Belshaw



Belshaw's **Sugaring Machine** is the best method for midsize and commissary producers to apply sugar coatings to donuts of any size or variety. In typical conditions the Sugar Tumbler can process upwards of 207 dozen donuts per hour.

A full screen of donuts can be emptied onto an extra large downward sloping chute and into the tumbler.

The tumbler spins the sugar and donuts, while a spiral rail guides the donuts through the tumbler.

The tumbler is equipped with a nylon hammer to keep sugar airborne rather than sticking to the tumbler.

Finished donuts receive an even sugar coating, while excess sugar is allowed to drop into a container under the open portion of the tumbler for re-use.

Discharge of donuts can be to any container, screen or conveyor.

Tumblers are removable. Extra tumblers are available for quick changeover of sugar coatings.

ETL-certified to UL-789 and NSF-2



Serving bakeries for 95 years **Belshaw**

www.belshaw.com



Dimensions, Weight

Overall footprint: 84" x 30" (2.13m x 76cm) Shipping weight: Approx 450 lbs (205 kg)

Electrical Specs

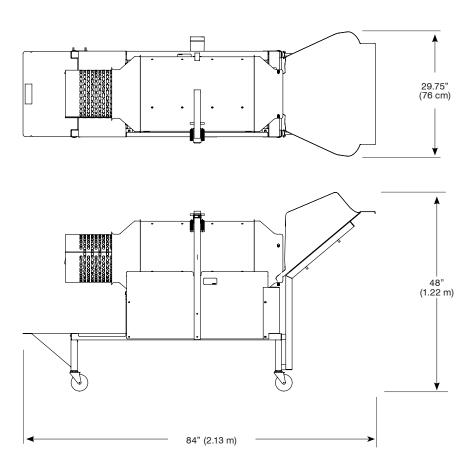
120V-60-1, 8A or 240V-50/60-1, 4A

Certi ications

120V: ETL-certified to NSF-2 and UL-763 240V: ETL-certified to NSF-2









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