



Macadams Belshaw Donut Robots



MARK 2



MARK 6



Accessory: Filter Flo



Accessory: Finishing Tree

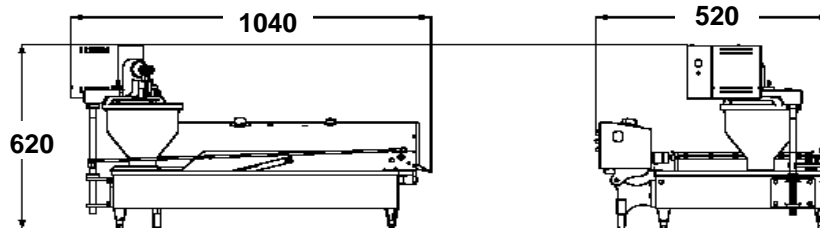
FEATURES & BENEFITS

- Electrically powered conveyor.
- Frying time & temperature adjustment.
- Stainless steel body
- Automatic turning and dispensing of donuts (mark 6)
- Electric heated - high durability, low wattage - density heating elements
- The Donut Robot® automatic cake donut depositor is standard.

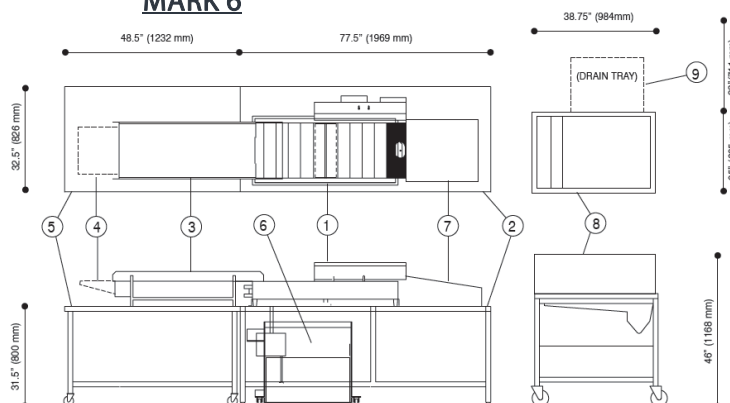


	MARK 2	MARK 6
Output @ 95 second frying time (p/hr)	42 dozen	112 dozen
Electrical:		
Control Supply	208/240 V, 50/60 Hz,	208/240 V, 50/60 Hz
Power Rating (kW)	4.5/5.7	11.5 - 15.3
Current (A)	12.5/14.2	32.5 - 37.2
	3 phase	3 phase
Conveyor Row Spacing (mm)	95	114
Dimensions (mm)	1040 (L) x 520 (D) x 620 (H)	1400 (L) x 860 (D) x 51 (H)
Weight (kg)	66	84

MARK 2



MARK 6



- 1 Mark VI Fryer
- 2 Mark VI Support Table
- 3 FT2DW Feed Table
- 4 Feed Table extension (opt)
- 5 Table for FT2DW
- 6 EZMelt 34 Melter-Filter
- 7 RL18 Rack Loader
- 8 HG18-EZ Glazer
- 9 Glazer drain tray

Contact Details

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