Donut Robot® Mark 1 • Mark 1 GP

Donut Robot® Series Automatic Fryers deposit, fry, turn, and dispense cake donuts automatically, improving donut quality and reducing costs. Training and labor requirements are substantially reduced while high quality, consistent and repeatable donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce oil use by up to 50% in comparison with kettle fryers. Donut Robot® fryers are fun to watch and always attract passers by – improving foot traffic and impulse buys.

The Donut Robot® Mark 1 gives each donut the same fry automatically, so that donuts are nearly identical. The deposit weight is adjustable within a range. Frying time and oil temperature are also adjustable.

- Worldwide compatible voltages available
- Mark 1 for standard cake donuts
- Mark 1 GP is specialized for mini donut production with smaller conveyor pocket and double plunger

Production rates for the Donut Robot® Mark 1 are:
- Standard fryers: 156 (13 doz) donuts per hour at 95 seconds frying time
- GP models (mini donuts): 888 (74 doz) mini donuts per hour at 60 seconds frying time
- Your production rate will vary, depending on size and composition of donuts, frying time, oil temperature and other factors
**Standard Features**

- Automatic cake donut depositor, with nearly identical deposits synchronized with fryer conveyor
- For standard Mark 1, stainless steel "Plain" or "Star" ring donut plunger, 1-9/16" (39.7mm) diameter
- For Mark 1 GP, stainless steel double miniature plunger (deposits two mini donuts per plunger stroke).
- Aluminum hopper with 10 lbs (4.5kg) batter capacity
- Batter weight adjustment dial, allows variation from small to large donuts
- Stainless steel fryer kettle
- Kettle drain with cap (extended drain and valve optional)
- Stainless steel conveyor ensures accuracy of frying time. Flight bar system for advancing donuts through fryer
- On standard Mark 1, flight bars are spaced 3¾" (95mm) apart from center to center. Flight bars are round, ⅜" (9.5mm) diameter
- On Mark 1 GP, flight bars are spaced 2.25" (57mm) apart from center to center. Flight bars are round, ⅜" (9.5mm) diameter
- Automatic turning of donuts
- Automatic dispensing of fried donuts onto collection device such as Roto-Cooler
- Frying time adjustment using a selection of gears
- Temperature adjustment (thermostat)
- High durability, low wattage-density heating elements
- High temperature limit switch – cuts power to heating elements at approximately 450°F (232°C)

**Electrical**

- 120V/50-60hz/1ph, 15A, 1.8 kW
- 240V/50-60hz/1ph, 12A, 2.8 kW
- 100V/50-60hz/1ph, 18A, 1.8 kW (Japan)

**Certifications**

- ETL certified to UL-197, CSA C22.2 and NSF-4

**Dimensions and weight (machine only)**

- Overall width: 35" (89 cm)
- Overall depth: 14" (34 cm)
- Shortening capacity: 14 lbs (6.4 kg)
- Overall height, including depositor: 23" (57 cm)
- Weight: 90 lbs (41 kg)
- Shortening capacity by volume: 2 gallons (7.4 liter)
- Shortening capacity by weight: 14 lbs (6.4 kg)

**Dimensions and weight (shipping data)**

- Shipped in 2 cartons
  - Fryer carton
    - Dimension: 44" x 24" x 18"
    - Weight: 76 lbs
  - Depositor carton
    - Dimension 16" x 16" x 22"
    - Weight: 22 lbs

**Options**

- Mini donut conversion kit (Item#MK-1502-1). Kit includes specialized hopper and double plunger, for depositing 2 mini donuts per conveyor row. Production rate for mini donuts is approximately 494 (41 doz) mini donuts/hour at 60 seconds frying time (production rate will vary, dependent on size and composition of donuts, frying time and oil temperature as well as other factors). Changeover from standard to mini donuts and back again takes less than one minute

**Accessories**

- **Roto-Cooler** (Item #22104). Revolving white polyethylene tray for collecting donuts as they are dispensed from fryer
- **Shortening Reserve Tank** (Item #DMM-1004) Small s/s container for holding oil or shortening above the fryer (in order to keep it liquid), with a valve for allowing refills to fryer
- **Filter-Flo Siphon** (Item #DR42-1048) for removing shortening from fryer and filtering
- **EZMelt 18.** Melter-filter for filtering and recycling oil, with fixed hose connection available for instant refill of fryer. For the fastest and easiest way to filter and recycle shortening.