



## CAKE DONUT DEPOSITORS

Type 'B' • Type 'F' • Type 'N' • Donut Robot®

Belshaw's Donut Depositors, the industry standard for over 75 years, are legendary for their precision and smoothness of operation - even after years of use in harsh conditions.

Each Donut Depositor is engineered of durable gears, cams and trip arms that ensure identical volume and shape are produced with each and every deposit. Large swing arms enable precise positioning above the fryer with almost no effort. All units are mountable on a circular column or directly onto a wall.

Belshaw **Type 'B'** Donut Depositor is a mechanically assisted, hand crank machine designed for open kettle fryers of any make/model. The Type 'B' holds 15 lbs (7 kg) batter weight, and accepts all 10 Belshaw donut plungers and attachments, each forming one or more cake donut varieties. The Type B typically deposits 60 to 100 donuts per minute.

Belshaw **Type 'F'** Donut Depositor is equivalent in size to the Type 'B', but utilizes a motor and touch-sensitive handle to deposit at a rate up to 115 strokes per minute. The faster stroke rate and easier operation of the Type 'F' reduces frying time variability between the first and last donuts dropped into the fryer, particularly for larger fryers, and is physically easier on the operator. The "Deluxe" option features a highly polished aluminum body.

Belshaw **Type 'N'** Donut Depositor holds 12 lbs (5 kg) batter weight and is used with smaller fryers such as Belshaw's 616 tabletop fryer. The **Automatic Type 'N'** is designated for use with Belshaw Mark IX Donut Robot® fryers only. Type 'N' accepts the same plunger varieties as Types 'B' and 'F', but with shorter shaft length.

All Donut Robots® employ an automatic cake donut depositing system that only requires filling with batter. The **Donut Robot® Automatic Depositor** operates with its own set of plungers and attachments for forming plain, star, french cake, mini, ball, nugget, dunkerette, and crescent donuts. <sup>1</sup>



Belshaw Type 'B'



Belshaw Type 'F'



Type 'F' Deluxe



Belshaw Type 'N'

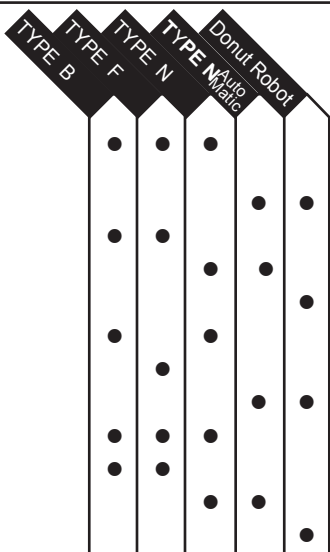
### Donut Robot® Automatic Depositors



Left: Donut Robot® Standard depositor



Right: Automatic Type 'N' depositor (for Mark IX only)



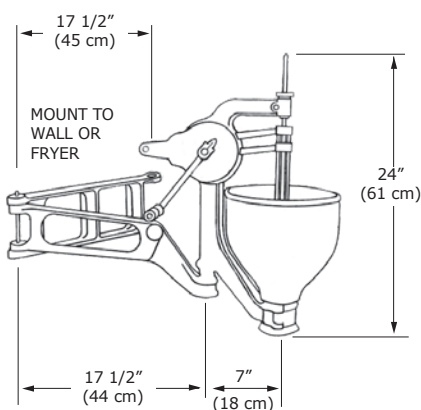
**Product Information**

- Aluminum alloy frame and arm assembly, hardened steel cams, bronze trip arms and bushings, aluminum hopper
- Stainless steel and aluminum cutter unit, aluminum hopper
- 15 lb/7 kg capacity hopper
- 12 lb/5 kg capacity hopper
- 10 lb/4.5 kg capacity hopper
- Hand crank operation
- Motorized crank, controlled by hand trigger
- Motorized, synchronized with fryer
- Wall mounting or column mounting available
- Compatible with Type B/F plungers and cylinders only (see Plunger section)<sup>1</sup>
- Compatible with Type N plungers and cylinders only (see Plunger section)<sup>2</sup>
- Compatible with Donut Robot® plungers, no separate cylinder required<sup>3</sup>

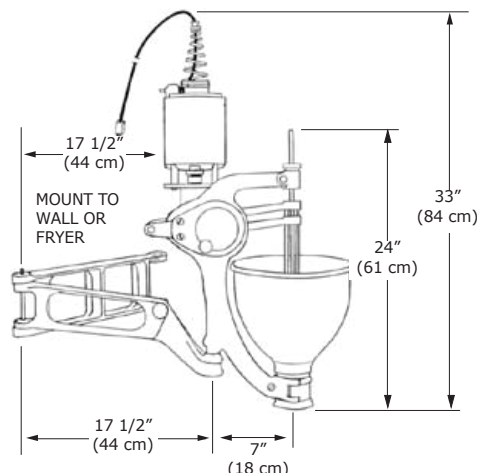
**Notes**

- Type B and F plungers and cylinder are ordered separately from depositor (see plungers section of product guide)
- Type N comes with plain plunger and cylinder as standard.
- Plain 1 9/16" plunger supplied standard with Donut Robot Mark 1 to Mark 6. See Cake Donut Plungers section for details of Donut Robot plungers and attachments

**Type B Depositor**



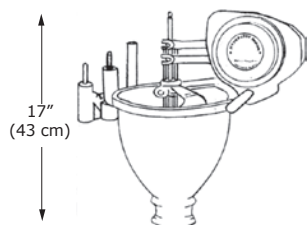
**Type F Depositor**



**Type N Depositor (Standard)**

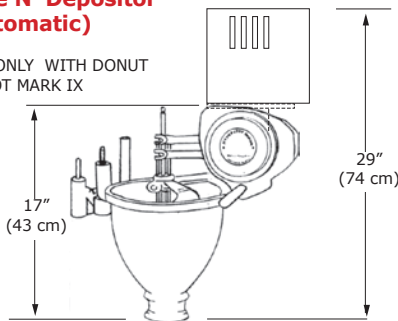


USE WITH 616 FRYER (CUT-N-FRY) OR SIMILAR



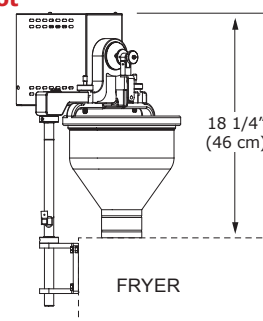
**Type N Depositor (Automatic)**

USE ONLY WITH DONUT ROBOT MARK IX



**Donut Robot® Depositor**

USE ONLY WITH DONUT ROBOT FRYERS



**Dimensions And Power**

MODEL	APPROX. SHIPPING WEIGHT		HOPPER CAPACITY		MAX OUTPUT	ELECTRICAL					
	Depositor only	Depositor+mount	lbs.	kg.		120V,60Hz,1ph		120V,50Hz,1ph		240V,50/60Hz,1ph	
					W	A	W	A	W	A	
Type B	30 lbs (14 kg)	48 lbs (22 kg)	15	7	100	Mechanical operation only					
Type F	50 lbs (23 kg)	67 lbs (31kg)	15	7	115	570W	4.9	495W	4.5	510W	2.3
Type N	25 lbs (11 kg)	32 lbs (15 kg)	12	5	100	Mechanical operation only					
Type N Automatic	N/A	45 lbs (21 kg)	12	5	n/a	480W	4.1	480W	4.1	480W	2.1
Donut Robot Mark I-VI	N/A	36 lbs (16 kg)	10	4.5	n/a	250W	2.2	240W	2.1	240W	1.1



## CAKE DONUT PLUNGERS

For Type 'B', Type 'F', Type 'N', Type 'K', Donut Robot®

A wide selection of specialty cake donuts is possible with an investment in these cake donut plungers. Even greater variety is made possible with the addition of small attachments to a Belshaw plain plunger.



PLAIN

STAR

FRENCH CRULLER/  
FRENCH CAKE

KRINKLE

'OLD FASHION'

### Plungers For Type B, Type F and Type N Depositors ►

Type B & F plungers are identical. Type N plungers are sized for Type N only. The French Plunger will make French Crullers with French Cruller mix, or French Cake donuts with standard mix. For size and weight details, see over page.



BALL  
(CUTS 2, 3 OR 4)

STICK  
(CUTS 1 or 2)

DUNKERETTE  
(CUTS 2)

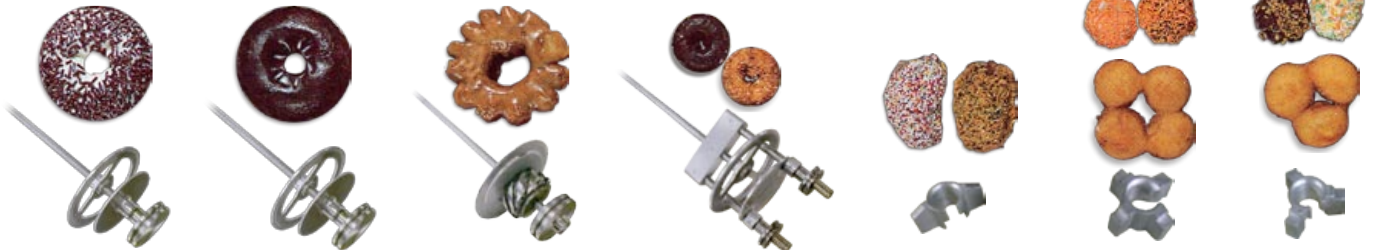
CRESCENT  
(SMALL)

CRESCENT  
(LARGE)

ATTACHMENTS

### Plungers For Donut Robot and Type K Donut Depositors

These plungers enable Donut Robots<sup>1</sup> and Type K depositors<sup>2</sup> to form almost as many cake donut varieties as are possible with Type B, F & N. The French Cake plunger uses regular cake donut mix. By adjusting the height of the depositor, Ball and Nugget attachments will form separate balls and nuggets, or balls and nuggets connected to make a single donut, as shown below.



PLAIN

STAR

FRENCH CAKE

DOUBLE  
MINIATURE<sup>3</sup>  
(CUTS 2)

DUNKERETTE  
(CUTS 2)

BALL  
(CUTS 4)

NUGGET  
(CUTS 3)

ATTACHMENTS

#### NOTES

- 1 Excluding Mark IX, which uses Type N plungers and cylinders.
- 2 Double Miniature plunger available for Donut Robots Mark I - Mark VI only. A single 1" mini plunger is available for Type K Donut Depositor.
- 3 Double Miniature plunger requires mini donut hopper, supplied standard on Donut Robot GP models. A mini donut conversion kit (consisting of Double Miniature Hopper and Plunger) is available for other Donut Robots.

**Selection Tips**

B, F & N plungers are sized in 1/8" increments within the MIN - MAX range shown in the table at right (metric equivalents are shown in the table below).

**CYLINDERS:** For Type B, F, and N depositors, each plunger must match a cylinder of the same size. Several variety plungers may be used with just one cylinder, provided all are the same size diameter.

Right: Type B/F Cylinder. Cylinder inserts into bottom of hopper.

Consult your Belshaw dealer before ordering replacement cylinders.



For Donut Robot® fryers and for Type K depositors, plungers are available in 4 fixed sizes. Each size is compatible only with the equivalent size hopper. A separate cylinder is not necessary.

The Donut Robot® Mark IX uses an automatic Type N depositor. Choose Type N plungers and cylinder for Mark IX.

**Plunger Sizes And Deposit Weight**

Product weights are approximate for 1 doz. donuts after frying. Min and Max denote highest and lowest dial setting on the depositor. Weights depend on mix and other conditions.

TYPE B, F & N PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)
1"	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)
2"	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)
DONUT ROBOT & TYPE K PLUNGERS			
PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
1"	25.4mm	5 oz. (142g)	6 oz. (170g)
1-7/16"	36.5mm	13oz. (369g)	17 oz. (482g)
1-9/16"	39.7mm	17oz. (482g)	20 oz. (568g)
1-13/16"	46.0mm	25 oz. (710g)	26 oz. (738g)

**Type B, F & N Plungers and Attachments**

	PLUNGER OR ATTACHMENT	DEPOSITOR	PART NUMBER	DIAMETER (1/8" INCREMENTS)	
				Min	Max
PLUNGERS	Plain	B,F	7SS	7/8"	2-1/8"
		N	N-1007SS	7/8"	2-1/4"
	Star	B,F	7SC-ss	1"	2-1/8"
		N	N-1007SSS	1"	2-1/4"
	French Cruller / French Cake	B,F	7B-1009	1-1/8"	2-1/8"
		N	N-1008SS	1-1/8"	2-1/4"
	Krinkle	B,F	7F-1004	1-1/2"	2-1/8"
		N	N-1012SS	1-1/2"	2-1/4"
Ball (2,3,4 or 5 Holes)	B,F	7G-1000	1-1/2"	2-1/8"	
	N	N-1009BSS	1-1/2"	2-1/4"	
Stick (1 Or 2 Slots)	B,F	7H-1000 (1) 9H-1001 (2)	1-1/2"	2-1/8"	
	N	N-1009SS	1-1/2"	2-1/4"	
Super ('Old Fashion')	B,F	7-1023	1-1/2"	2"	
	N	N-1023SS	1-1/2"	2-1/4"	
ATTACHMENTS	Dunkette (Cuts 2)	B,F,N	178	1-1/2"	2"
	Crescent (Small)	B,F,N	164	1-1/2"	2"
	Crescent (Large)	B,F,N	163	1-1/2"	2"

**Type K And Donut Robot Plungers**

	PLUNGER OR ATTACHMENT	DEPOSITOR	PLUNGER SIZE / PART NUMBER			
			1"	1-7/16"	1-9/16"	1-13/16"
PLUNGERS	Plain	K		K-1001A	K-1011A	
		MARK I *	DMM-1021	DMM-1012	DMM-1001	DMM-1015
		MARK II - VI	DR42-1152GP	U-1012	U-1001	DR42-1136
	Star	K		K-1001S	K-1011S	
		MARK I *		DMM-1012S	DMM-1001S	DMM-1015S
		MARK II - VI		U-1012S	U-1001S	DR42-1136S
	French cake	K		K-1036	K-1015	
		MARK I		DMM-1016	DMM-1017	
		MARK II - VI		U-1015	U-1004	
	Miniature (cuts two)	K				
		MARK I *	DMM-1010			
	ATTACHMENTS	Dunkette (cuts 2)	MARK II - VI	DR42-1152GP		
K				DR42-1018	DR42-1018	
MARK I *				DR42-1018	DR42-1018	
Ball (cuts 4)		MARK II - VI		DR42-1018	DR42-1018	
		K		DR42-1017	DR42-1017	
		MARK I *		DR42-1017	DR42-1017	
Nugget (cuts 3)		MARK II - VI		DR42-1017	DR42-1017	
		K		DR42-1016	DR42-1016	
		MARK I *		DR42-1016	DR42-1016	
MARK II - VI			DR42-1016	DR42-1016		

\* Pre-2002 Mark I only. Current Mark I uses the same plungers as Mark II - IX. For 2002 machines, or if in doubt, call Belshaw with serial number.