

ACCESSORIES

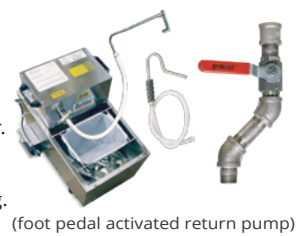
OPTION 1: Filter Flo Siphon (DR42-1048) + Shortening Reserve Tank (MKV-1012)

- Filter-Flo extracts and filters shortening from the fryer. A metal pan is needed to hold shortening after it passes through the Filter-Flo. The Shortening Reserve Tank keeps melted shortening above the fryer, making it easy to add more at any time.



OPTION 2: Melter-Filter (EZMelt 18) + Drain (MK-0546)

- 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) for on demand refilling.



Roto-Cooler (22104)

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



Mini Donut Kit (MK-1502-1)

- Deposits 4 mini donuts per conveyor row.
- RS Submerger (MK-1080/Mark II MK-1070 /MKV + U-1019/Ball Plunger)
- Produces Donut Holes/Loukoumades



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



Glazing Screens (SL200-0004) 17 x 25 in.

- 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



Rack Loader RL18 (#86100)

- Allows donuts to slide off the end of the fryer and fill up a stack of Glazing Screens with 24 donuts per screen. The screens can then be used for glazing icing, or storing in a rack.



Support for Feed Table (FT6-1004) For Yeast-Raised Donuts

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



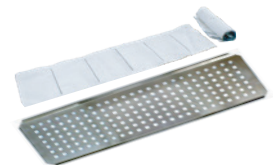
Feed Table (FT42) For Yeast-Raised Donuts

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



Proofing Trays (FT42-0052) & Proofing Cloths (FT100-0532) For Yeast-Raised Donuts

- Place donuts on a Proofing Cloth and Proofing Tray, allow to rise in proofer, then transfer onto the Feed Table. Between 20 and 60 trays/cloths are recommended.



SUPPORTING EQUIPMENT

Glazer: (HG18EZ)

- 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



CP Cabinet Proofer

- CP1/CP2 Belshaw's 16-shelf Cabinet Proofer with 2 'Dutch' doors. Capacity approximately 51 dozen donuts per hour @ 40-minute proofing time. Requires 16 SL200-004 screens to support Proofing Trays and Cloths. Doors can be reversed in the field.



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).
- 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.

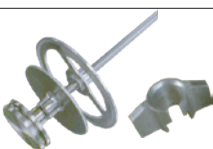


Autofiller Donut Injector (#20600)

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



Donut Robot® PLUNGERS AND ATTACHMENTS (Mark II & Mark V Donut Robot® Depositors)

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 the weight adjuster on the Donut Robot, up to 3½" (89mm) diameter.		
U-1001S	STAR PLUNGER 1-9/16" Diameter • The Star plunger makes the same size ring donuts as the Plain plunger, but produces 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 - 1" Diameter • 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.		
MK-1080 (Mark II) MK-1070 (Mark V) U-1019 (1 9/16" Ball Plunger for both)	RS ROLLER-SUBMERGER Enables production of Donut Holes/ Balls/Loukoumades • Roller Submerger and 1-9/16" ball plunger. (sold separately) • Roller Submerger is slightly longer for Mark V. • Fries all ball-shaped products evenly.		
DR42-1018x1.563	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	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. Size is adjustable using weight adjuster on Donut Robot		
DR42-1017x1.563	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. 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 (estimated) (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)