

High Production Icers

Belshaw's HI-series Donut Icers provide fast, uniform icing of cake and yeast-raised donuts, without the need for hands directly touching the product or icing.

- Full screens (or baking pans) can be easily iced in one minute or less with consistent, uniform coverage. Easy changeover to different flavors is accomplished by using extra Icing Pans.
- HI18F ices 24 donuts at a time, on 17" x 25" glazing screens or 18" x 26" baking pans. The capacity of the HI18F is approximately 120 dozen donuts per hour.
- HI24F ices up to 36 donuts at a time, on 24" x 24" glazing screens. The capacity of the HI24F is approximately 180 dozen donuts per hour.
- The HI18 and HI24's donut handling system submerges one side of the donuts into warm icing, held in a large capacity Icing Pan and warmed from below by a uniform radiant Heating Panel.
- For high capacity production, several icers may be used simultaneously. The large, easy to use submerging handle can be placed on either side, enabling one person to conveniently operate two icers at a time. An extra lift handle is optional to enable operation from both sides as needed.

ELECTRONIC TEMPERATURE CONTROLLER

- HI18F and HI24F feature an electronic temperature controller to manage icing temperature. The controller allows the operator to set and monitor temperature on an LCD display.



Electronic Temperature Controller

ACCESSORIES

- Catch Pan. When the icer is in use, the optional Catch Pan is swung into position so it is under the donuts just after they are coated with icing.
- Extra Icing Pans. The Icing Pan holds the icing in the icer. One Icing Pan is supplied with every Icer. Extra Icing Pans may be ordered and the pans can be quickly inserted whenever needed. Extra pans can be stored on the shelves beneath icer.
- Extra Heating Panels. Used to warm an Icing Pan containing donut icing. Extra Heating Panels can be used to warm other icing flavors. Extra heating panels can be stored on shelves beneath icer.
- Screens for holding donuts
 - Part # SL200-0004. 17" x 25" screen, holds 24 standard donuts.
 - Part # HG24-0001. 24" x 24" screen, holds 36 standard donuts.
 - 18" x 26" baking pans may be used instead of screens. A simple adapter is supplied for changeover.
- Extra Lift Handle. Enables operation from both sides as needed. Part #H18-1507
- Height Adjustment Kit. Allows for tray adjustment to ice products with heights 3/8 inch to 3 1/2 inch (10 mm to 90 mm). Part #H18-1301 for the HI18F & Part #H24-1302 for the HI24F
- Belshaw CP-1/CP-2 Proofing Cabinet. Can be used to warm icing buckets ready for use.
- Lids not included.



HI18F (With Donut Tray Closed)



HI24F (With Donut Tray Open)



HI18F With Donut Tray Open



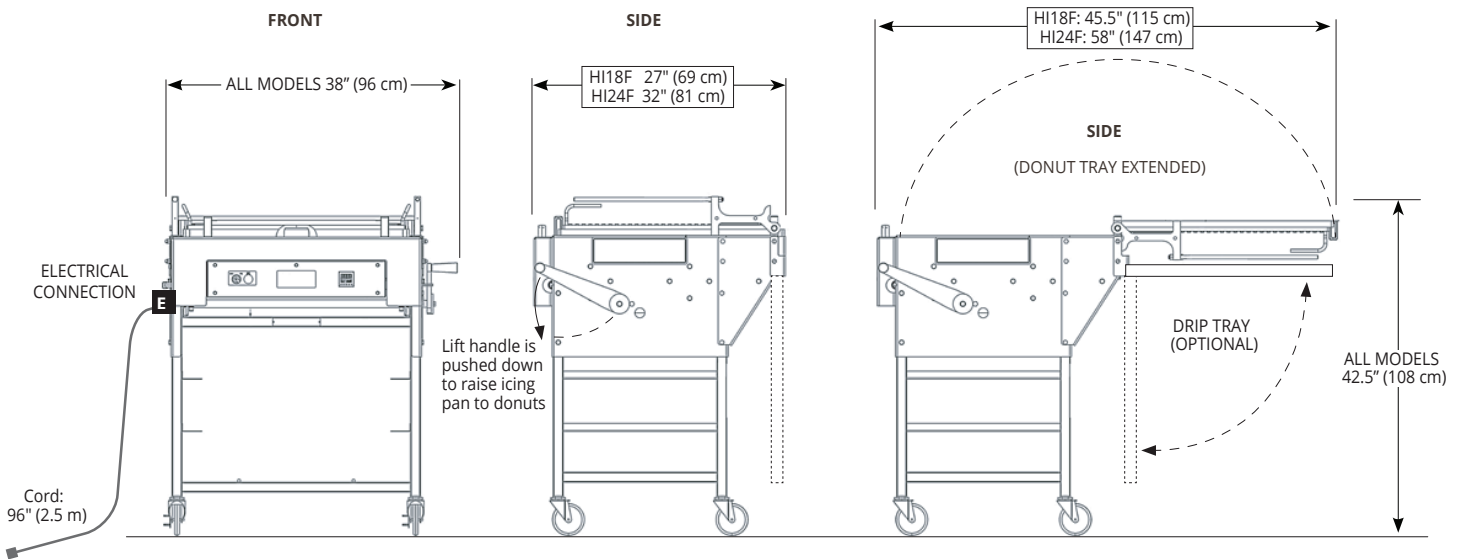
Catch Pan Option



Height Adjuster Option



Option For Warming Icing: CP1 Cabinet Proofer



STANDARD FEATURES

- Electronic heat controller, maximum temperature 130° F (54.5° C).
- High temperature limit switch.
- Sturdy front cover to prevent damage to controls.
- Large, easy to use operating handle for submerging donuts.
- Supplied on right side of icer, field reversible to left side.
- Stainless steel cover for Icing Pan.
- 3 storage shelves for additional Icing Pans, Heating Panels, Screens or sheet pans.
- 4 casters, 2 lockable.
- 120V or 208-240V models available.

CERTIFICATIONS

- Certified to UL-197, CSA 22.2, and NSF-4.
- CE models available.



ACCESSORIES

| | HI18F | HI24F |
|--|-----------------------|-----------------|
| Glazing Screens | SL200-0004 | HG24-0001 |
| Icing Pans | HI18-0001 | HI24-0006 |
| Heating Panel (120V) | HI18-1300 | HI24-1300 |
| Heating Panel (240V) | HI18-1300-240 | HI24-1300-240 |
| Heating Panel (240V) CE/European Union models | HI18-1300-240CE | HI24-1300-240CE |
| Drip Tray | HI18-1510 | HI24-1510 |
| Extra Lift Handle Kit | HI18-1507 | |
| Height Adjustment Kit | HI18-1301 & HI24-1302 | |

SPECIFICATIONS

| | HI18F | HI24F |
|---|------------------------|--------------------|
| COMPATIBLE GLAZING SCREENS | 17" x 25" | 24" x 24" |
| | part number SL200-0004 | HG24-0001 |
| BAKING PAN SIZE | 18" x 26" | 24" x 24" |
| ICING PAN CAPACITY (Approximate) | 50 lbs | 60 lbs |
| | 22.7 kg | 27.3 kg |
| | 7 gal | 8.3 gal |
| | 26 liters | 31.3 liters |
| ELECTRICAL DATA | | |
| 120V, 60hz, 1ph | 7.5 Amps | 10 Amps |
| | 0.9 KW | 1.2 KW |
| 208-240V, 50/60hz, 1ph | 2.5 – 3.1 Amps | 4.3 – 5 Amps |
| | 0.5 – 0.7 KW | 0.9 – 1.2 KW |
| Extra heating panels require their own connection. | | |
| PLUG | NEMA 5-15P | 120V |
| | NEMA 6-15P | 240V N.America |
| | CEE 7/7 | 240V International |
| CORD length | 96 inches (2.5 m) | |
| SHIPPING DIMENSIONS (Approximate, shipped in carton on pallet or crate) | 48" x 42" x 54" | 48" x 42" x 54" |
| | 122x107x137 cm | 122x107x137 cm |
| | 250 lbs | 300 lbs |
| | 114 kg | 136 kg |