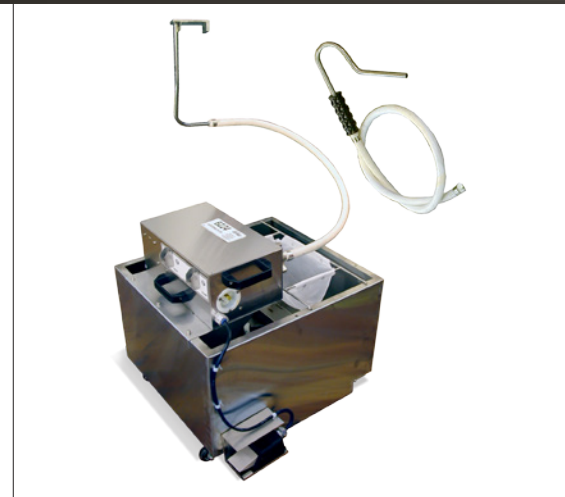
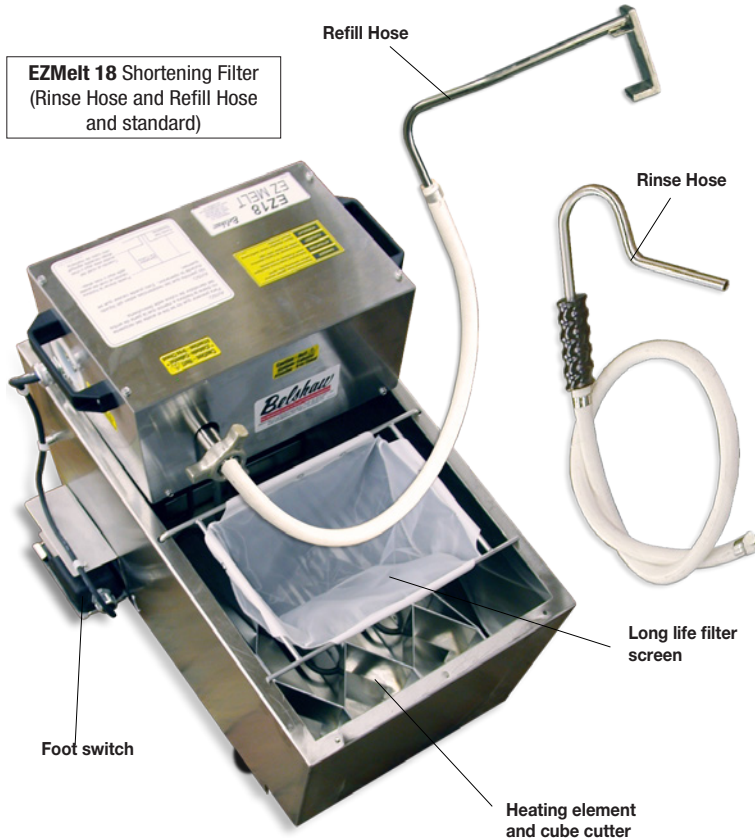


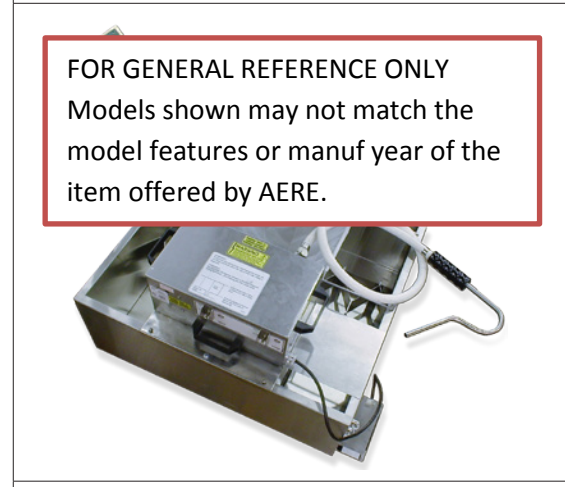
Product Line	SHORTENING FILTERS (Heated)
Models	EZMelt 18 • EZMelt 24 • EZMelt 34

Description

Belshaw's EZMelt shortening melter-filters effectively clean and recycle shortening in any fryer with capacity up to 37 gallons (138 Liters). EZMelts are heated in order to melt any shortening that may have solidified in the tank, and to quickly and easily top up fryer shortening levels.



EZMelt 24 Shortening Melter-Filter



EZMelt 34 Shortening Melter-Filter

FOR GENERAL REFERENCE ONLY
Models shown may not match the model features or manuf year of the item offered by AERE.

Recommended for use with Trans Fat Free shortening

- If zero trans fat shortenings are used, they gradually become thicker at normal bakery temperatures. This can lead to pump blockages and failures with standard filters. Using the heated EZ Melt overcomes this problem.
- Pumping reheated shortening through a fixed connection to the fryer is faster and safer than any other method, such as dropping in shortening blocks. The EZMelt does this using a refill hose (optional) which attaches directly to a Belshaw fryer.

Standard features

- Slides under compatible floor and tabletop fryers
- Compatible with Belshaw's Floor Model fryers, Donut Robot® fryers, Insider Clean Air Cabinet, and Snack Master.
- Can be used with any donut shortening, including Zero Trans Fat shortening
- Heating element with factory set thermostat to 225°F/107°C
- Entire control panel tilts up for easy cleaning.

- Long-life synthetic filter screen that needs only annual replacement under normal conditions.
- 2 hoses included as standard equipment (see top photo)
 - **Refill Hose.** Heat resistant hose with plated steel nozzle designed to attach to designated Belshaw fryers. The quickest and safest method of refilling the fryer when shortening level is low
 - **Rinse Hose.** Heat resistant hose with hook end, designed for flushing debris while draining and filtering fryer
- Heavy duty pump & motor for pumping shortening to the fryer on demand
- Moisture repellent foot switch for activating pump
- Cube cutter for fast melting of solid shortening blocks up to 50 lbs (22.7 kg)
- Detachable, hand held rinse hose with plated steel nozzle and heat resistant handle.
- High-temperature limit switch
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF-4, CSA-C22.2, and UL-1889

Product Line	SHORTENING FILTERS (Heated)
Model	EZMelt 18, EZMelt 24, EZMelt 34

Model Selection

Model	Recommended for Fryer models	Full Tank Capacity* (approximate volume)	Full Shortening Capacity* (by weight, approximate)	* Indicates the total tank capacity when full of shortening. In practice, avoid filling the tank completely as spills may occur.
EZMelt 18	618, 718LCG, 718LFG, Donut Robot® Mark II, Mark II GP, Mark II-Gas, Mark II GP-Gas, Mark V, Mark V GP, Insider	25 Gallons (94 liters)	185 lbs (84 kg)	
EZMelt 24	624, 724CG, 724FG	31 Gallons (118 liters)	233 lbs (106 kg)	
EZMelt 34	734CG, 734FG, Donut Robot® Mark VI, Mark VI-Deep, Snack Master	45 Gallons (170 liters)	335 lbs (152 kg)	

Accessories (Filter Screens and Refill Hoses)

- 'Right Hand Operation' as stated below=Operator stands in front of fryer kettle 'Left Hand Operation'=Operator stands behind fryer control panel
- For correct selection of Fill Hoses for Mark II, V and VI, please contact Belshaw at 800-578-2547 or service@belshaw.com before ordering

Item Nbr	Description	Connects from...	Connects to....
SM100-0002	Synthetic mesh filter screen for EZMelt 18 and EZMelt 24 (1 screen supplied standard with new machines)		
EZ34-0027	Synthetic mesh filter screen for EZMelt 34 (1 screen supplied standard with new machines)		
EZ18-0506	Fill Hose	EZMelt 18	618L, 718LCG, 718LFG
EZ24-0505	Fill Hose	EZMelt 24	624, 724CG, 724FG
EZ34-0505	Fill Hose	EZMelt 34	734CG
SM100-0507RH	Fill Hose, 30" long, Right hand operation	EZMelt 18	Mark II / II GP • Mark V / V GP
SM100-0507LH	Fill Hose, 30" long, Left hand operation	EZMelt 18	Mark II / II GP • Mark V / V GP
SM100-0507LH-42	Fill Hose, 42" long, Left hand operation, INSIDER	EZMelt 18	Mark II / II GP • Mark V / V GP
EZ6-0507	Fill Hose, 48" long, Left hand operation	EZMelt 34	Mark VI
EZ6-0510	Fill Hose, 48" long, Right hand operation	EZMelt 34	Mark VI
EZ6-0510R	Fill Hose, 60" long, Right hand operation	EZMelt 34	Mark VI

Electrical Data

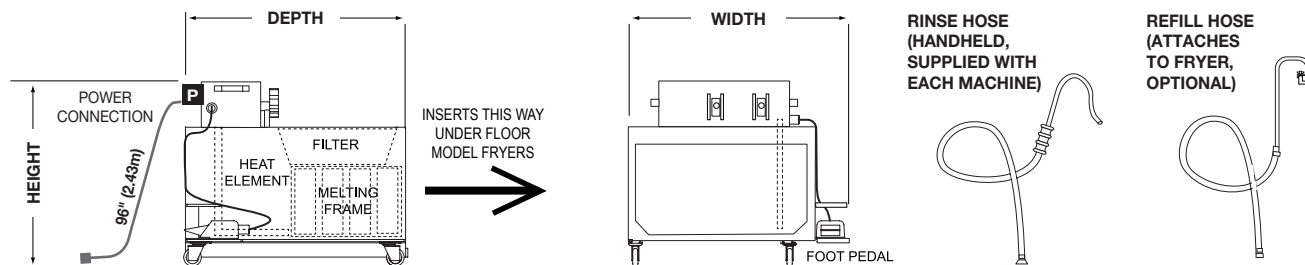
Model	120V/50-60/1	208-240V/50-60/1
EZMelt 18-24-34 (all models)	1.8 KW, 15 A NEMA L5-20P	1.8-2.3 KW, 9.5-10.3 A NEMA L6-20P

- Plug supplied with North America-compatible models only.

Certifications

- North America standard models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- CE models available for European Union and other countries.

Machine Dimensions and Shipping Data



- Shipping data and freight class are estimates for North America only. Shipments are usually in carton. International shipments may be on pallet.

Model	Machine Dimensions (Width x Depth x Height)	Shipping carton dimensions (Width x Depth x Height)	Weight	Freight Class
EZMelt 18	21 x 27 x 24 inches (53 x 69 x 61 cm)	26 x 27 x 27 inches (66 x 69 x 69 cm)	119 lbs (54 kg)	150
EZMelt 24	25 x 25 x 24 inches (64 x 64 x 61 cm)	26 x 27 x 27 inches (66 x 69 x 69 cm)	126 lbs (57 kg)	150
EZMelt 34	35 x 29 x 22 inches (89 x 74 x 56 cm)	40 x 48 x 30 inches (102 x 122 x 76 cm)	189 lbs (114 kg)	150

90 Years of Quality Donut & Bakery Equipment

www.belshaw.com