



← Donut Robot® Mark II (shown with Roto-Cooler)

Belshaw's Donut Robot® fryers deposit, fry, turn, and dispense Cake Donuts, Mini Donuts, Mochi Donuts and Ball Donuts automatically. Training and labor requirements are minimal to produce high quality, consistent product.

- Donut size can be adjusted to make smaller or larger donuts.
- Frying time and temperature can be adjusted easily.
- The electronic controller maintains tight temperature control for a consistent product.
- Donut Robot® fryers can reduce oil absorption in comparison with kettle fryers.
- With the addition of a Feed Table, Proofing Trays, and Proofing Cloths, Mark II and Mark V are suitable for making excellent raised donuts.
- Mark II and Mark II GP are also available as gas heated models. See [Donut Robot Mark II Gas](#) and [Donut Robot Mark II GP Gas](#).

MODEL SELECTION, STANDARD AND GP MODELS

- **Standard size donuts:** Donut Robot® Mark II or Mark V.
- **Standard size donuts AND mini donuts:** Donut Robot® Mark II or Mark V, with optional Mini Donut Hopper/Plunger Kit. (Part # MK-1502-1)
- **Increased throughput of mini donuts:** Donut Robot® Mark II GP or Mark V GP for mini donuts only.
- **Ball donuts, Loukoumades:** choose Donut Robot Mark V or Mark V GP, with Ball Donut Kit.
- **Mochi donuts:** choose Donut Robot Mark V or Mark V GP, with Mochi Donut Kit.



↑ Donut Robot® Mark II - Mark II GP



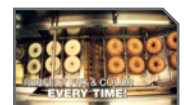
↑ Donut Robot® Mark V - Mark V GP

| CAPACITY Estimated, per hour | Cake Donuts @120 sec fry time | Mini Donuts @90 sec fry time | Ball Donuts @85 sec fry time |
|---------------------------------|----------------------------------|---------------------------------|---------------------------------|
| Mark II | 30 dozen/hour (354 pcs) | 79 dozen/hour (944 pcs) | |
| Mark II GP | | 102 dozen/hour (1220 pcs) | 108 dozen/hour (1295 pcs) |
| Mark V | 44 dozen/hour (530 pcs) | 118 dozen/hour (1413 pcs) | |
| Mark V GP | | 151 dozen/hour (1806 pcs) | 160 dozen/hour (1920 pcs) |

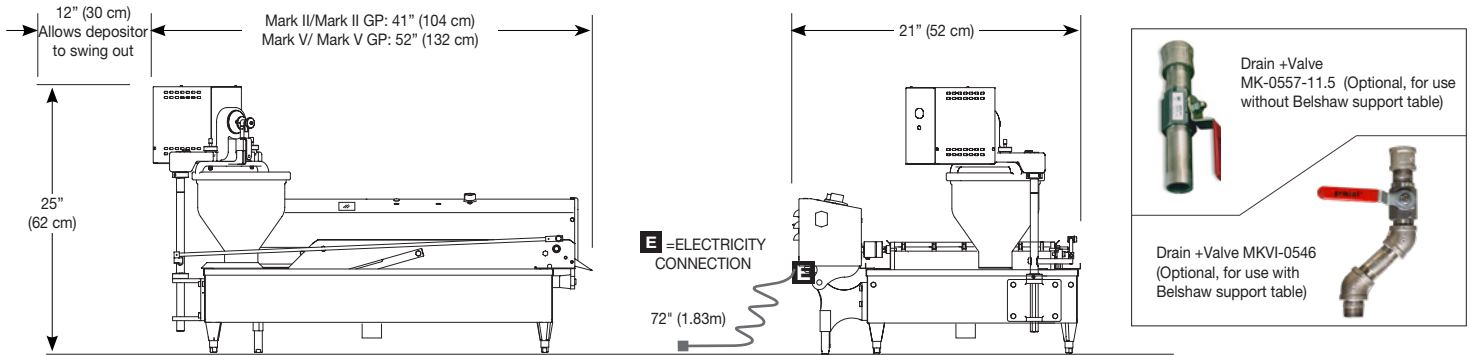
| DONUT SIZE Estimated, maximum diameter | Cake Donuts | Mini Donuts | Donut Balls |
|-------------------------------------------|--------------------------------------------------------|---------------------------------------------------------|------------------------|
| | 1 ⁹ / ₁₆ " PLAIN OR STAR PLUNGER | 1 ¹³ / ₁₆ " PLAIN OR STAR PLUNGER | 1" DOUBLE MINI PLUNGER |
| Mark II - Mark V | 3 ³ / ₈ " (86 mm) | 3 ³ / ₄ " (95 mm) | 2" (51 mm) |
| Mark II GP - Mark V GP | | | 2" (51 mm) |



WWW



VIDEO



STANDARD FEATURES

- Electric heat with high durability, low wattage-density heating element.
- High-accuracy electronic temperature controller.
- High temperature safety limit switch.
- Stainless steel conveyor with flight bar system for advancing donuts.
- Mark II and Mark V models:
 - Automatic depositor deposits two standard size cake donuts per conveyor row.
 - Conveyor flight bars are spaced 3¼" (95 mm) from center to center.
 - Customer can choose either 'Plain' or 'Star' plunger. (Star plunger makes ring donuts with a star shape around the center hole).
- Mark II GP and Mark V GP models:
 - Automatic depositor deposits 4 mini donuts per conveyor row.
 - Conveyor flight bars are spaced 3" (76mm) from center to center.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity (or 10 qt / 9.5 liter)
- Batter weight adjustment dial, allows variation from smaller to larger donuts (approx 20%).
- Ships with kettle drain and a cap. Drain and valve options are listed below. Without drain and valve, the best option for draining is the Filter-Flo Siphon accessory.
- Frying time dial for adjusting frying time for each donut.
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. (For GP models, 2 mini donuts per row instead of 4).
- Compatible with Belshaw's 'Insider' ventless cabinet.

OPTIONS AND ACCESSORIES

- **Drain and valve** options. These require a hole in the fryer's supporting table.
 - Part # MK-0557, straight drain, extends 13" (33cm) below the fryer.
 - Part # MK-0557-11.5, straight drain, extends 19" (48 cm) below the fryer.
 - Part # MKVI-0546, offset drain for use with Belshaw support table MK6-1005.
 - Part # MKVI-0547, offset drain for use with Belshaw support table MK6-1007.
- **Filter-Flo Siphon.** Alternative to EZMelt for filtering shortening. No drain/valve required.
- **Mini donut conversion kit,** Part #MK-1502-1. This kit includes hopper and double plunger used on 'GP' models, for depositing 4 mini donuts per conveyor row on Mark II or Mark V. Changeover from standard to mini donuts takes less than one minute.
- **Roto-Cooler** (Item #22104). Rotating tray for collecting donuts after frying.
- **EZMelt 18.** Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. Requires drain and valve.
- **Ball Donut Kit.** Ball plunger and CRS submerger for donut ball production (Mk V or Mk VGP).
- **Mochi Donut Kit.** Krinkle plunger and CRS submerger for mochi donuts (Mk V or Mk VGP).
- **FT42 Feed Table with trays and cloths.** Required for yeast-raised donut production.
- **Shortening Reserve Tank** (Item #MKV-1012). Container for holding oil or shortening above the fryer, allowing instant refills to fryer.

VENTILATION AND FIRE SUPPRESSION

- Customer is responsible for ventilation hood and fire suppression required by local codes.

ELECTRICAL DATA

- **Mark II and Mark II GP**
 - 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
 - Plug: NEMA 14-30P
 - 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A
 - Plug: NEMA 15-30P
- **Mark V and Mark V GP**
 - 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
 - Plug: NEMA 14-50P
 - 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A
 - Plug: NEMA 15-30P
- Other 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 (810 x 305 x115 mm)
- 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 (1090 x 305 x115 mm)
- 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: 100

Mark II / Mark II GP

- Fryer: 45"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

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