



Standard donuts



Mini donuts

2019
Insiders now available for yeast-raised donuts in addition to cake and mini

Above: Insider with Donut Robot® and Roto-Cooler with sample graphic wrap.
Inset: Mark II and Mark V GP. The Insider accepts Mark II, Mark II GP, Mark V or Mark V GP

The Insider is Belshaw's distinctive donut frying system that eliminates the need for a standard ventilation hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- The Insider saves the purchase and installation cost of a ventilation and fire suppression hood.
- The Insider can be moved from one place to another. The Insider includes an built-in air recycling system and no exterior ductwork is necessary.
- The Insider is designed to attract the interest of passers-by. With its large window viewing area and attractive appearance the Insider has great merchandising potential. Vehicle-style graphic wraps can be applied to top, bottom and side panels.
- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator has only to mix batter, fill the **Donut Robot®** hopper and bag donuts from the **Roto-Cooler**, a rotating tray that collects the donuts automatically.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are tested by ETL and listed to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

INSIDER COMPONENTS

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer**, either:
 - **Mark II** or **Mark V** (standard donuts) - **Mark II GP**, **Mark V GP** (mini donuts only)
- **Roto-Cooler**.
 - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter** (optional)
 - The EZMelt can be placed inside the cabinet directly below the fryer. It will quickly empty, filter and refill the shortening in the fryer.



Donut Robot® Mark II / Mark II GP



Donut Robot® Mark V / Mark V GP

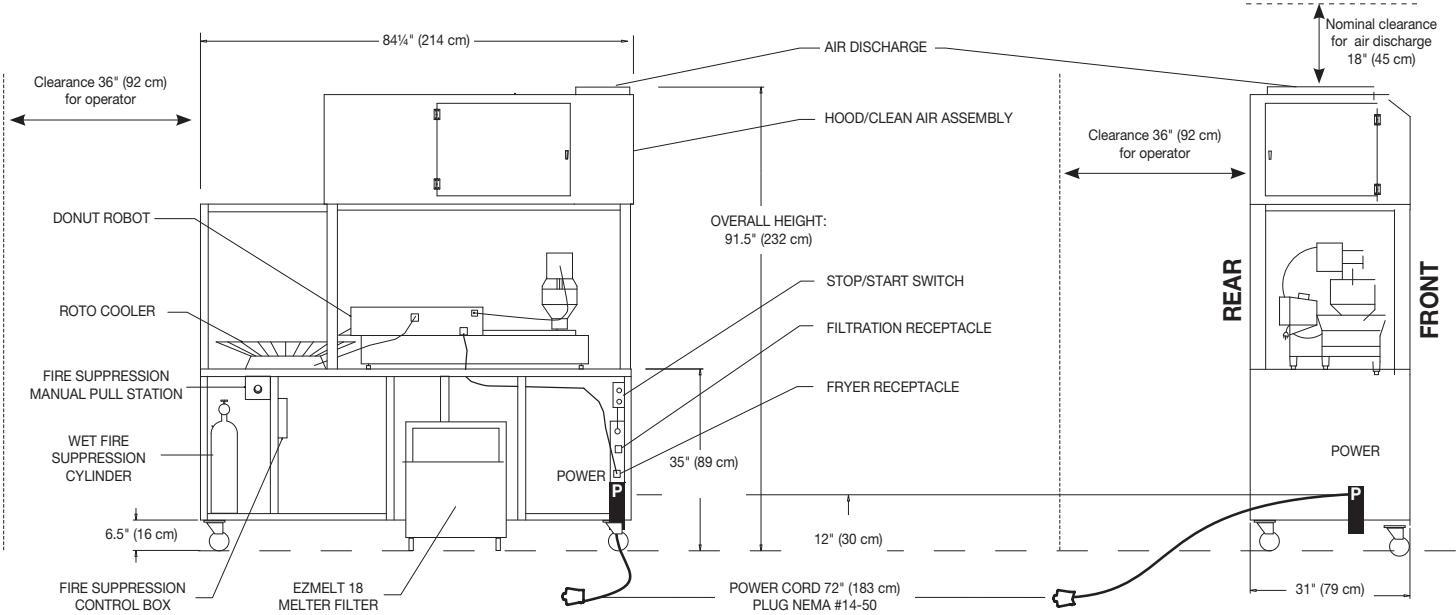


EZ Melt 18



Roto-Cooler

Serving bakeries for **95** years



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Donut Robot® fryer (specify model from list below) and Roto-Cooler
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Rear doors to enclose workspace at rear
- Removable clear polycarbonate viewing windows
- Heavy Duty 4" casters (feet optional)

COMPATIBILITY WITH DONUT ROBOT® FRYERS

Insider is compatible with Donut Robot® Mark II, Mark II GP, Mark V, or Mark V GP

- For standard size donuts, use Donut Robot® Mark II or Mark V
- For mini donuts, use Donut Robot® Mark II GP or Mark V GP
- To make standard size AND mini donuts, use Donut Robot® Mark II or Mark V, along with Mini Donut Hopper/Plunger Kit, Part #MK-1502-1
- See Donut Robot Mark II/Mark V spec sheet for specifications
- Insider is not compatible with gas heated Donut Robot® Gas Mark II/Mark II GP

DONUT ROBOT® FRYERS – CAPACITY ESTIMATES

- Because of extra length, Mark V makes donuts 50% faster than Mark II

	Standard donuts @120 sec frytime	Mini donuts @90 sec frytime
Mark II	350 per hour (30 dozen)	
Mark II GP		1220 per hour (102 dozen)
Mark II with Minidonut Kit	350 per hour (30 dozen)	940 per hour (79 dozen)
Mark V	530 per hour (45 dozen)	
Mark V GP		1800 per hour (151 dozen)
Mark V with Minidonut Kit	530 per hour (45 dozen)	1400 per hour (118 dozen)

OTHER EQUIPMENT

- EZ Melt 18 melter-filter system (purchased separately)
- Feed table and extension available for yeast raised donuts

ELECTRICAL INFORMATION

- Single power connection
- 208-240V, 50-60hz, 1ph
 - Insider with Donut Robot® Mark II/Mark II GP: up to 36 Amps
 - Insider with Donut Robot® Mark V/Mark V GP: up to 50 Amps
- North America models supplied with NEMA#14-50 plug
- All worldwide voltages available

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear for operator
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 29" (74 cm) overhead clearance for air discharge (nominal)
- 24" added space at the infeed end is required if extension for raised donuts is chosen

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 90" W x 43" D x 89" H (229 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

STANDARDS CERTIFICATION



- Certified by ETL #68183 to UL-197, UL-710B, NSF-169, CSA C22.2.
- CE models available for European Union and other countries

Serving bakeries for **95** years

www.belshaw.com