



'INSIDER'

Clean-Air Cabinet and Frying System

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

- ★ 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 revolving tray that collects the donuts automatically.
- ★ The Insider can be easily moved from one place to another. The hood is built-in and there is no exterior ductwork.
- ★ 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.

The Insider comprehensively addresses fire prevention, clean air, and sanitation requirements. The system meets national and local safety standards. Cabinet and fryers are tested by ETL to UL-197, CSA C22.2 and NSF-4 standards.

Components of Insider with Donut Robot® fryer system:

- **Clean-Air Cabinet**, on legs or casters
- **Donut Robot® Mark II or Mark II GP** with extended drain and valve.
- **Roto-Cooler**
- **EZMelt 18** Melter-Filter. The EZMelt can be placed inside the cabinet, below the fryer. It will quickly empty, filter and refill the shortening in the fryer
- **Donut Finishing Center**, for buyers wanting to produce variety donuts with icings, sprinkles, etc
- **Shortening Reserve Tank** for melting and topping up fryer shortening, if EZ Melt is not used



Belshaw Insider (Shown with Donut Robot® fryer)

Companion Equipment for Insider

<p>Donut Robot Mark II / Mark II GP</p>	<p>EZ Melt 18</p>
<p>Roto-Cooler</p>	<p>Donut Finishing Center</p>

Features - Cabinet

- All stainless steel, plated steel and aluminum construction, except removable lexan viewing windows.
- Full clean-air recycling system, with fan-assisted grease filter, electronic filter, and odor filters.
- Integrated 8-switch interlock system to ensure ventilation is active. Fryer is otherwise shut down.
- 5-nozzle fire prevention/suppression system. Operates automatically using 3 sensors; also operates manually from pull station.
- Legs (w/adjustable feet) or casters, according to buyer specification

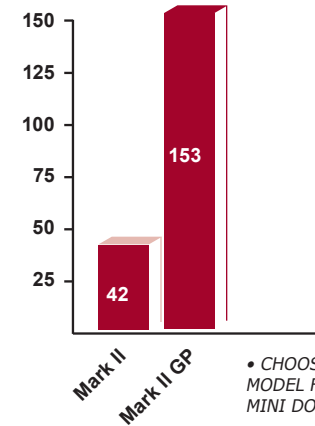
Frying Equipment

- Donut Robot® Mark II for standard donuts, or Mark II GP for mini-donuts.
- Roto-Cooler for cooling and collecting donuts
- EZ Melt 18 oil-recycling system.
- Donut Finishing Center or H&I icer for icing and finishing.
- Shortening Reserve Tank for adding shortening, (not needed if EZMelt is used).

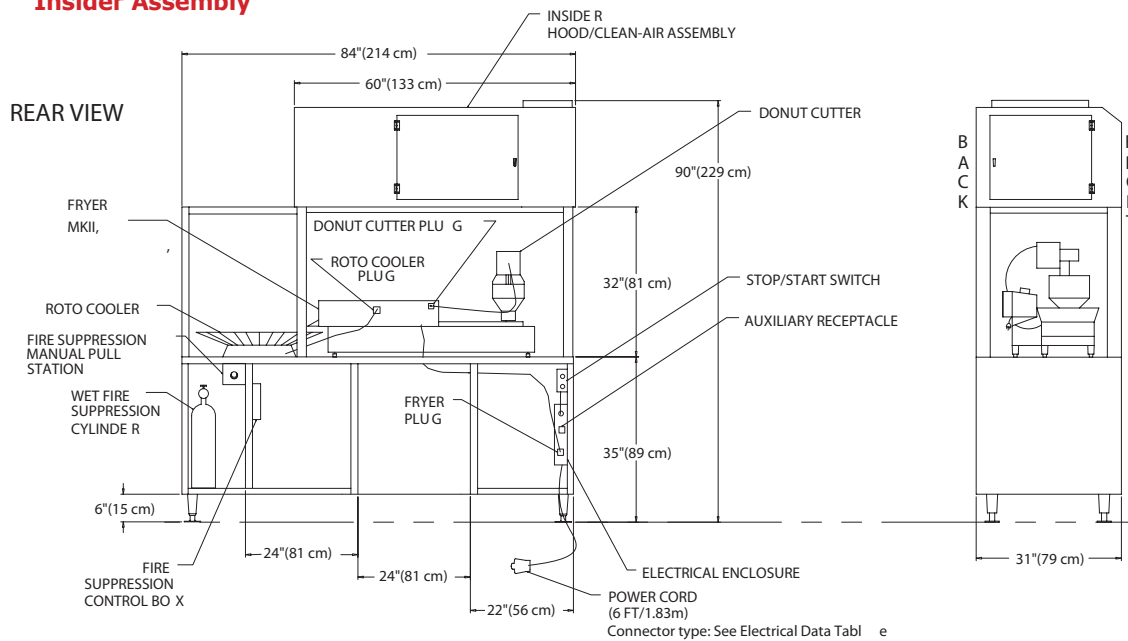
PRODUCTION CHART FOR FRYER SELECTION

Based on frying times of 95 seconds for standard donuts and 60 seconds for mini donuts. Production will vary depending on product size, frying temperature and composition of donut.

DOZENS PER HOUR



Insider Assembly



Dimensions And Weight

OVERALL DIMENSIONS		APPROX SHIPPING WEIGHT	
Width x Depth x Height		(Cabinet only)	
in.	cm	lbs.	kg
84" x 31" x 90"	214 x 78 x 229 cm	1150	522

Electrical Data

CABINET, FRYER & AUXILIARY EQUIPMENT	1 - PHASE 60 Hz			3 - PHASE 60 Hz		
	(3-pole, 4-wire, neutral required)			(4-pole, 5-wire, neutral required)		
	208 V	240 V	CONNECTOR	208 V	240 V	CONNECTOR (Pin & Sleeve)
Mark II	6.7 KW	8.7 KW	NEMA#14-50p	5.1 KW	6.5 KW	I.E.C. 309-60P
Mark II GP						