



## **Donut Robot®**

## **Mark 6 Donut System** for Cake and Yeast-Raised donuts

A Donut Robot® Mark 6 is easier, more productive, more fun to use ~ and makes better quality donuts!

**EASIER.** There's no standing over a fryer, no donut sticks, and no turning or flipping. The Cake Donut depositor and Feed Table system make donut production easier.

**MORE PRODUCTIVE.** With a Donut Robot®, no time is lost manually depositing donuts, or taking donuts out with screens.

**MORE FUN TO USE.** Just ask anyone who uses a Donut Robot® ~ the operator is free to do other jobs, while the machine is busy making donuts!

**MORE FUN TO WATCH.** A Donut Robot® is less bulky than an open kettle fryer and is an irresistible attraction to customers and passers-by!

**BETTER QUALITY DONUTS.** With a Donut Robot®, each donut is deposited at the right time, in the right place. Each donut is given the same amount of frying time and gently turned over at the same point. Because of the controlled conditions, donuts made on a Donut Robot® absorb up to 50% less shortening than they do in standard kettle fryers.



*Above: Mark 6 fryer  
(‘Standard’ and  
‘Deep’ models)*

**Donut Robot® Mark 6**

Belshaw's Donut Robot® Mark 6 Production System is the unique alternative to traditional donut frying. The system efficiently produces high-quality donuts with added automation and a better quality finished product.

The Mark 6 system is designed to reduce costs and improve donut quality. 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 functions.

The Mark 6 system produces a full variety of cake donuts, making use of a Belshaw Type F depositor. Equally, the Mark 6 produces yeast-raised donuts (including Rings, Berliners, Bars, and Twists) using its Feed Table, Trays and Cloths to insert the donuts into the fryer. There is no sacrifice in product quality ~ both cake and yeast-raised donuts are equal to (and can surpass) the best donuts made by standard kettle fryers.

The Mark 6 system is also available in automated and semi-automated configurations by combining a Mark 6 'Deep' model with expanded 4.5" row spacing in combination with Belshaw's Century Line auxiliary equipment. This configuration, which includes automatic proofing, frying and glazing, not only reduces labor requirements still further, but can also be featured behind a window for customer viewing.

**Estimated production rate per hour (at 95-second frying time)**



**112** dozen/hour  
Standard Mark 6  
with 3.75" spacing

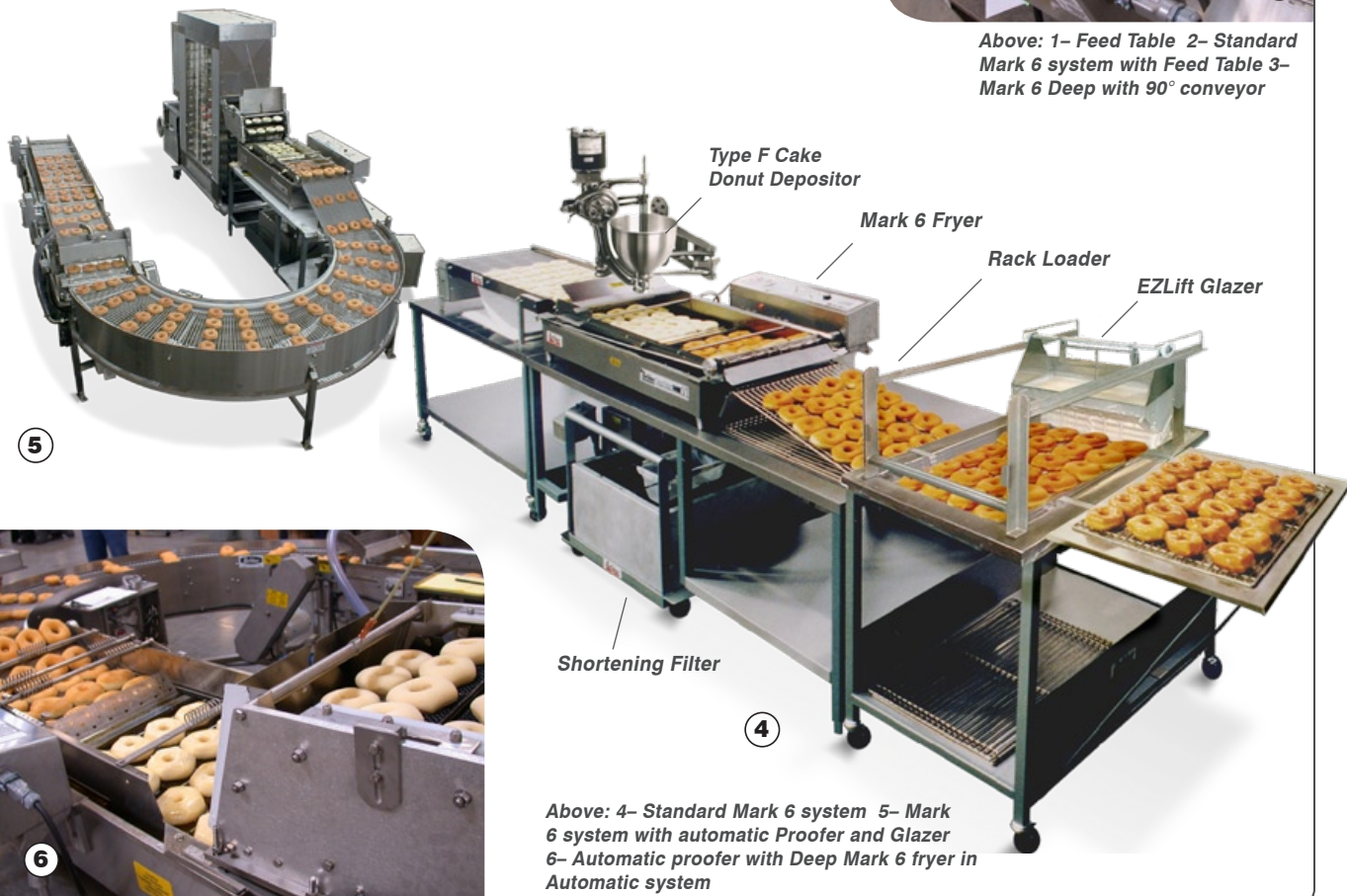


**91** dozen/hour  
Mark 6 'Deep' with 4.5" spacing

Actual production rate will vary depending on size and composition of donuts, frying time, oil temperature and percentage of capacity used.



Above: 1– Feed Table 2– Standard Mark 6 system with Feed Table 3– Mark 6 Deep with 90° conveyor



Above: 4– Standard Mark 6 system 5– Mark 6 system with automatic Proofer and Glazer 6– Automatic proofer with Deep Mark 6 fryer in Automatic system

**Mark 6 Fryer**

- Automatic cake donut depositor, synchronized at all times with fryer conveyor
- Hopper with 12 lbs (5.5kg) batter capacity
- Plain donut plunger, stainless steel, 1-3/4" (45mm) diameter. The Mark 6 can use the full range of Belshaw 'Type N' plungers, including krullers, krinkle (pon de ring), balls, sticks and more. ([See plunger guide for plunger selection](#))
- Deposits 4 donuts per conveyor row.
- Batter weight adjustment dial, allows variation from small to large donuts
- Stainless steel fryer kettle, easily removable from fryer outer casing
- High durability, low wattage-density heating elements
- Temperature adjustment dial (Thermostat)
- High temperature limit switch – cuts power to heating elements at approximately 450°F (232°C)
- Stainless steel conveyor ensures accuracy of frying time. Flight bar system for advancing donuts through fryer. Bars are spaced 3¾" (95mm) apart from center to center. Flight bars are round, 3/8" (9.5mm) diameter.
- Automatic turning of donuts
- Automatic dispensing of fried donuts onto collection device such as Rack Loader
- Frying time dial sets frying times from approximately 55 to 360 seconds
- Mark 6 'Deep' model available with 4.5" (114mm) spacing between bars.
- Two turners optional on Mark 6 'Deep' model
- Production rate approximately 112 dozen donuts per hour at 95 seconds frying time. Production rate of Mark 6 'Deep' fryer will be approximately 91 dozen donuts per hour. Actual production rate will vary, depending on size and composition of donuts, frying time, oil temperature and what percentage of full capacity is used.
- Heavy duty drain with valve, compatible with EZ Melt filter

**Specification Data**

- 208-240 V, 50/60 Hz, 3 ph, 15.2 kW, 37.1 A
- 380-415 V, 50/60 Hz, 3 ph, 14.2 kW, 20.9 A
- Overall width: 52"W x 28"D x 35" H (133 x 71 x 89 cm)
- Shortening capacity by volume: 14.7 gallons (55.5 liter)
- Shortening capacity by weight: 106 lbs (48 kg)
- Approximate shipping weight: 334 lbs (152 kg)

**Certifications**

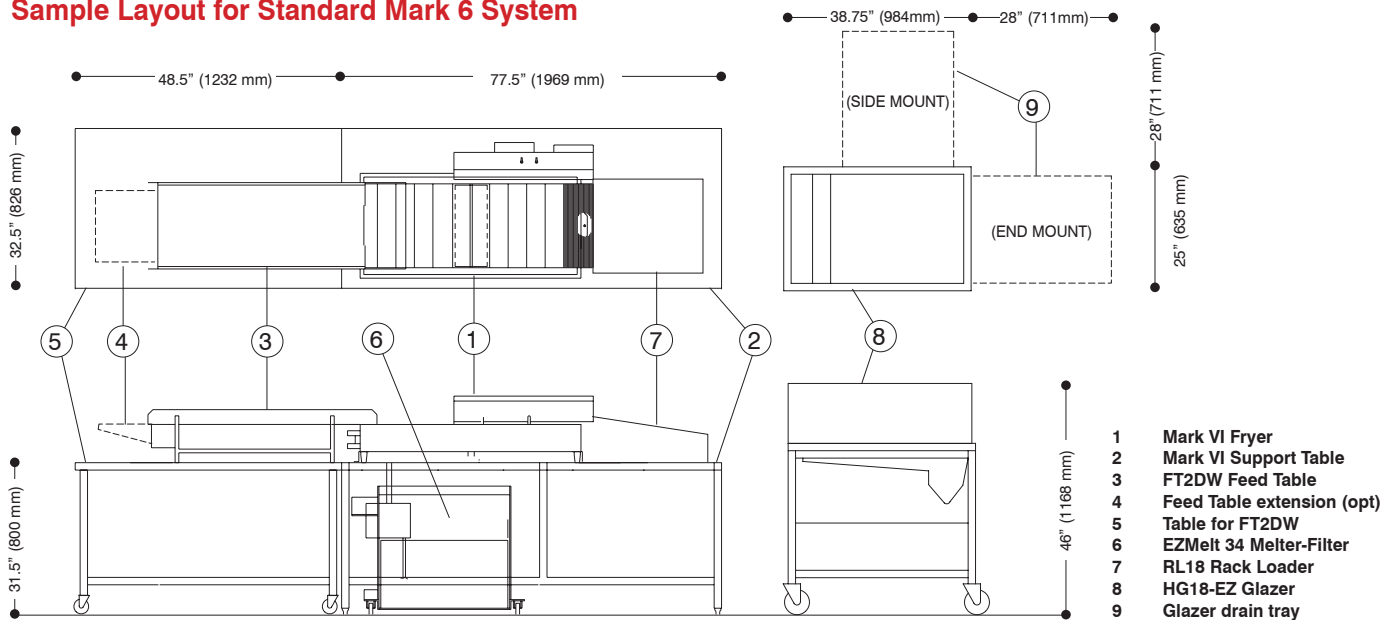


- ETL certified to UL-197, CSA C22.2 and NSF-4
- CE compliant



Above: Mark 6 Feed Table with 'Twist' donuts

**Sample Layout for Standard Mark 6 System**



**Collecting and cooling donuts for transfer direct to icer or glazer**



RL-18 Rack Loader

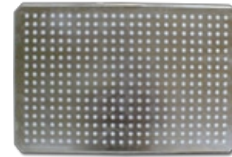


Glazing Screen

Mark VI systems feature the **RL-18 Rack Loader** pictured. It smoothly gathers donuts (or other similar products) fresh from the fryer onto **Glazing Screens** so that they can be transferred direct to the glazer in batches of 24. The screens can also be placed direct on Belshaw's HI18 high-production icer, saving time and eliminating almost all product handling.

**Inserting yeast-raised donuts into the fryer**

The **FT2DW Feed Table** accepts raised donuts from a proof box such as Belshaw's EP18/24 (below) . The donuts are laid on a **Proofing Cloth** and **Proofing Tray** to rise, then transferred onto the FT2DW. The Feed Table advances in time with the fryer and drops the donuts into the fryer. The process allows the donut maker to move about rather than standing in front of the fryer.



Proofing Tray



FT2DW Feed Table with extension



Proofing Cloths

**Mounting and storage tables for Mark 6**



FT2DW Table

The **FT2DW Mounting Table** (left) secures the Feed Table while allowing it to slide back while cake donut production is in progress. It is movable on heavy duty height-adjustable casters. The **Mark 6 Table** supports and locks down the fryer, has holes for the fryer drain and EZ Melt refill tube, and is height adjustable. It houses the EZ Melt 34 shortening filter below the fryer. Both tables make efficient use of space with storage available for shortening blocks, glazing screens, proofing cloths and proofing trays.



Mark 6 Table

**Other companion equipment for a Mark 6 donut system**

**Filtering**



[EZ Melt 34 Melter-Filter](#)

**Proofing**



[EP18/24 Donut Proofer](#)

**Glazing**



[HG18EZ Glazer](#)

**Bowl Icer**



[H&I-4 Icer](#)

**Screen Icer**



[HI-18F Icer](#)