is estimated at 95-second frying time for Cake Donuts and 110 seconds for Yeast Raised Donuts. Actual production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.
MARK VI FRYER FEATURES
- Stainless steel construction with some aluminum components
- Stainless steel conveyor with flight bar system for advancing donuts
- Automatic turning and dispensing of donuts
- Holds 4 donuts per flight bar pocket
- On Mark VI Standard, conveyor flight bars are spaced 3¾ inches (95mm) from center to center. Flight bars are round, 3/8" (9mm) diameter.
- On Mark VI-Deep, the conveyor flight bars are spaced 4½ inches (114mm) from center-to-center to accommodate larger donuts.
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Thermostat temperature adjustment
- High durability, low wattage-density heating elements
- High temperature limit switch – cuts power at approximately 450°F (232°C)
- Kettle drain with cap (order extended drain and valve separately)

MARK VI FRYER OPTIONS
- Extended drain with valve (Item# MK-0546). The drain extends below the fryer and requires a hole in the fryer’s supporting table.
- 2 turner and 3 turner configurations available for Mark VI-DEEP
- See following pages for description of Mark VI system components, such as Type F Depositor or Dual Automatic Depositing system, Feed Table, Proofer, Icer, and other accessories.

VENTILATION AND FIRE SUPPRESSION
- Customer is responsible for installation of ventilation hood and/or fire suppression as required by local codes.

CERTIFICATIONS
- 208-240V/60/3 models are ETL certified to UL-197, CSA C22.2 and NSF-4

MARK VI FRYER SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>Mark VI Standard</th>
<th>Mark VI Deep</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRYING AREA</td>
<td>inches 43” x 20”</td>
<td>cm 109 X 51 cm</td>
</tr>
<tr>
<td>FRYING DEPTH</td>
<td>inches 4.5”</td>
<td>6.5”</td>
</tr>
<tr>
<td></td>
<td>cm 11 cm</td>
<td>17 cm</td>
</tr>
<tr>
<td>SHORTENING CAPACITY (by weight)</td>
<td>lbs 124 lbs</td>
<td>180 lbs</td>
</tr>
<tr>
<td></td>
<td>kg 57</td>
<td>82 kg</td>
</tr>
<tr>
<td>SHORTENING CAPACITY (by volume)</td>
<td>gallons 17 gal</td>
<td>24 gal</td>
</tr>
<tr>
<td></td>
<td>liters 63 L</td>
<td>92 L</td>
</tr>
</tbody>
</table>

ELECTRICAL DATA
- @ 208-240V, 50/60hz, 3ph
- amps 32.5 A - 37.2 A
- kilowatts 11.5 - 15.3 KW
- PLUG NEMA 15-50P (US/Canada)
- CORD 8 feet (2.5 m)
- (Other worldwide voltages may be available)

SHIPPING DIMENSIONS
- inches 56” x 34” x 20”
- cm 142 x 86 x 51 cm

SHIPPING WEIGHT
- lbs 190 lbs
- kg 86 kg

FREIGHT CLASS
- 85
- Outside US/Canada, plug to be supplied by customer
- Equipment may be crated or cartoned. Mark VI accessory equipment such as support tables, feed table, EZMelt, etc is not included in this estimate.

CLEARANCE
- 2 inches (5 cm) between machine and all construction

MARK VI SYSTEM – SAMPLE LAYOUT

VACUUM PUMP
(2) DONUT TURNERS
(3) 24” (610mm)
CONVEYOR
(4) FEED TABLE
(5) PROOFER
(6) ICECRAFTER
(7) GLAZER
(8) Support Table
(9) GLAZER DRAIN TRAY

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

Also available:
Belshaw Type F cake donut depositor
Donut Robot® Dual Depositor
Belshaw H&I Icers
Belshaw EP18/24 Proofer
SAMPLE MARK VI SYSTEM
for Cake and Yeast-Raised Donuts

![Diagram of MARK VI System](https://vimeo.com/belshaw/mark6)

### Required Equipment

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Item Numbers*</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1</strong> Fryer, Donut Robot® Mark VI</td>
<td>Standard for 3¾” donuts – Deep for 4½”</td>
<td>22680 (or 22680-1) 22685 (or 22685-1)</td>
</tr>
<tr>
<td><strong>2</strong> Filtration System</td>
<td>EZMelt 34</td>
<td>20512 (120v) or 20513 (240v)</td>
</tr>
<tr>
<td><strong>3</strong> Feed Table</td>
<td>FT2DW</td>
<td>83520102 835201021 (tall version)</td>
</tr>
<tr>
<td><strong>4</strong> Proofing Trays</td>
<td>For use w/ Feed Table, 36-60 recommended</td>
<td>FT6-0005</td>
</tr>
<tr>
<td><strong>5</strong> Proofing Cloths</td>
<td>For use w/ Feed Table, 36-60 recommended</td>
<td>FT2DW-0510</td>
</tr>
<tr>
<td><strong>6</strong> Support Table For Fryer</td>
<td>With pre-machined holes and storage</td>
<td>MK6-1005</td>
</tr>
<tr>
<td><strong>7</strong> Support Table For Feed Table</td>
<td>Mobile with extra storage space</td>
<td>FT6-1004</td>
</tr>
<tr>
<td><strong>8</strong> Rack Loader</td>
<td>Holds glazing screens</td>
<td>86100 861001 (tall version)</td>
</tr>
<tr>
<td><strong>9</strong> Glazing Screens</td>
<td>Collect donuts after frying, 36-60 recommended</td>
<td>SL200-0004</td>
</tr>
<tr>
<td><strong>10</strong> Fryer Drain and Valve</td>
<td>Drains to EZMelt 34</td>
<td>MKVI-0546</td>
</tr>
<tr>
<td><strong>11</strong> Type F Cake Donut Depositor</td>
<td>Hand operated, electric depositor for all plungers and varieties of cake donut</td>
<td>F00010001 0405 7SSx1-3/4 + 003SSx1-3/4 MKVI-1300</td>
</tr>
<tr>
<td><strong>12</strong> Donut Robot Dual Depositor</td>
<td>Operates automatically, for Ring Donuts only</td>
<td>22569 + HG18EZ-1002</td>
</tr>
</tbody>
</table>

### Optional Equipment

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Item Numbers*</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>13</strong> Glazer + Drain Tray</td>
<td>HG18EZ</td>
<td>22569 + HG18EZ-1002</td>
</tr>
<tr>
<td><strong>14</strong> Proofer</td>
<td>EP18/24, 17 shelf, mobile w/autowater</td>
<td>30136 (120v)</td>
</tr>
<tr>
<td><strong>15</strong> Icer</td>
<td>H&amp;I-4 (4-bowl) or HI18F (hi-production icer)</td>
<td>84900114 (H&amp;I-4, 120v) or 20024 (HI18F, 120v)</td>
</tr>
<tr>
<td><strong>16</strong> Jelly and Creme Injector</td>
<td>Autofiller, 120v</td>
<td>20660</td>
</tr>
<tr>
<td><strong>17</strong> Mixer</td>
<td>BABG20, 20 quart, 120V</td>
<td>21698</td>
</tr>
</tbody>
</table>
The drain tray allows excess glaze to drain. Glazes 2 dozen donuts at one time, on a glazing conveyor row (See below for Proofing Trays and Cloths). Deposits 4 cake donuts per conveyor row. Electrically powered, manually operated. Donuts are laid on a Proofing Cloth and Proofing Tray, allowed to rise 30-40 minutes, then transferred onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.

12. Dual Automatic Depositor: MKVI-1300
- Makes well formed ring donuts (only), using Plain or Star plunger
- Fill up the hoppers, the Mark VI deposits automatically
- Choose between Dual Automatic Depositor and Type F (See #11 at left)

- 17 shelf cabinet proofer with 6 separate doors
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes). Two EP18/24’s may be needed if operating at full capacity. A rack proofer may be substituted for full capacity operation.

16. Autofiller Donut Injector: #20600
- Jelly, jam, custard and creme injector for donuts and pastry.
- Fills 50–100 dozen donuts per hour
- Choice of 7/16” or 5/16” nozzles
- Simple to operate, no maintenance required
- Designed especially for donut production

Specifications are subject to change. Current version available from www.belshaw.com/retail