



The Science of Mixing Ingredients With Automation

Introducing BELSHAWTM HAND GLAZERS

Belshaw's HG and HG-EZ hand glazers allow fast, uniform glazing of donuts, cinnamon rolls, cakes and other baked goods. These glazers conveniently glaze one full screen at a time, allowing a single operator to fry and glaze - with little or no wasted glaze.

Unlike rod-style glazers, the glazing operation is quickly accomplished -without the operator's hands touching the donuts.

Belshaw's easylift hand-glazer (HG-EZ) eliminates the heavy-lifting associated with standard hand glazers. Rather than being carried by the operator, the glaze applicator slides along rails as it glazes. This design provides even glaze coverage and more attractive looking donuts - all with less physical requirements from the operator.

All hand glazer models are on moveable casters and require little space. Stainless steel construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

Glazers are available in sizes to accommodate standard screens.



Belshaw HG-24EZ (Easylift)





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PRODUCT INFORMATION:

HG-18C • HG-24C • HG-34C (STANDARD)

- Stainless steel frame & kettle, aluminum applicator
- 4 heavy duty stainless steel casters
- Washable in rack washer or by hose down
- Storage for glaze screens
- Stainless steel cover
- NSF listed

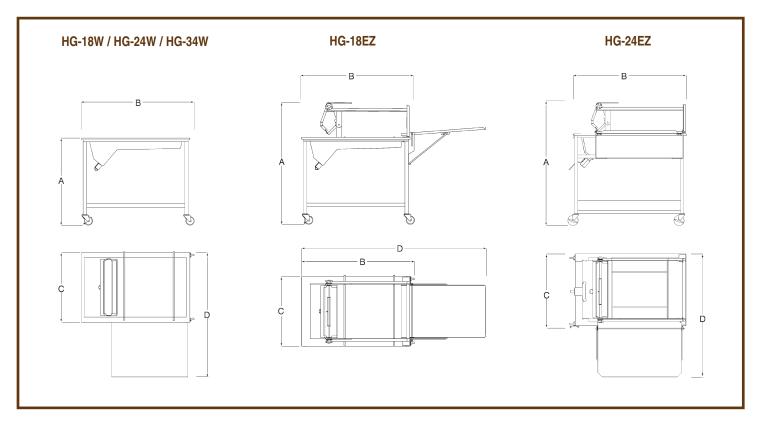
OPTIONAL

• Stainless steel drain tray

PRODUCT INFORMATION:

HG-18C • HG-24C • HG-34C (STANDARD)

- Stainless steel frame, kettle & applicator, aluminum rails
- 4 heavy duty stainless steel casters
- Tilt down immersion mechanism to fill glaze trough
- Finger-pull glaze dispensing mechanism
- Washable in rack washer or by hose down
- Storage for glaze screens
- Stainless steel drain tray
- NSF listed.



DIMENSIONS & CAPACITY

MODEL	HEIGHT (A)	WIDTH (B)	DEPTH (C)	SIZE EXTENDED (D)	SCREEN SIZE (MAX)	GLAZE CAPACITY	SHIPPING WEIGHT SHIPPING CLASS=85
HG-18W	36.5" (88cm)	38" (97cm)	25" (64cm)	43" (109cm)	18"(46cm) x 26"(66cm)	40 lbs (18kg)	155 lbs (70 kg)
HG-18EZ	48" (122cm)	41" (104cm)	27" (69cm)	72" (183cm)	18"(46cm) x 26"(66cm)	40 lbs (18kg)	185 lbs (84 kg)
HG-24W	36.5" (88cm)	38" (97cm)	32" (81cm)	57" (145cm)	24"(61cm) x 24"(61cm)	55 lbs (25kg)	180 lbs (82 kg)
HG-24EZ	48.5" (124cm)	39" (99cm)	34" (86cm)	61" (155cm)	24"(61cm) x 24"(61cm)	55 lbs (25kg)	210 lbs (96 kg)
HG-34W	36.5" (88cm)	48" (121cm)	32" (81cm)	57" (145cm)	24"(61cm) x 34"(86cm)	80 lbs (36kg)	250 lbs (114 kg)

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