



RING DONUTS OR
OLD FASHIONS



CAPABLE OF
MAKING A
WIDE RANGE
OF DONUTS

MINI DONUTS



BALL DONUTS
DONUT HOLES
LOUKOUMADES
HUSHPUPIES
with "RS" plunger/
submerger accessory



YEAST RAISED
DONUTS

with Feed Table
accessories and Feed
Table Extension



The Belshaw Insider is a donut making system. With its integrated hood and fire suppression systems, the Insider offers unique benefits:

- The Insider is completely mobile. No exterior ductwork is necessary.
- Designed to attract the interest of passers-by with its large window viewing area and attractive appearance, the Insider has great merchandising potential.
- Customers can easily watch the Insider frying donuts automatically.
- Custom graphic wraps can be applied to top, bottom and side panels.
- The operator has only to mix batter, fill the Donut Robot® hopper and bag or box donuts from the Roto-Cooler, a rotating tray that collects donuts automatically.
- Cabinet and fryers are certified to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.



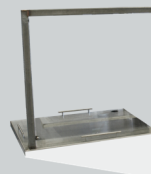
INSIDER with Feed
Table extension for
yeast raised donuts
(optional)

AVAILABLE COMPONENTS OF AN INSIDER VENTLESS DONUT CENTER

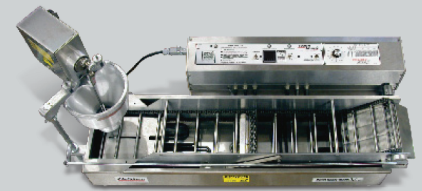
- Integrated ventilation hood with fire suppression.
- Donut Robot® Fryer, either Mark V, Mark V GP, Mark II or Mark II GP.
- Roto-Cooler - Rotating tray that collects donuts after frying.
- EZMelt 18 Melter-Filter - To filter and refill shortening in the fryer.
- Feed Table Extension
- FT42 Feed Table, Trays and Cloths with Feed Table Extension - For making yeast raised donuts.
- CP Cabinet Proofer for proofing yeast raised donuts
- Drain valve



Drain Valve



Feed Table Extension



Donut Robot® Mark V



EZ Melt 18



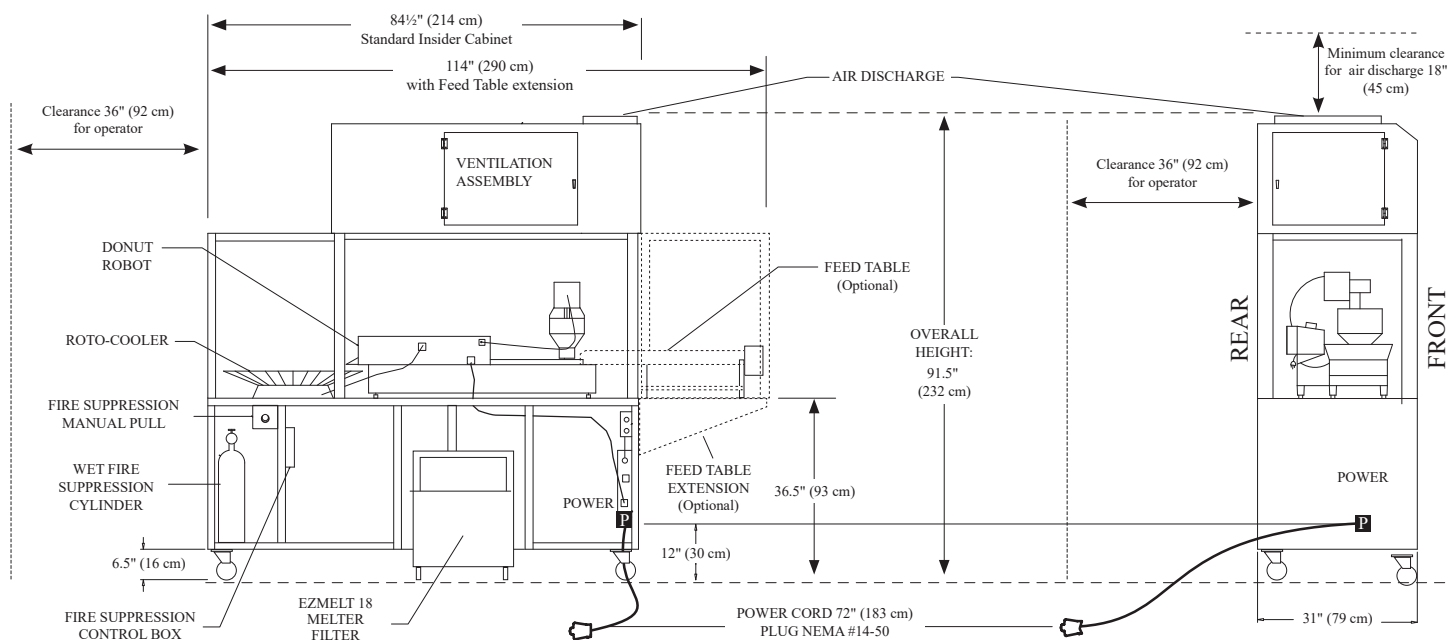
Roto-Cooler



Cabinet Proofer
with Dutch Doors



Feed Table
(Trays/Cloths
not shown)



STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electrostatic filter, and carbon odor filters.
- Interlock system to ensure ventilation is active when fryer is on.
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, or manually from a pull station.
- Clear viewing windows, hinged / sliding, for easy access and cleaning.
- Heavy Duty 5" (127 mm) casters.

STANDARD EQUIPMENT

- Insider Cabinet
- Donut Robot® Mark V or Mark V GP*
- EZ Melt 18 melter-filter system*
- Roto-Cooler donut collection tray*

OPTIONAL EQUIPMENT

- Feed Table for raised donuts, with Trays and Cloths
- Insider extension to accommodate Feed Table
- Mini Donut Kit (hopper and plunger for mini donuts)
- RS submerger system for ball donuts, loukoumades, etc.
- CP Cabinet Proofer, for proofing yeast raised donuts.

*not included

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear to allow room for operator, and to allow EZMelt 18 Melter Filter to roll out
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 18" (45 cm) overhead clearance for air discharge

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 91" W x 43" D x 89" H (231 x 109 x 226 cm)
- 1444 lbs (656 kg)

ELECTRICAL INFORMATION (with standard equipment)

- Single power connection
- Mark V 208-240V, 50-60hz, 1ph, KW 8.89-11.59, FLA 42.75-48.30
- Mark II 208-240V, 50-60hz, 1ph, KW 6.39-8.29, FLA 30.74-34.55
- Supplied with NEMA#14-50 plug

CERTIFICATIONS

- Certified to UL-197, UL-710B, NSF-4, CSA C22.2.

