



Macadams

- BELSHAW Mark II Doughnut Robot -

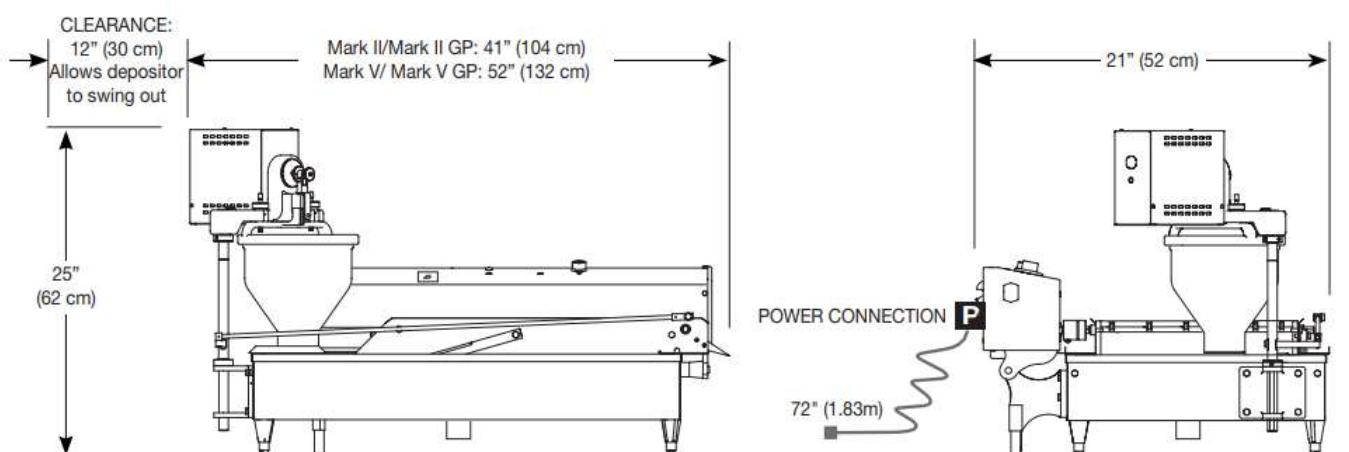


FEATURES & BENEFITS

- Electrically powered conveyor.
- Frying time & temperature adjustment.
- Stainless steel body.
- Automatic turning and dispensing of doughnuts.
- Electric heated - high durability, low wattage - density heating elements.
- The Donut Robot® automatic cake doughnut depositor makes consistent, well rounded cake doughnuts with synchronized cake doughnut depositor.



	MARK II
Output (p/hr)	37 dozen
Electrical:	
Control Supply	208/240 V, 50/60 Hz,
Power Rating (kW)	4.5 - 5.9 kW
Current (A)	12.7 - 14.7 A
	3 phase
Shortening Volume	27 Lt
Frying Area (mm)	810 (L) x 305 (D) x 115 (H) mm
Conveyor Row Spacing (mm)	95 mm
Dimensions (mm)	1040 (L) x 520 (D) x 620 (H) mm
Weight (kg)	70 kg



Contact Details

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