



The worldwide leader in donut production equipment

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## EZMelt 18 Shortening Melter-Filter

### Description

Belshaw's EZMelt 18 shortening melter-filter effectively cleans and recycles frying oil or shortening in any fryer with capacity up to 16.25 gallons (61.5 Liters).

### The advantage of a recycling filter that heats shortening

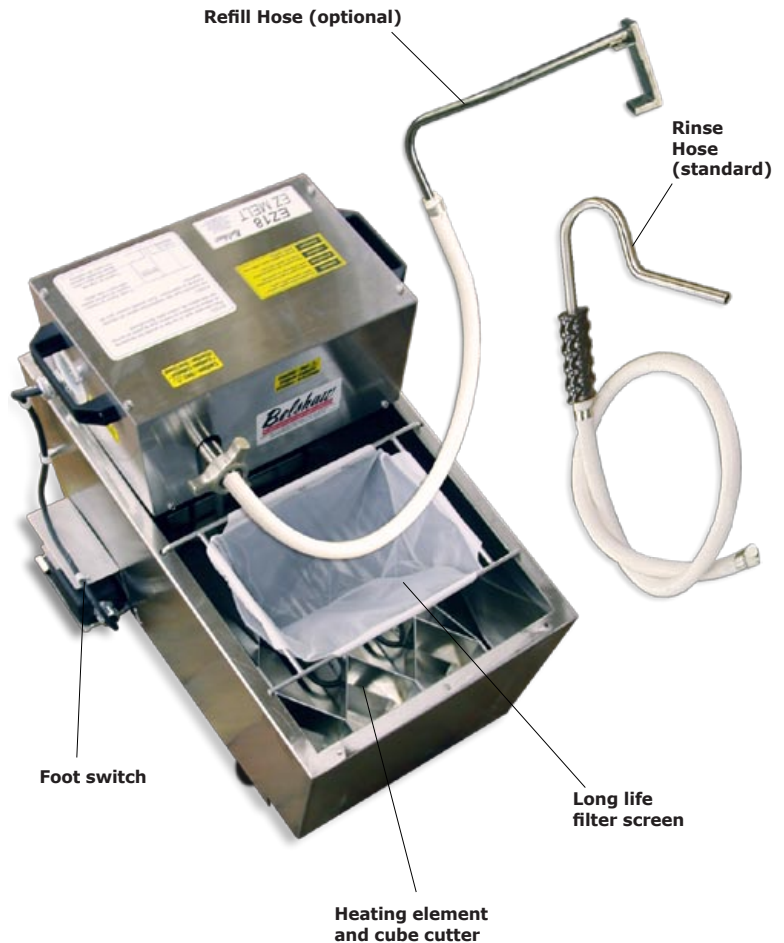
- If zero trans fat shortenings are used, they gradually become thicker at normal bakery temperatures. This can lead to pump blockages and failures with standard filters. Using the heated EZ Melt overcomes this problem.
- Pumping reheated shortening through a fixed connection to the fryer is faster and 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

- Capacity 16.25 gallons (29.5 L), approximately equivalent to 130 lbs (59.5 liters) shortening
- Compatible with Belshaw's 618L, 718LFG, 718LCG, Donut Robot® Mark 2, Mark 5, and Insider. For other brand fryers, check capacity and dimensions to determine compatibility.
- Can be used with any standard donut shortening including Zero Trans Fat shortening
- Heating element with factory set thermostat to 225°F/107°C. Element tilts up for easy tank cleaning.
- Long-life synthetic filter screen that needs only annual replacement under normal operating conditions.
- Heavy duty pump & motor for pumping shortening to the fryer on demand
- Heavy duty, moisture repellent foot switch for activating pump
- Cube cutter for fast melting of solid shortening blocks up to 50lbs (22.7kg)
- Detachable, hand held rinse hose with plated steel nozzle and heat resistant handle.
- Slides under compatible floor and tabletop fryers
- High-temperature limit switch
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF Std 4, CSA C22.2, and UL 1889

### Options

- Numerous worldwide voltages (see over page)
- CE and Aus/NZ models
- Refill Hose (see photo at right). 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.



EZ Melt 18 with Rinse Hose (standard) and Refill Hose (optional)

### Model Selection

Item Nbr	Description key	Volt, Hz, Phase	Amps, Watts	Specified options	Description key codes
<b>20504</b>	EZ18-120,50/60,1-D	120,50/60,1	15A 1.8KW	Standard model	<b>C=CE approved</b> <b>D=Domestic</b> <b>E=Aus/NZ</b> <b>Voltage as marked</b>
<b>20505</b>	EZ18-208/240,50/60,1-D	208/240,50/60,1	10.3A 2.25KW	Standard model	
<b>20506</b>	EZ18-120,50/60,1-C	120,50/60,1	15A 1.8KW	CE approved	
<b>20507</b>	EZ18-208/240,50/60,1-C	208/240,50/60,1	10.3A 2.25KW	CE approved	
<b>20501</b>	EZ18-240,50,1-E	240,50,1	10.3A 2.25KW	Aus/NZ	

### Accessories

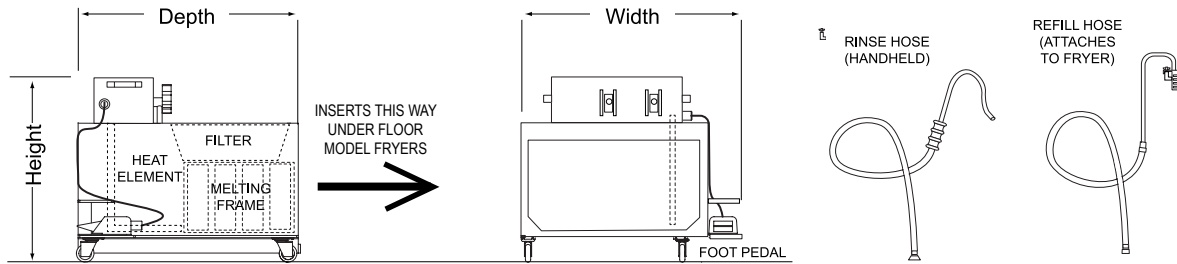
Item Nbr	Description
<b>SM100-0002</b>	Synthetic mesh filter screen (1 screen supplied standard with new EZMelt 18)
<b>EZ18-0506</b>	Refill hose, compatible with 618L, 718L fryers
<b>SM100-0507RH</b>	Refill hose, 30" - compatible with Mark II, Mark V, with operator opposite fryer control panel
<b>SM100-0507LH-30</b>	Refill hose, 30"- compatible with Mark II, Mark V, with operator behind fryer control panel
<b>SM100-0507LH-42</b>	Refill hose, 42" - compatible with Insider ventless cabinet, with Mark II/Mark V

### Capacity

- By weight of shortening: 130 lbs (59 kg)
- By volume: 16.25 gallons / 61.5 Liters

### Dimensions

- Width 21.25" (54cm) Depth: 27.75" (71cm) Height: 25.75" (66cm)



### Shipping Data

Data is approximate for North America shipments

- Carton size: Height 27" x Width 28" x Depth 27" (69cm x 71cm x 69cm)
- Carton weight: 120 lbs (55 kg)

### Certifications



- All models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- Designated models CE approved (see Model Selection above)