

Product Line	HIGH PRODUCTION ICERS	SPEC HI18F-HI24F 03-2013
Model	HI18F, HI24F	

HIGH PRODUCTION ICERS

Belshaw's HI-series Icers provide fast, uniform icing of cake and yeast-raised donuts – and any product under 2 inches in height – without the need for the operator's hands to touch the product or icing.

Full screens (or bun pans) can be iced in seconds. Special skills are not needed – consistent, uniform icing can be applied by a novice. Easy changeover to different flavors is accomplished by removable, heated icing pans stored under the icing unit. Floor models occupy little space and are moveable on casters.

HI-18F

Accommodates approximately 24 donuts on 17" x 25" glazing screens such as Belshaw Adamatic's SL200-0004. Also accepts standard 18" x 26" baking pans.

HI-24F

Accommodates approximately 36 donuts on 24" x 24" glazing screens such as Belshaw Adamatic's HG24-0001 (or similarly sized baking pans).

Belshaw's unique donut handling system submerges one side of the donuts in the icing. The finished product is uniformly iced, attractive, and smudge-free, without immersing the screen or bun pan, and with hand contact only to arrange the donuts on the screen or pan. The finished product is immediately ready for display.

Icing is held in a large capacity Icing Pan and warmed indirectly by a low wattage, uniform radiant Heating Panel. Heavy-duty construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

For high capacity production, two or more icers may be used simultaneously.

Capacity

Production rates can easily exceed one screen per minute on either icer.

HI18F: 120 dozen/hour

HI24F: 180 dozen/hour

Accessories

- Extra Icing Pans. These allow operators to store different icing flavors in separate Icing Pans, ready to insert them when needed into the HI18-24 Icer's Heating Panel. (If 3 icing flavors are used, 2 extra Icing Pans may be ordered to make a total of 3).
- Heating Panels. Used to quickly warm an Icing Pan containing donut icing (as described above). Before icing donuts, any icing to be used must be warm. An extra Heating Panel can be used to warm whichever icing flavor is to be used next. Icing changeovers can then be made with minimum loss of time.



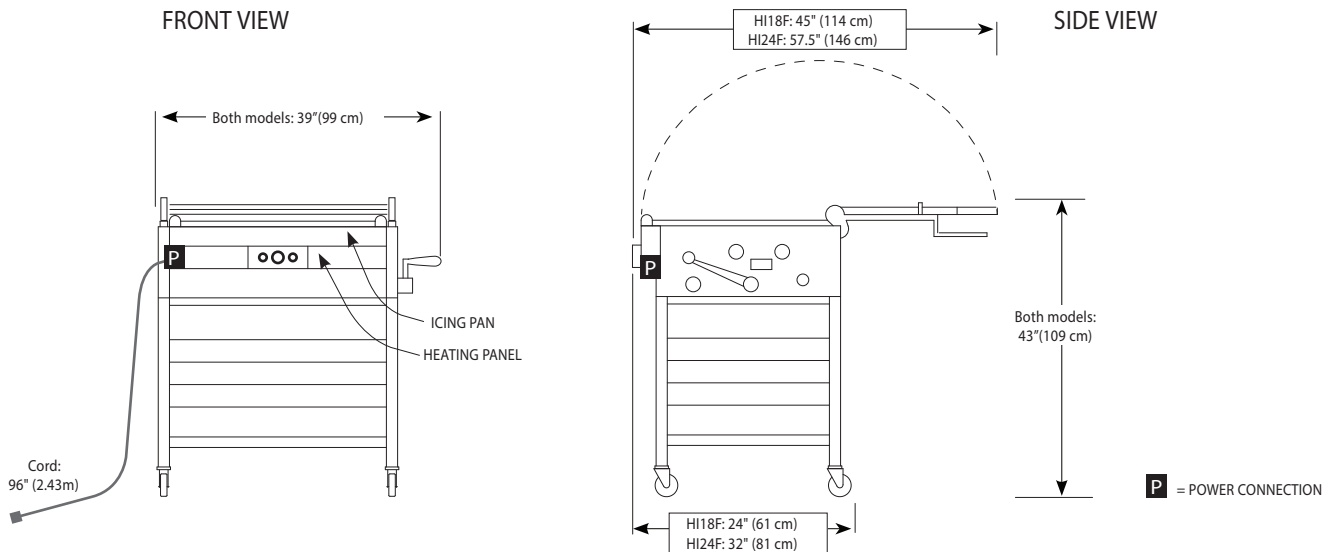
HI18F Icer



HI24F Icer



HI18F, HI24F Iced Donuts



STANDARD FEATURES

- Heavy duty construction of stainless steel and aluminum.
- Stainless steel icing pan, easily removable for quick changeover to other flavor icings.
- Storage shelves for 3 additional Icing Pans or Heating Panels
- Infinite range thermostat control.
- 4 casters, 2 lockable.
- Removable components for easy cleaning. Cleanable in rack washer, after removing heating unit
- 120V OR 240V models available for North America and Worldwide

CERTIFICATIONS



- Standard North America models are certified by ETL to UL-197, and by NSF to NSF-4
- Models shipped to European Union conform to CE standards and requirements (unless otherwise stated)

ACCESSORIES

	HI18F	HI24F
Glazing Screens	SL200-0004	HG24-0001
Icing Pans	HI18-0001	HI24-0006
Heating Panel (120V)	HI18-1011	HI24-1008
Heating Panel (240V)	HI24-1000	HI24-1000-240

SPECIFICATIONS

		HI18F	HI24F
COMPATIBLE GLAZING SCREENS	inches	17" x 25"	24" x 24"
	part number	SL200-0004	HG24-0001
BAKING PAN SIZE	inches	18" x 26"	24" x 24"
ICING PAN CAPACITY (Approximate)	lbs	50 lbs	60 lbs
	kg	22.7 kg	27.3 kg
	gallons	7 gal	8.3 gal
	liters	26 L	31.3 L
ELECTRICAL DATA(specify voltage at time of order)*			
120V, 60hz, 1ph	amps	7.5 A	10 A
	kilowatts	0.9 KW	1.2 KW
240V, 50/60hz, 1ph	amps	4 A	5 A
	kilowatts	1 KW	1.2 KW
*If extra heating panel is purchased, it requires a separate power connection			
PLUG	120V	NEMA 5-15P	
	240V N.America	NEMA 6-15P	
	240V International	Not supplied	
CORD	length	96 inches (2.5 m)	
SHIPPING DIMENSIONS (Approximate, shipped in carton on pallet or crate)	inches	40" x 48" x 54"	40" x 48" x 54"
	cm	102x122x137 cm	102x122x137 cm
	lbs	240 lbs	258 lbs
	kg	109 kg	117 kg
FREIGHT CLASS		100	100