

**DONUT ROBOT ACCESSORY**

# RS SYSTEM for Donut Robot® Mark II & Mark V



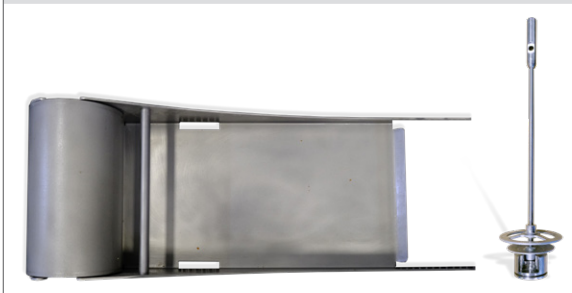
↑ Depositing Donut Holes



↑ RS Roller / Submerger



↑ Donut Holes after frying



↑ RS Roller / Submerger + Donut Hole (Ball) Plunger

## ENABLES AUTOMATED PRODUCTION OF CAKE DONUT HOLES.

- **The RS System Deposits, Rolls, and Submerges Cake Donut Holes** to provide even frying and color.
- **The RS System includes:**
  - **Donut Hole Plunger (1 9/16 inch diameter)** – forms 4 Donut Holes per conveyor pocket, approximately 1½ inches in diameter (38 mm), 0.6 oz (17 grams) weight after frying.
  - **Roller-Submerger** – guides and submerges the Donut Holes under the shortening.
- **The RS System is compatible with existing Mark II and Mark V machines, including all Gas and GP models.** The Roller-Submerger is easy to set up, and changeover is under 5 minutes.
- **Patent pending.**

## CAPACITY @ 120 seconds frying time

|            |                                     |
|------------|-------------------------------------|
| Mark II    | <b>59 dozen/hour</b> (708 pieces)   |
| MARK II GP | <b>76 dozen/hour</b> (915 pieces)   |
| Mark V     | <b>88 dozen/hour</b> (1060 pieces)  |
| MARK V GP  | <b>113 dozen/hour</b> (1355 pieces) |

## PART NUMBERS

| PART #  | Description                               |
|---------|---|
| MK-1080 | <b>Roller-Submerger</b> (Mark II)         |
| MK-1070 | <b>Roller-Submerger</b> (Mark V)          |
| U-1019  | <b>Donut Hole (Ball) Plunger, 1 9/16"</b> |