

## INTRODUCING BELSHAW™ CAKE/DONUT DEPOSITORS

Belshaw's Donut Depositors, the industry standard for over 75 years, are legendary for their precision and smoothness of operation – even after years of use in harsh conditions.

Each Donut Depositor is engineered of durable gears, cams and trip arms that ensure identical volume and shape are produced with each and every deposit. Large swing arms enable precise positioning above the fryer with almost no effort. All units are mountable on a circular column or directly onto a wall.

Belshaw **Type 'B'** Donut Depositor is a mechanically assisted, hand crank machine designed for open kettle fryers of any make/model. The Type 'B' holds 15 lbs (7 kg) batter weight, and accepts all 10 Belshaw donut plungers and attachments, each forming one or more cake donut varieties. A typical operator can deposit 60 to 100 donuts per minute.

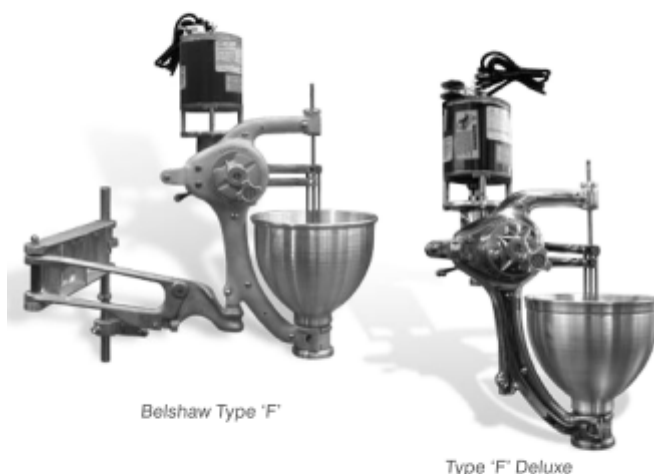
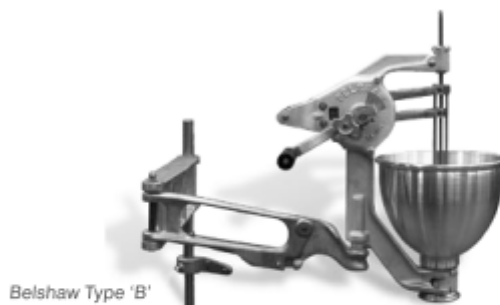
Belshaw **Type 'F'** Donut Depositor is equivalent in size to the Type 'B', but utilizes a motor and touch-sensitive handle to deposit at a rate up to 115 strokes per minute. The faster stroke rate and easier operation of the Type 'F' reduces frying time variability between the first and last donuts dropped into the fryer, particularly for large fryers such as the Belshaw 724 and 734 fryers, and is physically easier on the operator. The "Deluxe" option features a highly polished aluminum body.

Belshaw **Type 'N'** Donut Depositor holds 12 lbs (5 kg) batter weight and is used with smaller fryers such as Belshaw's 616 tabletop fryer. The Automatic Type 'N' is designated for use with Belshaw Mark IX Donut Robot® fryers only. Type 'N' accepts the same plunger varieties as Types 'B' and 'F', but with shorter shaft length.

All Donut Robots® except the Mark IX employ an automatic cake donut depositing system that only requires filling with batter. The **Donut Robot® Automatic Depositor** operates with its own set of plungers and attachments for forming plain, star, french cake, mini, ball, nugget, dunkerette, and crescent donuts.<sup>1</sup>

### Notes

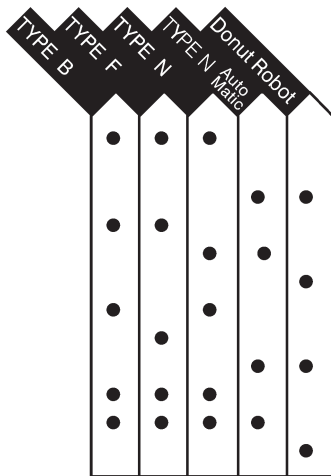
<sup>1</sup> Purchasers of Donut Robot® Mark VI may choose either the Donut Robot automatic depositor or the Type 'F' depositor.



### DONUT ROBOT® AUTOMATIC DEPOSITORS

Left: Donut Robot® Standard depositor  
Right: Automatic Type 'N' depositor (for Mark IX only)





**PRODUCT INFORMATION:**

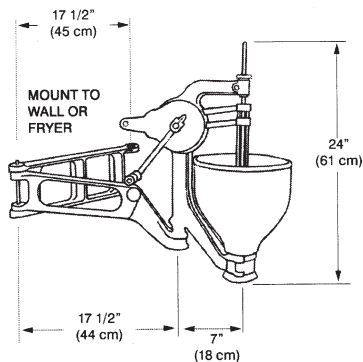
Aluminum alloy frame and arm assembly, hardened steel cams, bronze trip arms and bushings, aluminum hopper

- Stainless steel and aluminum cutter unit, aluminum hopper<sup>1</sup>
- 15 lb/7 kg capacity hopper
- 12 lb/5 kg capacity hopper
- 10 lb/4.5 kg capacity hopper
- Hand crank operation
- Motorized crank, controlled by hand trigger
- Motorized, synchronized with fryer
- Wall mounting or column mounting available
- Compatible with Type B, F & N plungers and cylinders<sup>1</sup>
- Compatible with Donut Robot® plungers<sup>2</sup>

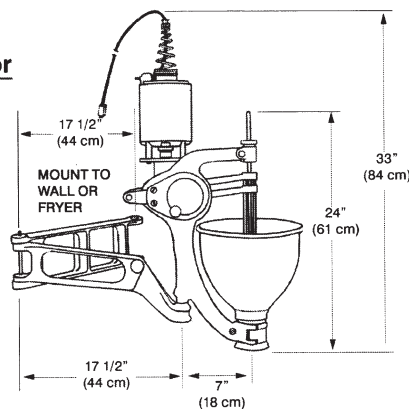
**Notes**

- 1 Cylinder and plungers ordered separately. See plungers section of product guide.
- 2 Plain 1 9/16in plunger supplied standard. See Cake Donut Plungers section of equipment guide for details of plungers and attachments

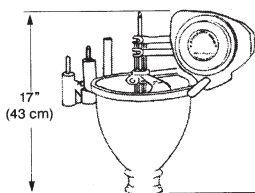
**Type B Depositor**



**Type F Depositor**

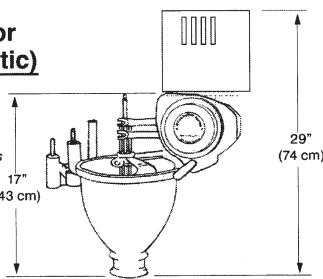


**Type N Depositor (Standard)**



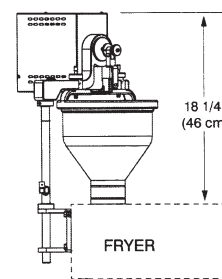
**Type N Depositor (Automatic)**

For certifications, see Automatic Fryers section of the Equipment Guide.



**Donut Robot® Depositor**

For certifications, see Automatic Fryers section of the Equipment Guide.



**DIMENSIONS**

MODEL	SHIPPING WEIGHT SHIPPING CLASS = 85		HOPPER CAPACITY	MAX OUTPUT	PIECES/MIN	ELECTRICAL						
	DEPOSITOR ONLY	DEPOSITOR+MOUNT				LBS.	KG.	120V,60HZ,1PH		120V,50HZ,1PH		240V,50/60HZ,1PH
TYPE B	30 LBS (14 KG)	48 LBS (22 KG)	15	7	100	-	-	-	-	-	-	-
TYPE F	40 LBS (18 KG)	67 LBS (31KG)	15	7	115	570W	4.9	495W	4.5	510W	2.3	
TYPE N	25 LBS (11 KG)	32 LBS (15 KG)	12	100								
TYPE N AUTOMATIC	-	45 LBS (21 KG)	12	5	N/A	480W	4.1	480W	4.1	480W	2.1	
DONUT ROBOT MARK II - IX	-	36 LBS (16 KG)	10	4.5	N/A	250W	2.2	240W	2.1	240W	1.1	