

The Donut Robot Mark VI conveyor fryer forms part of Belshaw's Mark VI Production System. It produces consistent quality products with minimal labor and training. The Mark VI system allows for significant donut throughput in a small amount of space.

### 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:

- **Donut Robot dual automatic depositors** – 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

• **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, the system can produce Berliners ('Bismarcks'), Bars ('Long Johns'), Twists and Fritters.

### MARK VI MODELS

• **Mark VI Standard with 3¾" conveyor:** For donuts up to 3½ inches (89 mm) width. Flight bars are spaced every 3¾ inches (95 mm). Accepts Long Johns and Twists up to 8 inches.

• **Mark VI Standard with 4½" conveyor:** For large donuts up to 4 inches (102 mm) width. Flight bars are spaced every 4½ inches (114 mm). Accepts Long Johns and Twists up to 8 inches.

• **Mark VI Deep:** The 'Deep' model Mark VI is designed to accommodate large donuts up to 4 inches (102mm) in width. Flight bars are spaced every 4½ inches (114 mm). The Mark VI Deep can also accommodate 2 turners (optional). The second turner can be inserted or removed quickly as required for French Cruller, 'Old Fashioned' and other specialty donuts.

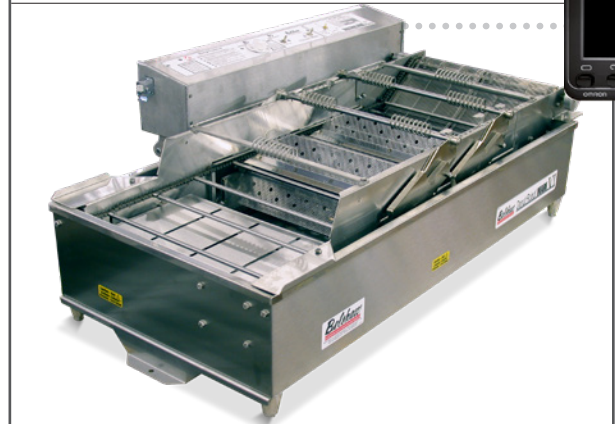
### PRODUCTION CAPACITY

@120-second frying time (estimated)

	Conveyor spacing	Donuts per hour
Mark VI Standard	3¾" (95 mm)	88 dozen (1060 pieces)
Mark VI Deep	4½" (114 mm)	72 dozen (863 pieces)
Mark VI Deep	4½" (114 mm)	72 dozen (863 pieces)



Donut Robot® Mark VI Standard (3¾ inch conveyor shown)



Donut Robot® Mark VI Deep



Mark VI Standard with Type F Depositor



Mark VI Deep with Dual Automatic depositors (for Ring donuts only)

**Electronic Heat Controller**  
maintains steady temperature

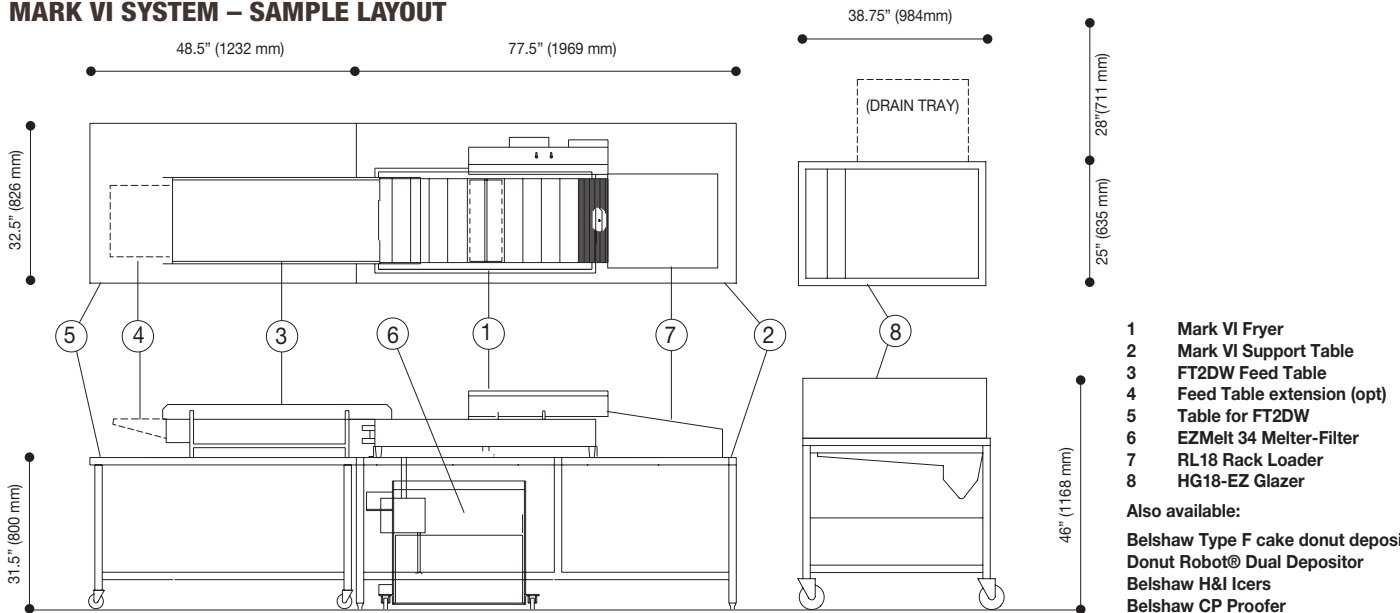


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VIDEO

### MARK VI SYSTEM – SAMPLE LAYOUT



- 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

Also available:  
 Belshaw Type F cake donut depositor  
 Donut Robot® Dual Depositor  
 Belshaw H&I Icers  
 Belshaw CP Proofer

### 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).
- Mark VI Standard: conveyor may be chosen with flight bars spaced 3¾ inches (95mm) or 4½" (114 mm), from center-to-center.
- Mark VI-Deep: Conveyor flight bars are spaced 4½ inches (114mm) from center-to-center to accommodate larger donuts.
- Adjustable frying times from approximately 65 to 360 seconds.
- High-accuracy electronic temperature controller.
- High durability, low wattage-density heating elements.
- High temperature safety limit switch.

### 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
- Dual Automatic Depositing system (or Type F Depositor)

### MARK VI SYSTEM COMPONENTS (see layout diagram above)

- EZMelt 34 filtration system
- RL24 Rack Loader for loading donuts onto glazing screens after frying
- Feed Table with Trays and Cloths
- Support table for fryer, EZMelt 34 and Rack Loader
- Support table for Feed Table
- Proofer, Icer, Glazer, Jelly Injector 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

- Certified to UL-197, CSA C22.2, NSF-169.
- CE models available.

### MARK VI FRYER SPECIFICATIONS

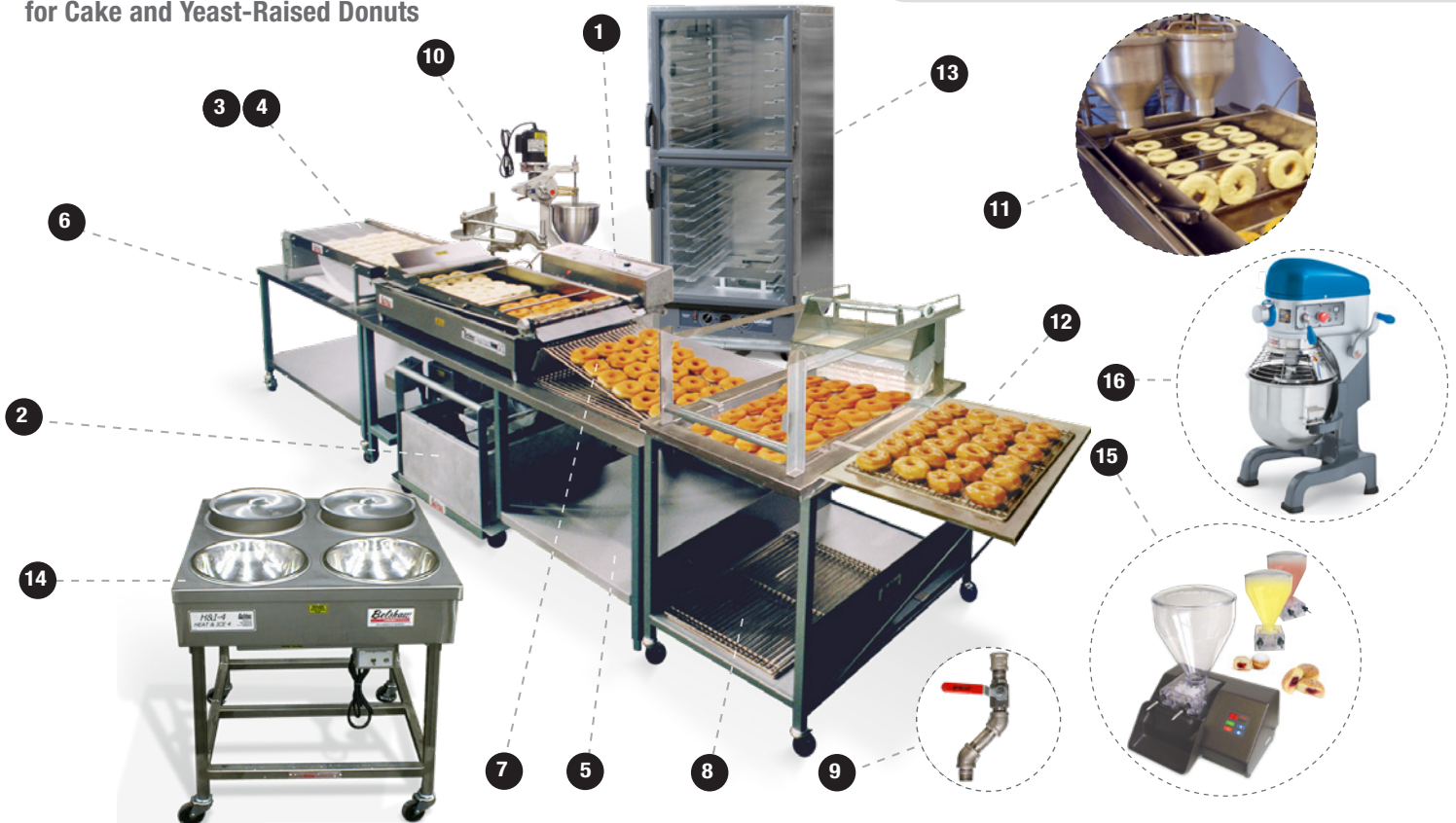
		MARK VI Standard	MARK VI Deep
<b>FRYING WIDTH</b> <i>(width available for frying)</i>	inches	16"	
	cm	406 mm	
<b>FRYING DEPTH</b>	inches	4.5"	6.5"
	cm	114 mm	165 mm
<b>SHORTENING CAPACITY</b> <i>(by weight, approximate)</i>	lbs	124 lbs	180 lbs
	kg	57 kg	82 kg
<b>SHORTENING CAPACITY</b> <i>(by volume, approximate)</i>	gallons	17 gal	24 gal
	liters	63 L	92 L
<b>ELECTRICAL DATA</b>			
<b>@ 208-240V, 50/60hz, 3ph</b>	amps	32.5 A - 37.2 A	
	kilowatts	11.5 - 15.3 KW	
<b>PLUG</b>		NEMA 15-50P (US/Canada) <sup>1</sup>	
<b>CORD</b>		6 feet (1.83 m)	
(Other worldwide voltages may be available)			
<b>SHIPPING DIMENSIONS</b> <sup>2</sup> <i>(estimated)</i>	inches	56" x 34" x 20"	
	cm	142 x 86 x 51 cm	
<b>SHIPPING WEIGHT</b> <sup>2</sup> <i>(estimated)</i>	lbs	190 lbs	200 lbs
	kg	86 kg	91 kg
<b>FREIGHT CLASS</b> <sup>*</sup> <i>(estimated)</i>		100	
1 Outside US/Canada/Mexico, plug to be supplied by customer			
2 Equipment may be crated or cartoned. Mark VI options and accessory equipment including depositors, support tables, feed table, EZMelt, etc is not included in this estimate.			

### CLEARANCE

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

### SAMPLE MARK VI SYSTEM for Cake and Yeast-Raised Donuts

VIDEO: <https://vimeo.com/belshaw/mark6>



Required Equipment	Description	Item Numbers* (Mark VI Standard System)	Item Numbers* (Mark VI 'Deep')
1	Fryer, Donut Robot® Mark VI	22680 (or 22680-1)	22685 (or 22685-1)
2	Filtration System	20512 (120v) or 20513 (240v)	
3	Feed Table	83520102	835201021 (tall version)
4	Proofing Trays / Cloths	FT6-0005 / FT2DW-0510	
5	Support Table For Fryer	MK6-1005	
6	Support Table For Feed Table	FT6-1004	
7	Rack Loader	86100	861001 (tall version)
8	Glazing Screens	SL200-0004	
9	Fryer Drain and Valve	MKVI-0546	
EITHER >	10	Type F Cake Donut Depositor	F00010001
	Column Mounting System	0405	
	1-3/4" Plain Plunger + Cylinder	7SSx1-3/4 + 0035SSx1-3/4	
OR >	11	Donut Robot Dual Depositor	MKVI-1300
<b>Optional Equipment</b>			
12	Glazer +Drain Tray	HG18EZ	22569
13	Proofer	EP18/24, 17 shelf, mobile w/autowater	30122 (240v)
14	Icer	H&I-4 (4-bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20024 (HI18F, 120v)
15	Jelly and Creme Injector	Autofiller, 120v	20600
16	Mixer	BABG20, 20 quart, 120V	21698

<p><b>1a Donut Robot® Mark VI</b></p> <ul style="list-style-type: none"> <li>Automatic fryer with 3¾" (95mm) spacing, single turner</li> <li>Capacity approx 110 dozen donuts/hour</li> </ul>		<p><b>1b Donut Robot® Mark VI-Deep</b></p> <ul style="list-style-type: none"> <li>Automatic fryer with 4½" (114mm) spacing, optional extra turner available</li> <li>Capacity approx 90 dozen donuts/hour</li> </ul>	
<p><b>2 Melter-Filter: EZMelt 34</b></p> <ul style="list-style-type: none"> <li>Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter with internal heat element.</li> </ul>		<p><b>3 Feed Table</b></p> <ul style="list-style-type: none"> <li>Accepts yeast-raised donuts on Proofing Trays/ Cloths and drops them automatically into the Mark VI fryer. (See below for Proofing Trays and Cloths)</li> </ul>	
<p><b>4 Proofing Trays (FT6-0005) &amp; Proofing Cloths (FT2DW-0510)</b></p> <ul style="list-style-type: none"> <li>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.</li> </ul>		<p><b>5 Support Table for Fryer: MK6-1005</b></p> <ul style="list-style-type: none"> <li>Houses the Mark VI fryer, EZMelt 34 filtration system, and RL18 Rack Loader.</li> <li>Storage space under table</li> </ul>	
<p><b>6 Support Table for Feed Table: FT6-1004</b></p> <ul style="list-style-type: none"> <li>Houses the Feed Table</li> <li>Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items</li> </ul>		<p><b>7 Rack Loader RL18: #86100/#861001</b></p> <ul style="list-style-type: none"> <li>Allows donuts to slide down and fill up a Glazing Screen with 24 donuts.</li> <li>For standard Mark VI, Item #86100</li> <li>For Mark VI-Deep, Item #861001</li> </ul>	
<p><b>8 Glazing Screens: SL200-0004</b></p> <ul style="list-style-type: none"> <li>Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Holds 2 dozen donuts. A minimum of 25 screens are recommended</li> </ul>		<p><b>9 Fryer Drain &amp; Valve: MKVI-0546</b></p> <ul style="list-style-type: none"> <li>Heavy duty drain assembly with sturdy insulated valve handle for draining shortening into EZMelt 34 Melter-Filter.</li> </ul>	
<p><b>10 Type F Depositor (+Plunger/ Cylinders +Mounting System)</b></p> <ul style="list-style-type: none"> <li>Electrically powered, manually operated depositor for a full range of cake donuts</li> <li>Deposits 4 cake donuts per conveyor row</li> <li>Choose between Type F and Dual Automatic Depositor (See #12 at right)</li> </ul>		<p><b>11 Dual Automatic Depositor: MKVI-1300</b></p> <ul style="list-style-type: none"> <li>Makes well formed ring donuts (only), using Plain or Star plunger</li> <li>Fill up the hoppers, the Mark VI deposits automatically</li> <li>Choose between Dual Automatic Depositor and Type F (See #11 at left)</li> </ul>	
<p><b>12 Glazer +Drain Tray: HG18EZ +HG18-0002</b></p> <ul style="list-style-type: none"> <li>Glazes 2 dozen donuts at one time, on a glazing screen. The glaze applicator is supported on rails, reducing strain on the operator.</li> <li>The drain tray allows excess glaze to drain off donuts</li> </ul>		<p><b>13 Proofer: CP Cabinet Proofer</b></p> <ul style="list-style-type: none"> <li>17 shelf cabinet proofer with 'Dutch' doors</li> <li>Capacity approximately 51 dozen donuts per hour (@ proofing time of 40 minutes). Two proofers may be needed if operating at full capacity. A rack proofer may be substituted for full capacity operation.</li> </ul>	
<p><b>14 Icer: H&amp;I-4 or HI18F</b></p> <ul style="list-style-type: none"> <li><b>H&amp;I-4:</b> 4-bowl icer for hand dipping donuts. 13" bowls are water-warmed for the best possible icing condition for donuts.</li> <li><b>HI18F:</b> High production icer. Ices one 17"x 25" screen or 18"x26" baking pan in under 1 minute.</li> </ul>		<p><b>15 Autofiller Donut Injector: #20600</b></p> <ul style="list-style-type: none"> <li>Jelly, jam, custard and creme injector for donuts and pastry.</li> <li>Fills 50-100 dozen donuts per hour</li> <li>Choice of 7/16" or 5/16" nozzles</li> <li>Simple to operate, no maintenance required</li> <li>Designed especially for donut production</li> </ul>	