

FILTRATION

OPTION 1: Filter Flo Siphon (DR42-1048) + Shortening Reserve Tank (MKV-1012)

- Simple and effective siphon for extracting shortening from the fryer. The filter at the bottom cleans the shortening as it drains. A metal leakproof container is required to hold shortening after it passes through the Filter-Flo.



OPTION 2: Melter-Filter (EZMelt 18) + Drain (MK-0557)

- Filters shortening from the fryer, and pumps it back for re-use. Solid shortening can be melted in the filter. The internal heating element keeps shortening liquid at approximately 250°F(120°C)



CAKE DONUTS

Roto-Cooler (22103/22104)

- Attractive, continuously rotating tray that collects donuts automatically after frying. Position it just off the end of the fryer and it works by itself.



Mini donut kit (MK-1502-1)

- Includes hopper and double plunger, for depositing 4 mini donuts per conveyor row. Changeover from standard to mini donuts takes less than one minute.



YEAST-RAISED DONUTS

Support Table for Fryer (MK6-1005)

- Houses the Mark II or Mark V fryer, EZMelt 18 filtration system, and RL18 Rack Loader.
- With storage space for shortening, glaze, screens, and assorted items



Support for Feed Table (FT6-1004)

- Stand for the FT42 Feed Table
- Storage space for Shortening, Glaze, Screens, Proofing Trays/Cloths, and assorted items.



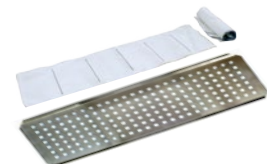
Feed Table (FT42)

- Accepts yeast-raised donuts on Proofing Trays/Cloths and drops them automatically into the fryer.



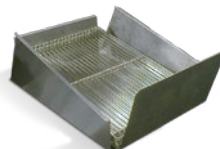
Proofing Trays (FT42-0052) & Proofing Cloths (FT100-0532)

- Place donuts on a Proofing Cloth and Proofing Tray, allow to rise in proofer, then transfer onto the Feed Table. Minimum 20 trays / 25 cloths are recommended.



Rack Loader RL18 (#86100 / #861001)

- Allows donuts to slide down and fill up a Glazing Screen with 24 donuts. The Screen can then be used for glazing, icing, or storing in a rack.



Glazing Screens (SL200-0004)

- Used with RL18 Rack Loader to sort and collect donuts. Can then be used for glazing, icing, or storing in a rack. Each screen holds 2 dozen donuts. Minimum of 20 screens are recommended



ACCESSORY EQUIPMENT

Glazer + Drain Tray: (HG18EZ + HG18EZ-1002)

- Glazes 2 dozen donuts at a time on a glazing screen. The glaze applicator is supported on rails.
- The drain tray allows excess glaze to drain, as you glaze the next screen of donuts



Proofer (EP18/24 or TZ6)

- EP18/24.** 17-shelf proofer with 6 doors
- Or **TZ6.** 6-shelf version with 2 doors, and a top that doubles as a work surface
- Capacity approximately 50 dozen donuts per hour (at a proofing time of 35-40 minutes).



Icer (H&I-2 or H&I-4) or Donut Finishing Center

- H&I-2 / H&I-4:** 2 or 4-bowl icers for hand dipping donuts. 13" bowls are warmed directly by heated water tank at 120-130°F (50-55°C), for the best possible icing condition for donuts.
- DFC:** 3 air-warmed 1/3-size pans for icing, 4 unwarmed 1/4-size pans for sprinkles or other finishes + plenty of work and storage space.



Autofiller Donut Injector (#20600)

- Jelly, jam, custard and creme injector for donuts and pastry
- Includes 6-quart capacity hopper, with 7/16" nozzles
- 5/16" nozzles optional for donut "holes"
- Designed specially for donuts



90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103
Auburn, WA 98001 USA

PART OF ALI GROUP S.P.A.

CONTACT

800.578.2547 (USA/Canada)
(+1) 206.322.5474 Worldwide
info@belshaw.com

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www.belshaw-adamatic.com

Type	DONUT ROBOT® Automatic Fryers
Products	Plungers and Attachments for Cake Donuts

Donut Robot® PLUNGERS AND ATTACHMENTS (for all Donut Robot® Depositors, including Mark VI Dual Depositor)

Item Number	Plunger / Attachment	Plunger	Donut type
U-1001	PLAIN PLUNGER 1-9/16" Diameter <ul style="list-style-type: none"> For standard Ring donuts. Also makes "Old Fashion" donuts using Old Fashion donut mix. Size is adjustable using the weight adjuster on the Donut Robot®, up to 3½" (89mm) diameter. 		
U-1001S	STAR PLUNGER 1-9/16" Diameter <ul style="list-style-type: none"> The Star plunger makes the same size ring donuts as the Plain plunger, but produces a more consistent, rounder hole and a star pattern around the hole. Size is adjustable using weight adjuster on Donut Robot®, up to 3½" (89mm) diameter. 		
MK-1502-1	MINI DONUT CONVERSION KIT with Double Plunger for mini donuts <ul style="list-style-type: none"> 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 Mini Donut Hopper and Plunger as shown. 		
DR42-1018x1.563	DUNKERETTE ATTACHMENT <ul style="list-style-type: none"> 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	NUGGET ATTACHMENT <ul style="list-style-type: none"> Attaches to a 1-9/16" Plain or Star Plunger. Produces 3 separate or joined balls, depending on the height of the hopper. Size is adjustable using weight adjuster on Donut Robot® 		
DR42-1017x1.563	BALL ATTACHMENT <ul style="list-style-type: none"> Attaches to a 1-9/16" Plain or Star Plunger. Produces 4 separate balls, or joined balls, depending on the height of the hopper. 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.

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 Size (per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-9/16"	39.7mm	15 oz. (426g)	27 oz. (780g)

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