

Industrial Heated Glazer

CHG30	30" wide	6 donuts / row
CHG36	36" wide	8 donuts / row
CHG48	48" wide	10 donuts / row



▲ CHG30
Compatible with Century C6-24,
C10-24, C14-24 and C18-24
donut lines

Serving bakeries for **95** years



www.belshaw.com

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MAIN FEATURES

- Industrial Heated Glazer is compatible with Belshaw Century and High Volume donut lines 6, 8 or 10 donuts across
- Holds heated glaze at preselected temperature
- Glaze is continuously stirred while in the holding tank
- Approx 30 gallons glaze tank
- Water-filled jacket around holding tank, warmed to selected temperature by internal elements
- Produces a consistent waterfall curtain of glaze as donuts pass below it, allows excess glaze to drain, then discharges to a cooling conveyor or screen loader
- Operator has control over:
 - Temperature of glaze
 - Speed of glaze agitator
 - Position of glaze waterfall above donuts
- High quality, sanitary stainless steel pump, constantly sending an supply of freshly stirred glaze ready for use

- Precision leveling device on glaze trough, ensures perfect glazing across each row of donuts
- Swivelling return tube to enable fast emptying of glaze tank at the end of production run
- Easy to use control panel with safety switches
- All worldwide voltages available

SIZES AVAILABLE

- **CHG30**, 30" wide, 6 donuts across, compatible with Century C6-24, C10-24, C14-24 and C18-24 lines
- **CHG36**, 36" wide, 8 donuts across, compatible with Century C10-36, C14-36, and C18-36 lines
- **CHG48**, 48" wide, 10 donuts across, compatible with Belshaw High Volume lines

CLEANING OPTION

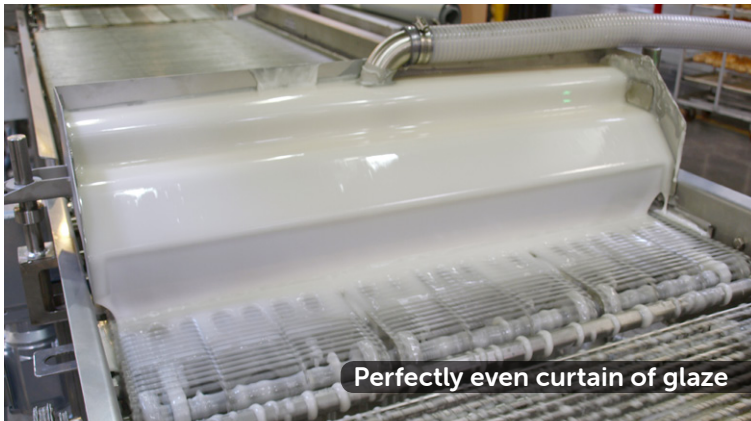
- 'CYCLONE' Belt washer, to be clamped to glaze conveyor. Sprays high powered water jet to clean the conveyor belt



Holding tank with agitator used for stirring



'CYCLONE' Belt Washer (optional)



Perfectly even curtain of glaze



Even coverage for all donuts

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