

DONUT ROBOT®
Mark II Gas • Mark II GP Gas

Belshaw Adamatic's Donut Robot® Mark II Gas / Mark II GP Gas Fryers deposit, fry, turn, and dispense cake donuts and mini donuts automatically. These fryers use the same cake donut depositor and the same conveyor as Donut Robot® electric models, and produce donuts of the same high quality. Training and labor requirements are low, while consistent donuts are produced time after time by a single person. Donut Robot® fryers have been shown to reduce shortening use by up to 50% in comparison with kettle fryers. In addition, Donut Robot® fryers are fun to watch and are sure to attract passers by – generating foot traffic and impulse buys.

- The Donut Robot® fries each donut for the same amount of time, producing donuts that are nearly identical. Donut size is adjustable within a generous range. Frying time and shortening temperature can also be adjusted to suit the product.
- Models are available for natural gas or propane (specify when ordering)

MODEL SELECTION

- For standard size donuts: Donut Robot Mark II Gas
- For mini donuts: Donut Robot Mark II GP Gas
- For standard size donuts AND mini donuts: Donut Robot Mark II Gas with Mini Donut Hopper/Plunger Kit, Item #MK-1502-1

PRODUCTION CAPACITY ESTIMATES

	STANDARD DONUTS	MINI DONUTS
Mark II Gas	350 /hour	
Mark II Gas (with Mini Donut Kit)	350 /hour	940 /hour
Mark II GP Gas		1220 /hour

● Estimates are based on full capacity at typical frying times of 120 seconds for standard donuts and 90 seconds for mini donuts. Capacity varies depending on frying time, product size, type of batter, and frying temperature.

YEAST-RAISED DONUTS

● The Donut Robot® Mark II Gas makes excellent yeast-raised donuts with the addition of accessories including FT42 Feed Table, Proofing Trays, and Proofing Cloths. For details see "[Equipment for Mark II and Mark V systems](#)".



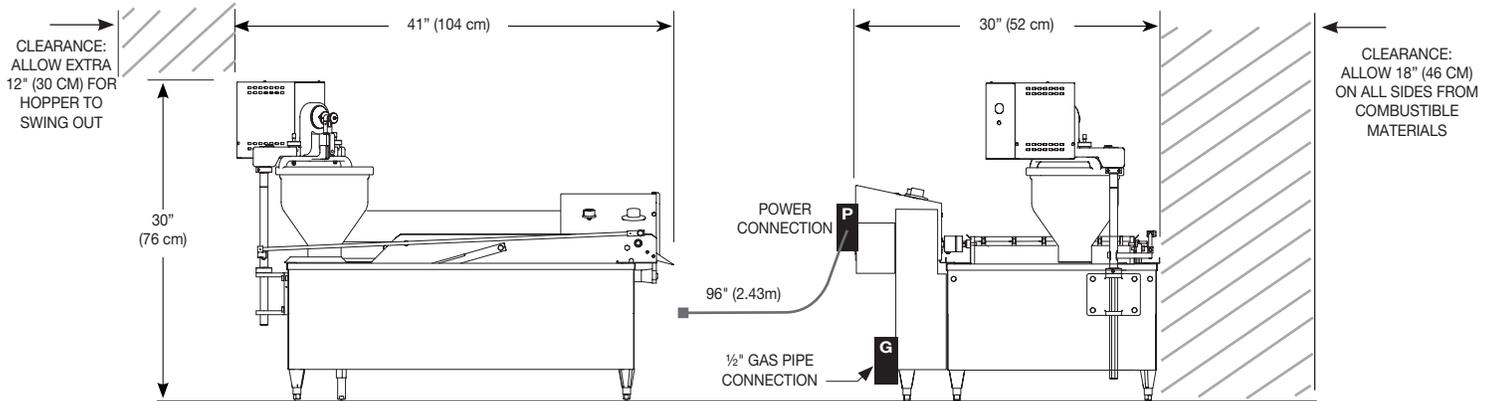
Donut Robot® Mark II Gas with Donuts



Donut Robot® Mark II Gas



Donut Robot® Mark II GP Gas



STANDARD FEATURES

- Specify when ordering: Liquid Propane OR Natural Gas
- Automatic cake donut depositor, synchronized with fryer conveyor
- Stainless steel materials with some aluminum components
- On Mark II Gas, 'Plain' donut plunger, 1-9/16" (40mm) diameter. Deposits 2 standard size donuts per conveyor row.
- On Mark II GP Gas, double 1" (25.4mm) diameter plunger. Deposits 4 mini donuts per conveyor row.
- Stainless steel conveyor with flight bar system for advancing donuts
- On Mark II Gas, the conveyor's flight bars are spaced 33/4" (95mm) from center to center. Flight bars are round, 3/8" (9.5mm) diameter.
- On Mark II GP Gas, the conveyor's flight bars are spaced 3" (76mm) from center-to-center for mini donuts. Flight bars are 3/8" (9.5mm) diameter.
- Aluminum hopper with 10 lbs (4.5kg) batter capacity
- Batter weight adjustment dial - allows variation from small to large donuts
- Automatic turning of donuts mechanically synchronized with fryer
- Automatic dispensing of fried donuts onto collection device such as Roto-Cooler
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Temperature adjustment (thermostat)
- High temperature limit switch – cuts gas and electricity at approximately 450°F (232°C)
- Half-speed switch that reduces automatic cake donut deposits to 1 donut per conveyor row instead of 2. For GP models, 2 per row instead of 4.
- Not compatible with Belshaw Adamatic's 'Insider' Clean Air Ventless Cabinet
- No drain is included; use optional accessory Filter-Flo Siphon

OPTIONS

- For Mark II Gas: 1-9/16" Star Plunger. Makes ring donuts with a star shape around the center hole.
- Mini donut conversion kit (Item#MK-1502-1). This kit includes mini donut hopper and double plunger, for depositing 4 mini donuts per conveyor row (as used on GP model). Changeover from standard to mini donuts and back again takes less than one minute.
- Natural Gas and Propane models available (specify at time of ordering)

VENTILATION AND FIRE SUPPRESSION

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

ACCESSORIES

- **Filter-Flo Siphon (Item #DR42-1048)**. Durable large siphon with heat resistant handle and cone filter, for filtering shortening.
- **Roto-Cooler (Item #22104)**. Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **Shortening Reserve Tank (Item #MKV-1012)** Small s/s container for holding shortening above the fryer, with valve for refilling fryer
- **FT42 Extended Height Feed Table** with trays/cloths for raised donuts

ELECTRICAL DATA

- 120 V, 50/60 Hz, 1 ph, 0.36 kW, 3 A
- 240 V, 50/60 Hz, 1 ph, 0.36 kW, 1.5 A

(Electrical supply is necessary to power the conveyor and depositor)

GAS DATA

- Gas connection: 1/2" NPT (Female); Capacity: 35,000 BTU/hr
- Water Column
 - Natural Gas @ 5-13 inches W.C.
 - Propane Gas @ 11-14 inches W.C.

CLEARANCE

- 18 inches (46 cm) to any combustible material
- 2 inches (5 cm) between machine and all construction
- 12 inches (30 cm) at infeed for depositor to swing out
- 24 inches (61 cm) at outfeed for Roto-Cooler or other receptacle

FRYING AREA AND SHORTENING CAPACITY

- Frying area: 32"L x 12"W x 4"D (81 x 30.5 x 10 cm)
- Shortening volume: 6.6 gallons (25.2 liter)
- Shortening weight: 49.4 lbs (22.5 kg)

SHIPPING DATA (Freight class: 85)

- Fryer carton: 56"x40"x31", 226 lbs (142x102x79cm, 103 kg)
- Depositor carton: 16"x16"x22", 24 lbs (41x41x56cm, 11 kg)

CERTIFICATIONS

Propane models conform to: ANSI Z83.11-2016 / CSA 1.8-2016
All models conform to NSF-169. Intended for other than household use.



Serving bakeries for **95** years

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