

## EP18/24 PROOFER

17 shelves, accepts screens up to 24" x 24"

## EP18/24/34 Proofer

17 shelves, accepts screens up to 34" x 24"

### DESCRIPTION

Belshaw cabinet proofers are designed for quality and convenience when proofing donuts, cinnamon rolls, and similar products. The EP18/24 is a robust mobile cabinet proofer that can be rolled into any convenient position for loading or unloading without missing a beat.

### COMPATIBLE FRYERS

#### ● EP18/24

- Compatible with all Belshaw fryers except 616B, 634 and 734.

Note: If using Donut Robot Mark II or Mark V, 9½" wide proofing trays require additional support. A glazing screen (SL200-0004) is commonly used and supports two proofing trays (pictured below right)

#### ● EP18/24/34

- Compatible with Belshaw 634 and 734 open kettle fryers

### STANDARD FEATURES

- 17 shelves, with 3" spacing between each shelf. Shelves can be removed if more space is required.
- Six plexiglass doors enable the operator to put in or take out screens, without opening a full height door
- Thermostat-controlled heat and humidity
- Blower system with ducts for circulating warm humid air
- Moveable with 4 heavy duty casters (2 lockable)
- Self-contained electrical compartment that can be removed like a drawer
- Stainless steel construction
- Water reservoir filled manually (auto-water optional, see below)
- ETL-C-US and NSF4 certified

### CAPACITY

Estimates assume a proofing time of 40 minutes and all shelves to be full throughout. In practice, it is normal for some shelves to be unfilled at various times.

- **EP18/24:** 51 dozen donuts per hour when using 17" x 25" screens holding 24 donuts each, for 618L or 718L fryers
- **EP18/24:** 76 dozen donuts per hour when using 23" x 23" screens holding 36 donuts each, for 624 or 724 fryers
- **EP18/24:** 51 dozen donuts per hour when using proofing trays for Donut Robot® Mark II, Mark V or Mark VI
- **EP18/24/34:** 102 dozen donuts per hour when using 34" x 24" screens holding 48 donuts each, for 634 or 734 fryers

### OPTIONS

- 120V or 240V (single phase)
- Autowater valve
- All sizes proofing screens for standard fryers
- Proofing trays for Donut Robot® Mark II, Mark V, and Mark VI



Above: EP18/24, 17 shelves, 6 doors

Below: EP18/24 with Donut Robot Mark II or Mark V Trays/Cloths



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**DIMENSIONS**

● (Shown in diagram at right)

**SHIPPING DATA**

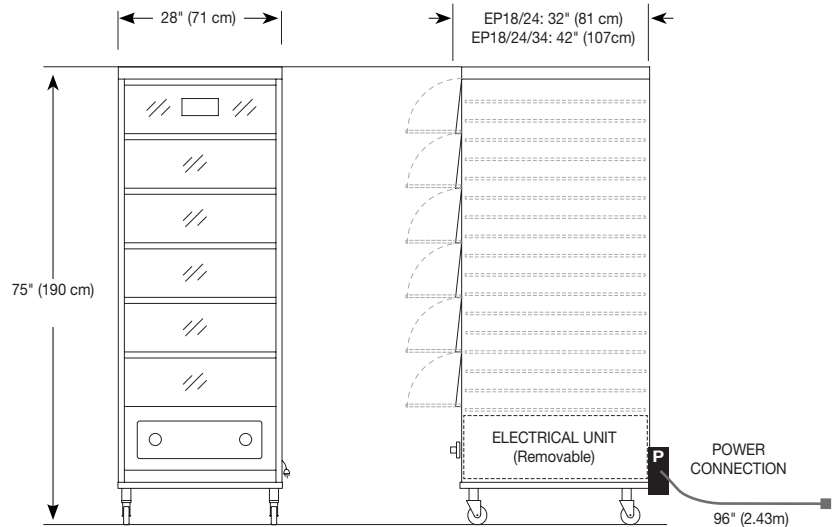
Data is estimated, for North America shipments

Model	Dimensions	Weight	Class
EP18/24	31" x 37" x 80" 79 x 94 x 203 cm	300 lbs 137 kg	150
EP18/24/34	36" x 50" x 84" 92 x 127 x 214 cm	500 lbs 227 kg	150

**CERTIFICATIONS**



- North America standard models certified by ETL to UL-197, NSF STD 4, and CSA C22.2
- CE models available for European Union and other countries

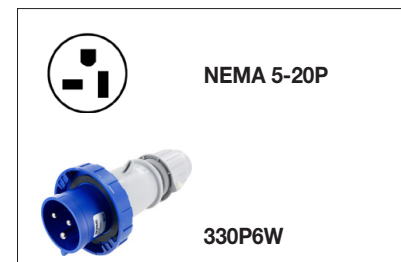


**MODEL SELECTION**

Item Number	Model	Region	Volts	Amps, Kilowatts	Connector
30137	EP18/24	North America	120 V, 60 hz, 1-phase	15 A, 1.8 kW	NEMA #5-20P
30136	EP18/24 + Auto-water	North America	120 V, 60 hz, 1-phase	15 A, 1.8 kW	NEMA #5-20P
30119	EP18/24	North America	208 V, 60 hz, 1-phase	9.6 A, 2.3 kW	330P6W (recommended, not supplied)
30121	EP18/24 + Auto-water	North America	208 V, 60 hz, 1 phase	9.6 A, 2.3 kW	330P6W (recommended, not supplied)
30120	EP18/24	North America	220/240 V, 60 hz, 1-phase	12.7 A, 2.3 kW	330P6W (recommended, not supplied)
30122	EP18/24 + Auto-water	North America	220/240 V, 60 hz, 1-phase	12.7 A, 2.3 kW	330P6W (recommended, not supplied)
30139	EP18/24/34	North America	120V, 60 hz, 1-phase	15 A, 1.8 kW	NEMA #5-20P
30138	EP18/24/34 + Auto-water	North America	120V, 60 hz, 1-phase	15 A, 1.8 kW	NEMA #5-20P
30124	EP18/24	CE Europe/Aus/NZ/others	220/240 V, 50/60 hz, 1-phase	9.7 A, 2.3 kW	Not supplied
30124-1	EP18/24	CE Europe/Aus/NZ/others	220 V, 50 hz, 1-phase	8.2 A, 1.8 kW	Not supplied
30127	EP18/24 + Auto-water	CE Europe/Aus/NZ/others	240 V, 50/60 hz, 1-phase	9.7 A, 2.3 kW	Not supplied
30128	EP18/24	Export	240 V, 50 hz, 1-phase	6.9 A, 2.3 kW	Not supplied

**ACCESSORIES**

Item Number	Description
618-0007A	Donut proofing and frying screen for Belshaw 618L, 718LCG and 718LFG fryers
624-0007A	Donut proofing and frying screen for Belshaw 624, 724CG and 724FG fryers
618-0013A	Donut proofing and frying screen for Belshaw 634, 734CG and 734LFG fryers
FT42-0052	Proofing trays for Donut Robot® Mark II / Mark V
FT6-0005	Proofing trays for Donut Robot® Mark VI
FT100-0532	Proofing cloths and rods for Donut Robot® Mark II / Mark V
FT2DW-0510	Proofing cloths and rods for Donut Robot® Mark VI



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