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MAIN FEATURES

- Industrial Heated Icer is compatible with Belshaw Century and High Volume donut lines 6, 8 or 10 donuts across
- Holds heated icing at preselected temperature
- Icing is continuously stirred while in the holding tank
- Approx 30 gallons icing tank
- Water-filled jacket around holding tank, warmed to selected temperature by internal elements
- Icer carries donuts across a bath of icing, then turns them icing side up, then discharges to a cooling conveyor or screen loader
- Operator has control over:
 - The depth of icing coverage
 - The speed of donuts through the icer
 - Temperature of icing
 - Speed of icing agitator

- Sanitary stainless steel pump, constantly sending an supply of freshly stirred icing ready for use
- Replacement tanks can be used to store alternate icing flavors
- Easy to use control panel with safety switches
- All worldwide voltages available

SIZES AVAILABLE

- **CHI30,** 30" wide, 6 donuts across, compatible with Century C6-24, C10-24, C14-24 and C18-24 lines
- **CHI36**, 36" wide, 8 donuts across, compatible with Century C10-36, C14-36, and C18-36 lines
- **CHI48,** 48" wide, 10 donuts across, compatible with Belshaw High Volume lines







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BELSHAW ADAMATIC BAKERY GROUP 814 44th St NW, Suite 103, Auburn, WA 98001
Customer Service info@belshaw.com Technical Support service@belshaw.com
Phone 1-800-BELSHAW 800.578.2547 (+1)206.322.5474 ©2021

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