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|--------------|------------------------------------|------------------------------|
| Product Line | Donut Robot® Mark II-Mark V | SPEC DR2-5-ACC 03-2013 |
| Model | Options and Accessories | |

Basic options

- Extended drain with valve (Item# MK-0557)
- Mini donut conversion kit (Item#MK-1502-1). Kit includes hopper and double plunger, for depositing 4 mini donuts per conveyor row. Production rate for mini donuts is approximately 1400 mini donuts/hour at 60 seconds frying time. Changeover from standard to mini donuts and back again takes less than one minute



Drain & Valve • Mini Donut Conversion Kit

Roto Cooler

- Collects and displays donuts fried on Donut Robots®. A large round rotating tray, attractively finished, and plugs directly to the fryer. The Roto-Cooler is large enough to hold in excess of 75 standard size donuts, giving the operator plenty of time to leave the fryer working on its own. It can be filled with sugar for instant sugar coating of donuts. The tray is white polyethylene and easy to clean.



Roto-Cooler

Shortening Reserve Tank

- Placed directly over the fryer, the SRT is a convenient container for heating shortening and dropping it directly into the fryer. It has a valve for easy control of how much shortening is dispensed. The SRT is not needed if an EZMelt is used (see below)



Shortening Reserve Tank • Filter Flo siphon • EZMelt18

Filtering option 1: Filter Flo siphon

- Simple and effective siphon for extracting shortening from fryer, then filters as the shortening drains into a metal leakproof container.

Filtering option 2: EZMelt 18 with Refill Hose

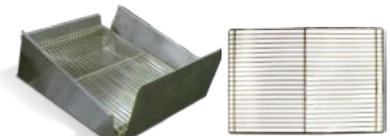
- Using the EZ Melt saves time and effort every day. Shortening drains from the fryer directly through the long-life filter, and pumps back in with a foot pedal. Filtering more regularly lengthens shortening life and reduces the cost of new shortening. Shortening cubes (if used) can be melted in the filter. The EZMelt keeps shortening warm at 250°F(120°C). The refill hose is a fixed hose from EZMelt to the fryer (Item# SM100-0507LH) [Melter-Filter: EZMelt 18](#)



FT42 Feed Table • Tray and Cloth for raised donuts

Raised donut equipment: Feed Table, Trays and Cloths

- The FT-42 Feed Table accepts yeast-raised donuts from a proofer and drops them automatically into the Donut Robot® fryer. The donuts are laid on a Proofing Cloth and Proofing Tray before proofing, then transferred onto the FT-42. The Feed Table advances in time with the fryer and drops the proofed donuts automatically. 24 to 36 trays and cloths are recommended for raised donut production.



Rack Loader • Glazing Screen

Raised donut equipment: Rack Loader and Glazing Screens

- The RL-18 Rack Loader is a labor saver for raised donut production. Donuts are collected onto glazing screens, ready for cooling on a baking rack, or direct transfer onto a Belshaw Adamatic glazer such as the HG18EZ.

Mark II / Mark V system for raised donuts

- The Mark II and Mark V can make better quality raised donuts than open kettle frying systems, because of the controlled frying which takes out the variations and errors which can otherwise happen. You can combine the Donut Robots with Belshaw Adamatic raised donut equipment such as:
 - [Glazers: HG18C • HG18EZ](#) • [Proofer: EP18/24](#)
 - [Icers: H&I 2 • H&I 4](#) • [Donut Finishing Center](#) • [ST-2 Finishing Table](#)



Donut Robot Mark II / Mark V Raised Donut System

90 Years of Quality Donut & Bakery Equipment

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Donut Robot® Mark II–Mark V PLUNGERS AND ATTACHMENTS

| Item Number | Plunger / Attachment | Plunger | Donut type |
|------------------------------------|---|--|---|
| U-1001 | PLAIN PLUNGER 1-9/16" Diameter For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix. Size is adjustable using weight adjuster on Donut Robot® |  |  |
| U-1001S | STAR PLUNGER 1-9/16" Diameter For mini donuts. Size is adjustable using weight adjuster on Donut Robot® |  |  |
| MK-1502-1 | DBL MIN CONVERSION KIT 2 X 1" Diameter Plungers This is the standard hopper and plunger combination on Donut Robot GP models. You can use it with standard Donut Robot models to change back and forth between standard size donuts and mini donuts. It includes Double Miniature Hopper and Double Miniature Plunger as shown. |  |  |
| DR42-1018x1.563 (Option) | DUNKERETTE ATTACHMENT Attaches to a 1-9/16" Plain or Star Plunger. Forms 2 half-donuts as shown. Size is adjustable using weight adjuster on Donut Robot® |  |  |
| DR42-1016x1.563 (Option) | NUGGET ATTACHMENT Attaches to a 1-9/16" Plain or Star Plunger. Produces 3 separate or joined balls, depending on the height of the hopper and the type of mix. Size is adjustable using weight adjuster on Donut Robot® |  |  |
| DR42-1017x1.563 (Option) | BALL ATTACHMENT Attaches to a 1-9/16" Plain or Star Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper and the type of mix. Size is adjustable using weight adjuster on Donut Robot® |  |  |

Attachments

Attachments are simple devices that divide the normal deposit into halves, thirds, or quarters. Attachments are inserted onto a Plain plunger or Star plunger of the designated size.

Other plungers and sizes

Plunger sizes not listed above are available as special orders only. For details please contact info@belshaw-adamatic.com

Plunger size and product weight

You can adjust the amount of batter deposited to make a larger or smaller donut, between the MIN and MAX weights shown below. Product weights are estimates only.

| PLUNGER SIZE | | PRODUCT WEIGHT (Per dozen, after frying) | |
|--------------|--------|---|---------------|
| in | mm | MIN | MAX |
| 1" | 25.4mm | 5 oz. (142g) | 6 oz. (170g) |
| 1-9/16" | 39.7mm | 12 oz. (482g) | 24 oz. (568g) |

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