

The Mark VI 'Deep' Fryer is adapted from Belshaw's Donut Robot® family and combines well with Century proofing, glazing and auxiliary equipment for production rates in the region of 75-100 dozen donuts/hour.

### Features

- Electric only with most worldwide voltages available.
- Uses handheld electric Type F depositor for a full variety of cake donuts. The Mark VI is not compatible with Belshaw's Multimatic cake donut depositor.
- The Mark VI 'Deep' fryer has a deep kettle to accommodate 4.5"(114mm) flight bar spacing and larger turner. It's capacity is 78 dozen/hr @110-second frying time. This fryer supports the use of one or two turners.
- Compatible with Century TMK-VI automatic proofer.
- Compatible with Century glazing system and finish-line conveyors.
- Compatible with EZ Melt 34 shortening melter-filter. Enables melting, recycling and refilling shortening at the touch of a foot pedal.
- The fryer is supported by a table that includes space for housing EZ Melt 34, with shelves for storing shortening blocks, glaze containers, etc.



Above: Century – Mark VI system with proofer, Mark VI 'Deep' fryer, 180° curve conveyor, glazer, and cooling conveyor



TM200 Proofer



Above: 'Deep' Mark VI fryer model with deep kettle, 4.5"(114mm) flight bar spacing, and optional double turners.



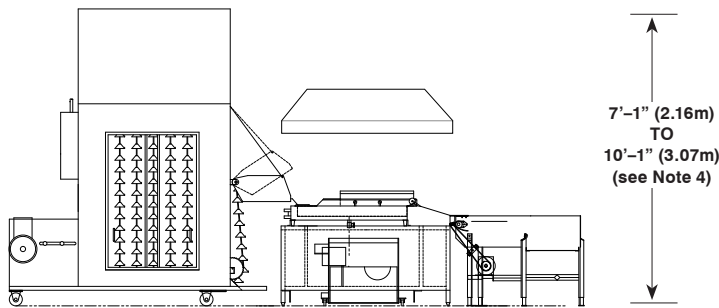
Type F depositor

Below: Century - Mark VI system in operation. Frying and proofing functions are synchronized.

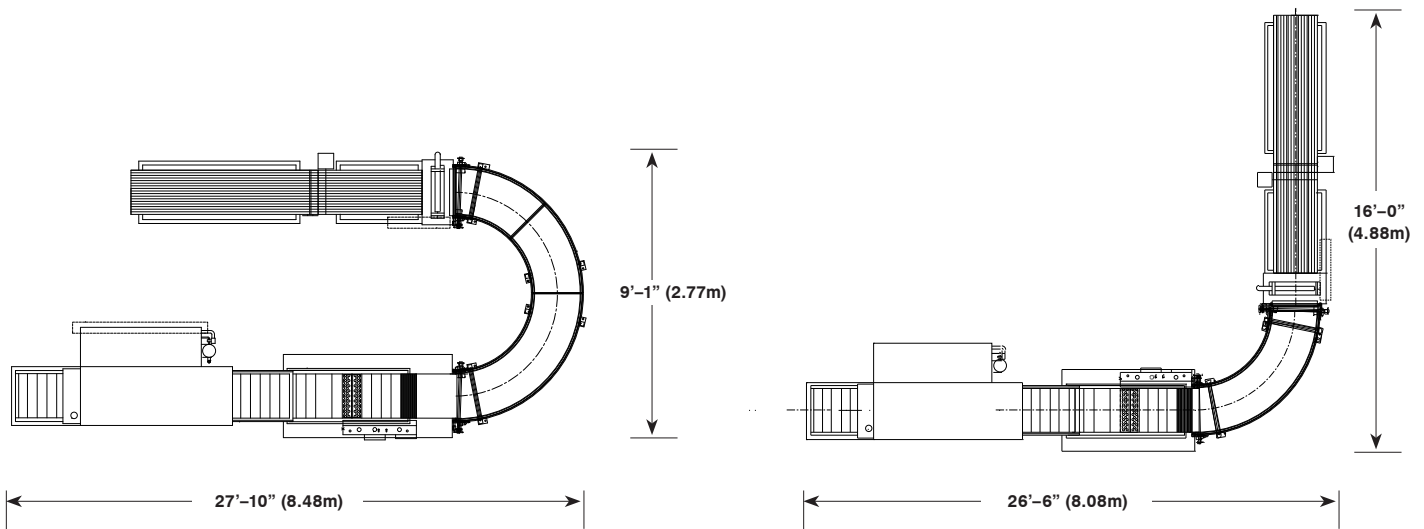


**TYPICAL MARK VI 'DEEP' SYSTEM LAYOUTS**

**Century-Mark VI 180° Curve System**



**Century-Mark VI 90° Curve System**



**NOTES**

- 1 Dimensions are estimates. Final dimensions can be provided at time of purchase.
- 2 Allow 4'-0" (1.22m) clearance around equipment.
- 3 Additional space is required for movable equipment which may include shortening filter and one or more icers.
- 4 Proofer height varies between extremes shown, depending on height extension.