

Product Line	THERMOGLAZE	Frozen Donut Processing	SPEC TG25/ 03-2013
Model	TG25		

THERMOGLAZE TG25

Belshaw Adamatic's Thermoglaze TG25 is a system that thaws, heats, and glazes pre-fried, frozen donuts with results that equal (and often surpass) the quality of freshly made product.

The TG25 can process all the varieties of frozen donuts currently available including ring donuts, fritters, long johns, cream and jam-filled donuts and many others. Thermoglaze is easy to learn, can be used in front of customers, and requires no ventilation hood.

The TG25 processes approximately 24 dozen donuts per hour. Heating time and temperature can be modified to suit the product.

The TG25 uses half-size 12½" X 17" glazing screens holding 12 typical donuts each.

Donuts (or similar product) are thawed in the 8-shelf Thermolizer, located at the right of the machine, with adjustable temperature and humidity controls. Donuts can be held in the Thermolizer for up to 5 hours, enabling finished donuts to be produced on demand in under 5 minutes. After thawing/holding in the Thermolizer, the screens full of donuts are conveyed through the oven.

Once heated in the oven, glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through.

After glazing the screens can be placed on a cooling rack. On the opposite side to the Thermolizer, an additional 8-shelf storage (usable either for donuts, or screens) is provided.

For iced donuts, the flow of glaze is turned off, and donuts can be iced on a Belshaw H&I-2 or H&I-4 icer.



Thermoglaze TG25. 8-shelf Thermolizer is shown at right (with door open).
Storage shelves are shown at left.



TG25 top view



TG25 glazing donuts

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Thermoglaze TG25 Standard Features

- All stainless steel construction
- Capacity 24 dozen donuts/hour at thaw time of 20 minutes
- No ventilation hood or fire suppression system required. (Verify with local authorities)
- Heavy duty glaze pump
- Adjustable speed and temperature
- Quiet operation
- Glaze pump can be switched on/off as required
- Easy to clean oven interior
- Mobile with 4" (25mm) casters
- 8 shelves of storage space below for glaze, screens, etc
- Lock-out feature to prevent machine starting while cleaning is in progress
- ETL Certified, conforms to UL-197, CSA C22.2, and NSF-4

Integrated Thermolizer features

- 8 shelves. At 12 donuts per screen, the thermolizer holds 96 donuts at a time
- Capacity at thaw time of 20 min: 24 Doz donuts /hour
- Thermostat controlled dry heater for ambient warmth
- Thermostat controlled water element to produce steam
- Blower system for recirculating warm humid air
- 2 clear plexiglass doors
- Powered from central control box on TG25

CERTIFICATIONS



Certified by ETL to UL-197, UL-710B, NSF-4 and CSA C22.2 standards.

Screens

- TG25 uses 1/2-size glazing screens 12.5" x 17" (32 x 43 cm), Part #TJ-0001. 20-40 screens recommended

Electrical data (Requires two electrical connections)

Oven/Glazer

- Volts: 220V/60/1
- Amps: 28 A
- Kilowatts: 6.5 KW
- Plug: NEMA #6-50P
- Cord: 72" (1.8m)

Thermolizer

- Volts: 220V/60/1
- Amps: 10.5 A
- Kilowatts: 2.3 KW
- Plug: NEMA #6-20P
- Cord: 96" (2.4m)

Shipping Data

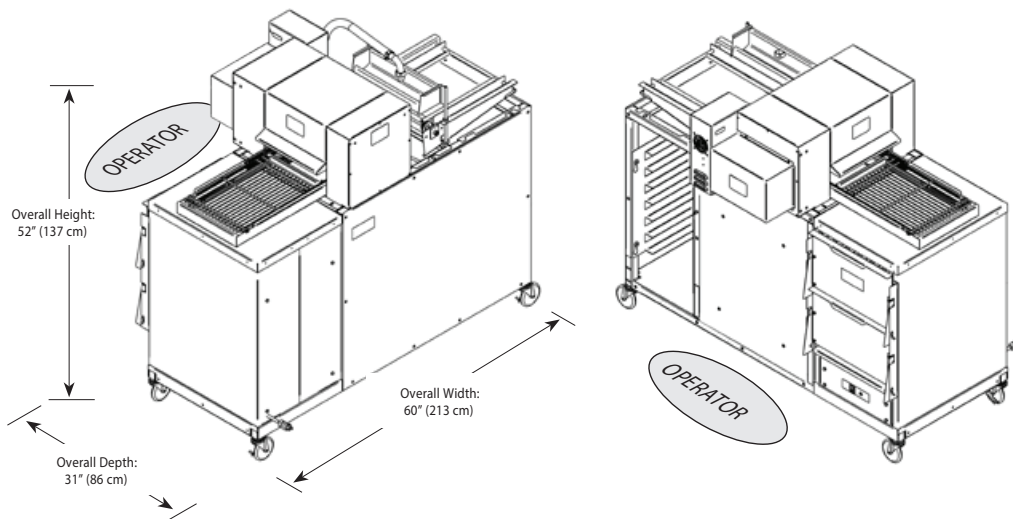
- Shipped on pallet
- Width: 73" (185 cm)
- Depth: 42" (107 cm)
- Height: 62" (158 cm)
- Volume: 110 cubic feet (3.12 cubic meters)
- Shipping weight: 649 lbs (295 kg)
- Freight class: 85

Optional accessory: H&I-2 or H&I-4 Icer



Water-warmed icing tables for applying icings to donuts warmed on the Thermoglaze system.

- H&I-2 Icer: Two 13" bowls
- H&I-4 Icer: Four 13" bowls
- H&I-2/4 spec sheet <http://www.belshaw-adamatic.com/products/doughnut-icers/hi4-donut-icer.html>



12.5" x 17" Screen for TG25

