

Type	INSIDER Ventless Donut Center
Models	INSIDER/Mark II • INSIDER/Mark V

VIDEO: <https://vimeo.com/belshaw/insider>

The Insider is Belshaw's distinctive donut frying system that eliminates the need for a standard exhaust hood. With its ability to operate indoors, the Insider offers unique benefits:

- The Insider can be easily moved from one place to another. The exhaust hood is built-in and there is no exterior ductwork.
- Customers in high traffic areas can watch the Insider frying donuts automatically. The operator has only to mix batter, fill the Donut Robot® hopper and bag donuts from the Roto-Cooler, a rotating tray that collects the donuts automatically.
- The Insider eliminates the purchase and installation cost of standard ventilation and fire suppression hoods.
- The Insider is designed to attract the interest of passers-by. With its large window viewing area and attractive appearance the Insider has great merchandising potential. Vehicle-style graphic wraps can easily be applied to top, bottom and side panels.
- The Insider addresses fire prevention, air filtration, and sanitation requirements. Cabinet and fryers are tested by ETL and listed to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

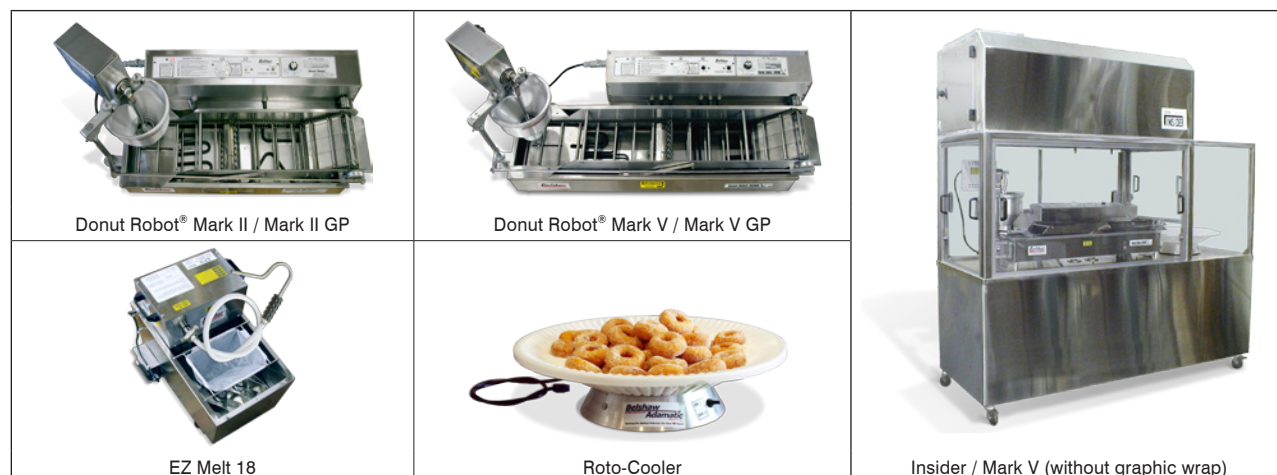
COMPONENTS OF INSIDER DONUT SYSTEM

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer**, either:
 - Mark II
 - Mark II GP (mini donut model)
 - Mark V
 - Mark V GP (mini donut model)
- **EZMelt 18** Melter-Filter.
 - The EZMelt can be placed inside the cabinet directly below the fryer. It will quickly empty, filter and refill the shortening in the fryer.
- **Roto-Cooler**.
 - Rotating tray that collects donuts after frying.



Photo shows Insider with Donut Robot® and Roto-Cooler with sample graphic wrap.

Inset shows Mark II and Mark V GP. The Insider accepts either Mark II • Mark II GP • Mark V • Mark V GP



90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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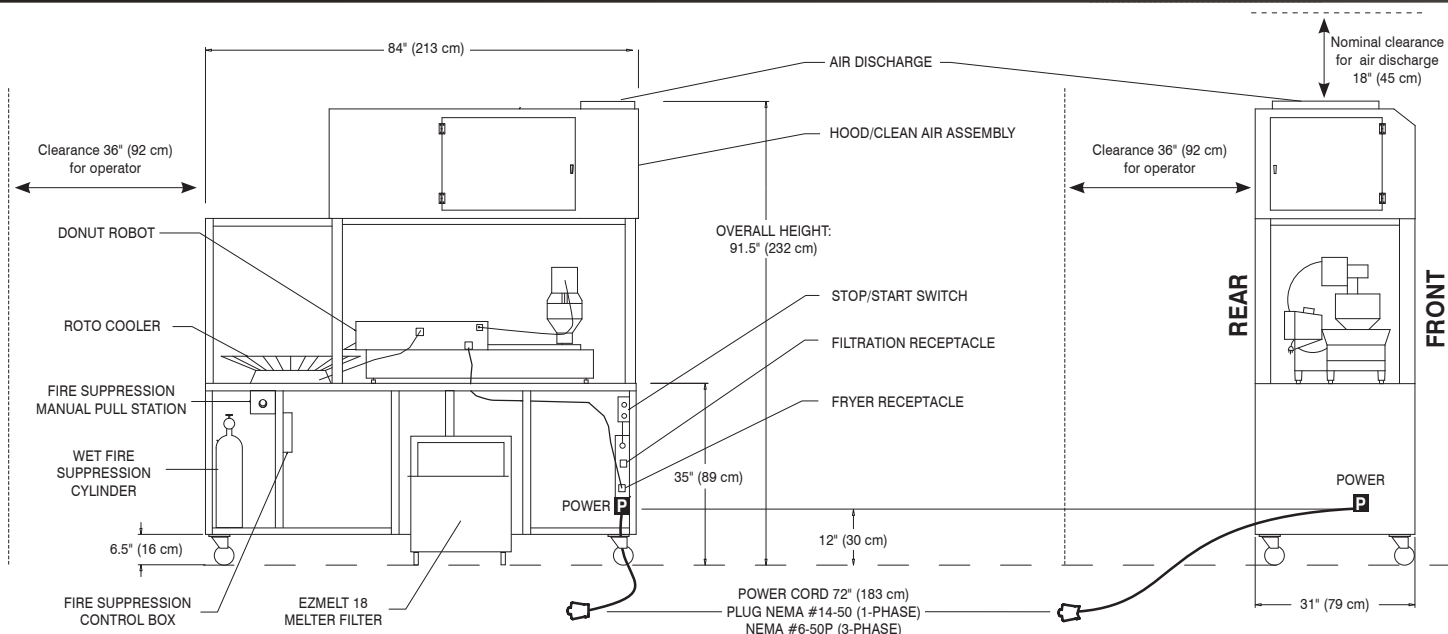
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STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Donut Robot® fryer (specify model from list below) and Roto-Cooler
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Stainless steel and aluminum construction
- Removable clear polycarbonate viewing windows
- Heavy Duty 4" casters (feet optional)

COMPATIBILITY WITH DONUT ROBOT® FRYERS

Insider is compatible only with Donut Robot® Mark II, Mark II GP, Mark V, or Mark V GP

- For standard size donuts, use Donut Robot® Mark II or Mark V
- For mini donuts, use Donut Robot® Mark II GP or Mark V GP
- To make standard size AND mini donuts, use Donut Robot® Mark II or Mark V, along with Mini Donut Hopper/Plunger Kit, Part #MK-1502-1
- See Donut Robot Mark II/Mark V spec sheet for specifications
- Insider is not compatible with Donut Robot® Gas Mark II/Mark II GP

DONUT ROBOT® FRYERS – CAPACITY ESTIMATES

	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	–
Mark II GP	–	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	–
Mark V GP	–	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Estimates are based on full capacity at frying times of 95 seconds for standard donuts and 60 seconds for mini donuts.

OTHER EQUIPMENT

- EZ Melt 18 melter-filter system (purchased separately)

ELECTRICAL INFORMATION

- Single power connection.
- 208-240V, 50/60hz, 1ph
 - Insider with Donut Robot® Mark II/Mark II GP: up to 36 Amps
 - Insider with Donut Robot® Mark V/Mark V GP: up to 50 Amps
- North America models supplied with NEMA #14-50 plug
- Contact factory for 3-phase and international voltage options

INSTALLATION

Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)

Clearance

- 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 (nominal)

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 90" W x 43" D x 89" H (228 x 109 x 226 cm)
- 1400 lbs (636 kg)

STANDARDS CERTIFICATION



- Certified by ETL to UL-197, UL-710B, NSF-4 and CSA C22.2 standards. (ETL Control #68183)
- CE models available for European Union and other countries

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