

Belshaw®

NEW

PRODUCT BULLETIN RS SYSTEM



ENABLES AUTOMATED PRODUCTION OF CAKE DONUT HOLES FOR ALL DONUT ROBOTS®

CAPACITY @ 120 seconds frying time

Mark II	59 dozen/hour (708 pieces)
MARK II GP	76 dozen/hour (915 pieces)
Mark V	88 dozen/hour (1060 pieces)
MARK V GP	113 dozen/hour (1355 pieces)

PART NUMBERS

PART #	Description
MK-1080	Roller / Submerger (Mark II)
MK-1070	Roller / Submerger (Mark V)
U-1019	Donut Hole (Ball) Plunger, 1 ⁹ / ₁₆ "
U-1024	Donut Hole (Ball) Plunger, 1 ¹³ / ₁₆ "

Submerger and Plunger sold separately.

- The RS System Deposits, Rolls, and Submerges Cake Donut Holes to provide even frying and color.

- The RS System includes: Donut Hole Plunger (1⁹/₁₆" or 1¹³/₁₆") – forms 2 ball donuts per deposit (4 per conveyor pocket), approximately 1½ inches in diameter (38 mm), 0.6 oz (17 grams).

- Roller-Submerger – guides and submerges ball donuts below the shortening.

- The RS System is compatible with existing Mark II and Mark V machines, including Gas and GP models. The Roller / Submerger is easy to set up, and changeover is under 5 minutes.

