

Product Line	<b>INSIDER</b> Ventless Donut Center
Models	INSIDER/Mark II • INSIDER/Mark V

VIDEO: [www.vimeo.com/belshaw/insider](http://www.vimeo.com/belshaw/insider) WEB: [www.belshaw.com/retail](http://www.belshaw.com/retail)



**Standard donuts**



**Mini donuts**

Above: Insider with Donut Robot® and Roto-Cooler with sample graphic wrap.  
Inset: Mark II and Mark V GP. The Insider accepts Mark II, Mark II GP, Mark V or Mark V GP

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

- The Insider saves the purchase and installation cost of a ventilation and fire suppression hood.
- The Insider can be moved from one place to another. The Insider includes an built-in air recycling system and no exterior ductwork is necessary.
- 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 be applied to top, bottom and side panels.
- 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 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.

**INSIDER COMPONENTS**

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



Donut Robot® Mark II / Mark II GP



Donut Robot® Mark V / Mark V GP



EZ Melt 18

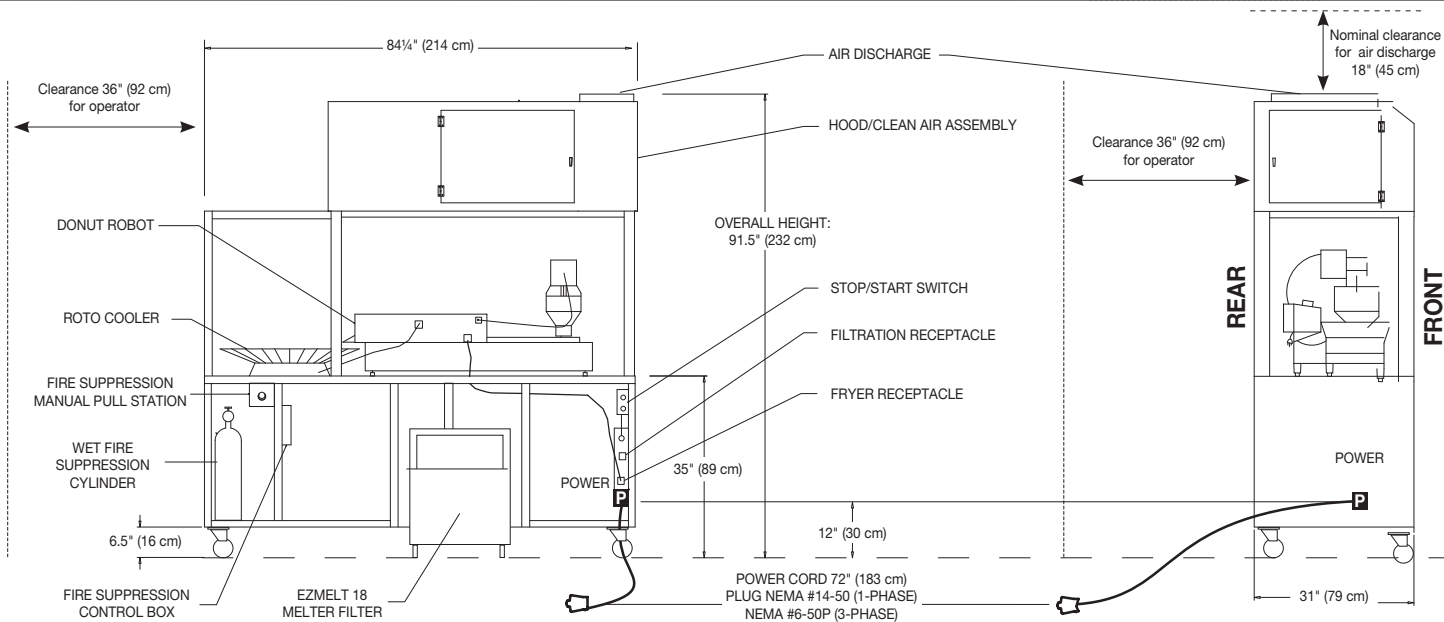


Roto-Cooler

**90 Years of Quality Donut & Bakery Equipment**

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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 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
<b>Mark II</b>	<b>37</b> Dozen/hour	–
<b>Mark II GP</b>	–	<b>153</b> Dozen/hour
<b>Mark II with Minidonut Kit</b>	<b>37</b> Dozen/hour	<b>109</b> Dozen/hour
<b>Mark V</b>	<b>56</b> Dozen/hour	–
<b>Mark V GP</b>	–	<b>226</b> Dozen/hour
<b>Mark V with Minidonut Kit</b>	<b>56</b> Dozen/hour	<b>163</b> 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
- International voltages available

### 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
- 29" (74 cm) overhead clearance for air discharge (nominal)

### SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 90" W x 43" D x 89" H (229 x 109 x 226 cm)
- 1444 lbs (656 kg), USA Freight Class 175

### STANDARDS CERTIFICATION



- Certified by ETL to UL-197, UL-710B, NSF-4 and CSA C22.2 standards. (ETL Control #68183)

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