

	Product Line	'EZLIFT' GLAZERS	SPEC - HG18-24EZ 04-2013
	Model	HG18EZ, HG24EZ	

Belshaw's HG18EZ and HG24EZ 'EZLift' style glazers allow fast, uniform glazing of donuts, cinnamon rolls and other baked goods. These glazers conveniently glaze one full screen at a time with minimal waste.

Belshaw's EZlift method eliminates the heavy lifting associated with standard hand glazers. Rather than being carried by the operator, the glaze applicator slides along rails, and tilts down to fill up with glaze. This design provides even glaze coverage with little strain on the operator. (For glazers with a standard handheld glaze applicator, see models HG18C and HG24C)

Standard Features

- HG18EZ glazes 17" x 25" screens (43 x 63 cm) screens. Compatible with Belshaw Adamatic 618L and 718LCG-718LFG fryers, and all Donut Robots®.
- HG24EZ glazes 24" x 24" (61 x 61 cm) screens. Compatible with Belshaw Adamatic 624 and 724CG-724FG fryers.
- Capacity over 35 screens/hour in normal operation
- Listed by NSF for sanitation.
- Large kettle has curved interior corners for sanitation.
- Glaze applicator has finger-pull handle to control flow of glaze.
- Applicator holds glaze to cover a basket of donuts at a single pass.
- · Glaze applicator tilts down for refilling.
- Incorporates 1½" drain with valve to empty surplus glaze.
- Bottom shelf with storage for screens and a large glaze container.
- Drain tray has 3 settings to adjust angle of tilt. Raised stop prevents screens from sliding. Mountable on left or right side.
- · Washable in rack washer or by hose down
- Stainless steel frame, kettle, applicator, drain and drain tray.
- 4" (100mm) heavy duty water-resistant casters (2 lockable)

Optional Items

- Drain Tray. Reduces floor spillage by allowing one screen of donuts to drip, while glazing another screen. (see below for Part Numbers)
- Screens. Glazers accomodate 2 standard screen sizes, as below

Model	Part# (Drain Tray)	Screen Size	Part# (Screen)
HG18EZ	HG18EZ-1002	17" x 25"	SL200-0004
HG24EZ	HG24EZ-0534	24" x 24"	HG24-0001



HG18EZ Glazer (Glazing screens supplied separately)



HG24EZ Glazer (Screens supplied separately)



EZLift Mechanism – Glaze Applicator on rails



EZLift Mechanism – Tilting to refill applicator



HG18EZ Glazer cover

90 Years of Quality Donut & Bakery Equipment

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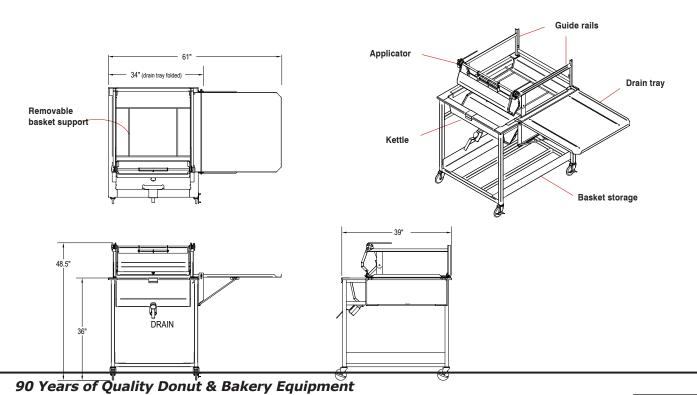
SPEC HG18-24EZ04-2013



Product Line THERMOGLAZE

EASYLIF T-GLAZER Model: HG24EZ-DD SPEC
IG25/03-2013

- Glazes 24" x 24" (61 x 61 cm) screens
- Glazes a minimum of 35 baskets/hour in normal operation
- Listed by NSF for sanitation.
- Holds up to 80lb (35kg) of glaze.
- Kettle has curved interior corners for sanitation.
- Incorporates 1-1/2" exit drain with valve.
- Bottom shelf with storage for screens and a large glaze container.
- Drain Tray supports full screen of donuts. Safety latch prevents accidental folding. Mountable on left or right side.
- Drain tray has 3 stops to adjust angle of tilt. Raised stop prevents screens from sliding.
- Glaze applicator has finger-pull handle to control flow of glaze.
- Applicator holds enough glaze to cover a basket of donuts at a single pass.
- Glaze applicator tilts into the glaze trough for refilling.
- Washable in rack washer or by hose down
- Stainless steel frame, kettle, applicator, drain and drain tray.
- 4" (100mm) heavy duty water-resistant casters (2 lockable)



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