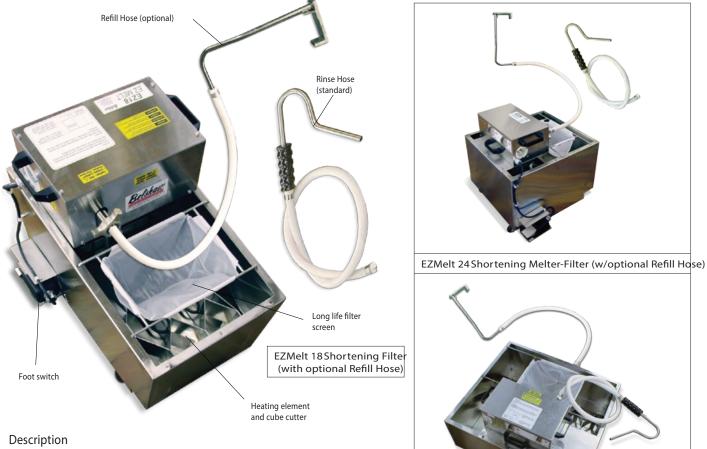


Product Line SHORTENING MELTER-FILTERS

EZMelt 18, EZMelt 24, EZMelt 34



Model

Belshaw's EZMelt shortening melter-filters effectively clean and recycle shortening in any fryer with capacity up to 37 gallons (138 Liters).

The advantage of a recycling filter that heats shortening

- If zero trans fat shortenings are used, they gradually become thicker at normal bakery temperatures. This can lead to pump blockages and failures with standard filters. Using the heated EZ Melt overcomes this problem.
- Pumping reheated shortening through a fixed connection to the fryer is faster and safer than any other method, such as dropping in shortening blocks. The EZMelt does this using a refill hose (optional) which attaches directly to a Belshaw fryer.

Standard features

- Slides under compatible floor and tabletop fryers
- Compatible with Belshaw's Floor Model fryers, Donut Robot[®] fryers, Insider Clean Air Cabinet, and Snack Master.
- Can be used with any donut shortening, including Zero Trans Fat shortening
- Heating element with factory set thermostat to 225°F/107°C. Element tilts up for easy tank cleaning.
- Long-life synthetic filter screen that needs only annual replacement under normal conditions.
- Heavy duty pump & motor for pumping shortening to the fryer on

demand

- Moisture repellent foot switch for activating pump
- Cube cutter for fast melting of solid shortening blocks up to 50lbs (22.7kg)

EZMelt 34 Shortening Melter-Filter (w/optional Refill Hose)

- Detachable, hand held rinse hose with plated steel nozzle and heat resistant handle.
- High-temperature limit switch
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF-4, CSA-C22.2, and UL-1889

Options

- Numerous worldwide voltages (see over page)
- Refill Hose (see above photos). Heat resistant hose with plated steel nozzle designed to attach to designated Belshaw fryers. The quickest and safest method of refilling the fryer when shortening level is low.



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| EZ18-24-34/ | | |
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| 03-2013 | | |



Product Line SHORTENING MELTER-FILTERS

Model E

EZMelt 18, EZMelt 24, EZMelt 34

Model Selection

| Model | Recommended for Fryer models | Tank Dimensions (Width x Depth x Height) | Shortening Capacity (by volume, approximate) | Shortening Capacity (by weight, approximate) |
|-----------|--|---|---|---|
| EZMelt 18 | 618, 718LCG, 718LFG Donut Robot® Mark II, Mark II GP, Mark II-Gas, Mark II GP-Gas, Mark V, Mark V GP, Insider | 26 x 16 x 16 inches (66 x 41 x 41 cm) | 20 Gallons (76.4 liters) | 150 lbs (68.1 kg) |
| EZMelt 24 | 624, 724CG, 724FG | 24 x 22 x 16 inches (61 x 56 x 41 cm) | 26 Gallons (97 liters) | 190 lbs (86.5 kg) |
| EZMelt 34 | 734CG, 734FG, Donut Robot® Mark VI, Mark VI-Deep, Snack Master | 29 x 32 x 13 inches (29 x 32 x 13 cm) | 37 Gallons (138 liters) | 272 lbs (123.5 kg) |

Accessories (Filter Screens and Refill Hoses)

'Right Hand Operation' as stated below=Operator stands in front of fryer kettle 'Left Hand Operation'=Operator stands behind fryer control panel
For correct selection of Fill Hoses for Mark II, V and VI, please contact Belshaw at 800-578-2547 or service@belshaw.com before ordering

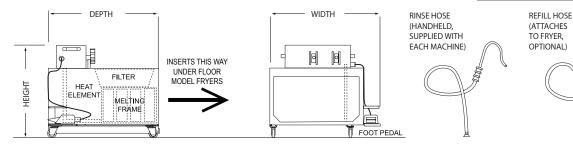
| Item Nbr | Description | Connects from | Connects to | |
|-----------------|---|---------------|-------------------------------|--|
| SM100-0002 | Synthetic mesh filter screen for EZMelt 18 and EZMelt 24 (1 screen supplied standard with new machines) | | | |
| EZ34-0027 | Synthetic mesh filter screen for EZMelt 34 (1 screen supplied standard with new machines) | | | |
| EZ18-0506 | Fill Hose | EZMelt 18 | 618L, 718LCG, 718LFG | |
| EZ24-0505 | Fill Hose | EZMelt 24 | 624, 724CG, 724FG | |
| EZ34-0505 | Fill Hose | EZMelt 34 | 734CG | |
| SM100-0507RH | Fill Hose, 30" long, Right hand operation | EZMelt 18 | Mark II / II GP Mark V / V GP | |
| SM100-0507LH | Fill Hose, 30" long, Left hand operation | EZMelt 18 | Mark II / II GP Mark V / V GP | |
| SM100-0507LH-42 | Fill Hose, 42" long, Left hand operation, INSIDER | EZMelt 18 | Mark II / II GP Mark V / V GP | |
| EZ6-0507 | Fill Hose, 48" long, Left hand operation | EZMelt 34 | Mark VI / Snackmaster | |
| EZ6-0510 | Fill Hose, 48" long, Right hand operation | EZMelt 34 | Mark VI | |
| EZ6-0510R | Fill Hose, 60" long, Right hand operation | EZMelt 34 | Mark VI | |

Electrical Data

| All Models | 120V/50-60/1 | 208-240V/50-60/1 | 240V/50/1 |
|-----------------|--------------|------------------------|------------------|
| EZMelt 18-24-34 | 1.8 KW, 15 A | 1.8/2.3 A, 9.5/10.3 KW | 2.25 KW, 10.3 A |
| | Nema L5-20P | Nema L6-20P | No plug supplied |

Other worldwide voltages may be available

Machine Dimensions and Shipping Data



Shipping data and freight class are estimates for North America only. Shipments are usually in carton. International shipments may be on pallet.

| Model | Machine Dimensions (Width x Depth x Height) | Shipping carton dimensions (Width x Depth x Height) | Weight | Freight Class |
|-----------|--|--|------------------|------------------|
| EZMelt 18 | 22 x 28 x 26 inches (54 x 71 x 66 cm) | 27 x 28 x 27 inches (39 x 71 x 69 cm) | 120 lbs (55 kg) | 150 |
| EZMelt 24 | 24 x 22 x 16 inches (61 x 56 x 41 cm) | 27 x 28 x 27 inches (39 x 71 x 69 cm) | 130 lbs (59 kg) | 150 |
| EZMelt 34 | 29 x 32 x 13 inches (29 x 32 x 13 cm) | 40 x 48 x 34 inches (102 x 122 x 87 cm) | 250 lbs (114 kg) | 150 |



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Certifications

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Certified by ETL to UL-1889, NSF STD 4, and CSA C22.2 Models shipped to European Union conform to CE

requirements, unless stated

