



## **Thermoglaze**

Frozen-to-fresh donut  
processing system

The convenience of frozen. The taste of fresh.

Thermoglaze is a revolutionary system that thaws, heats, and glazes frozen donuts. The Thermoglaze system provides a method for preparing pre-fried frozen donuts and baked goods with results that equal (and often surpass) the quality of fresh-made product. Thermoglaze can process all the varieties of frozen donuts currently available, including ring donuts, fritters, long johns, cream and jam-filled donuts and many others. In addition, Thermoglaze is easy to learn, can be used in front of customers, and requires no ventilation hood.

The Thermoglaze TG-25 system consists of two components – the Thermolizer for thawing, and the Thermoglaze for heating and glazing. The Thermolizer is capable of holding donuts fresh and moist for up to five hours. Hot, fresh-tasting donuts can then be supplied by the Thermoglaze in less than 5 minutes.



*Thermoglaze  
TG-50*

*Thermoglaze  
TG-25*

**Thermoglaze TG25**

The Thermoglaze TG25 processes approximately 25 dozen donuts per hour. Heating time and temperture can be modified to suit the product. Typical reheating time is 70-90 seconds at a temperature of 420°F.

The Thermoglaze TG25 uses half-size 12½" X 17" glazing screens holding 12 typical donuts each. Product is thawed and kept up to 5 hours in the 8-shelf Thermolizer, located at the right of the machine, with adjustable temperature and humidity controls.

After thawing/holding in the Thermolizer, the screens full of product are conveyed through the oven. Following this, glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through.

After glazing the screens can be placed on a cooling rack. For iced donuts, the flow of glaze is turned off, and donuts can be iced on a Belshaw H&I-2 or H&I-4 icer.



*Thermoglaze TG25*



*Icer H&I-4*

**Thermoglaze TG50**



*Thermoglaze TG50*

The Thermoglaze TG50 processes approximately 50 dozen donuts per hour. Heating time and temperture can be modified to suit the product. Typical reheating time is 70-90 seconds at temperature at 420°F.

The Thermoglaze TG50 uses standard 17" X 25" glazing screens holding 24 typical donuts each. Product is thawed and kept up to 5 hours in the Thermolizer, which is an independent, 17 shelf unit on casters with temperature and humidity controls.

After thawing/holding in the Thermolizer, the screens full of product are conveyed through the oven. Following this, glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through.

After glazing the screens can be placed on a cooling rack. For iced donuts, the flow of glaze is turned off, and donuts can be iced on a Belshaw H&I-2 or H&I-4 icer.



*Thermolizer TZ17*

*Icer H&I-4*

## Thermoglaze TG25 Standard Features

- All stainless steel construction
- Capacity 288 donuts/hour at minimum thaw time of 20 minutes
- No ventilation hood or fire suppression system required. (Verify with local authorities)
- Heavy duty glaze pump
- Adjustable speed and temperature
- Quiet operation
- Glaze pump can be switched on/off as required
- Easy to clean oven interior
- Mobile on 4" (25mm) casters
- 8 shelves of storage space below for glaze, screens, etc
- Lock-out feature to prevent machine starting while cleaning is in progress
- ETL Certified, conforms to UL-197, CSA C22.2, and NSF-4

## Integrated Thermolizer features

- Thermolizer is located on right side of TG-25.
- Thermolizer contains 8 shelves for screens. At 12 donuts per screen, the thermolizer holds 96 donuts at a time
- Capacity at thaw time of 20 min: 24 Doz donuts /hour
- Thermostat controlled dry heater for ambient warmth
- Thermostat controlled water element to produce steam
- Blower system for recirculating warm humid air
- 2 clear plexiglass doors
- Powered from central control box on TG-25

## Model Selection

Item Nbr.	Description Key	Volt/Hz/Phase	Watts, Amps	Options
22267	TG25-B-208,60,1-D-MF	208,60,1	28A, 6KW	USA & Americas model, 208V
22268	TG25-B-208,60,1-D-AW	208,60,1	28A, 6KW	As 22265, with Autowater
22276	TG25-B-220/240,60,1-D-MF	208,60,1	28A, 6.7KW	USA & Americas model, 220/240V
22277	TG25-B-220/240,60,1-D-AW	208,60,1	28A, 6.7KW	As 22276 with Autowater
22282	TG25-B-380/415,50,3N-C-MF	220/240,60,1	23A, 15.1KW	CE approved model, 415V
22283	TG25-B-380/415,50,3N-C-AW	220/240,60,1	23A, 15.1KW	As 22282, with Autowater
22257	TG25-B-415,50,3N-E-AW	220/240,60,1	18.4A, 13.2KW	Aus/NZ model
22180	TG25-B-220/240,50/60,1-B-MF	220/240,60,1	28A, 6.7KW	Export model
22333	TG25-B-220/240,50/60,1-C-MF	220/240,60,1	28A, 6.7KW	CE approved model, 220/240V
22334	TG25-B-220/240,50/60,1-C-AW	220/240,60,1	28A, 6.7KW	As 22333, with Autowater

## Screens

- TG-25 uses 1/2-size glazing screens 12.5" x 17" (32 x 43 cm). Screens hold 12 donuts each. Part #TJ-0001. 30 (or more) screens are recommended

## Accessory: H&I-4 Icer



The optional H&I-4 Icer is a 4-bowl, water warmed icing table for applying icings to donuts warmed on the Thermoglaze system.

- H&I-4 spec sheet: <http://www.belshaw-adamatic.com/products/doughnut-icers/hi4-donut-icer.html>

## TG25 Dimensions

- Overall width: 60" (153 cm)
- Overall depth: 31" (79 cm)
- Overall height: 52" (132 cm)
- Shipping weight: 475 lbs (216 kg)

## TG25 Electrical data

- Voltage 208V/60/1 32A or 220-240V/60/1 30A
- Power: 6.7 KW
- Plug: NEMA #6-50p (USA only)
- Cord: 72" (1.8m)

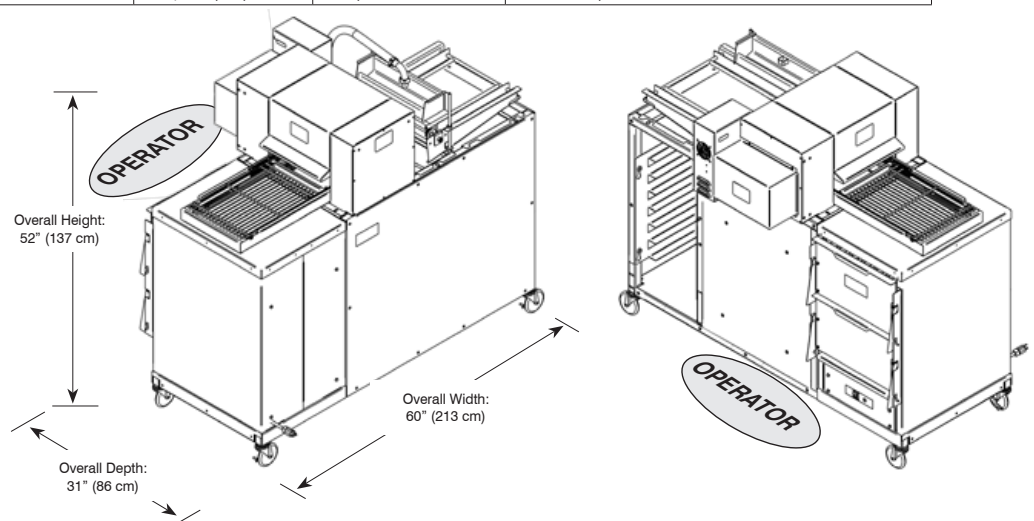
## Optional features

- Autowater connection

## Certification



ETL certified to UL-197, CSA C22.2 and NSF-4. Applies to TG-25 with integrated thermolizer.



## Thermoglaze TG50 Standard Features

- Simple 2-switch operation (Oven and Glazer)
- Capacity 600 donuts/hour
- No ventilation hood or fire suppression system required. (Verify with local authorities)
- Heavy duty glaze pump
- Speed and temperature adjustable inside control box
- Quiet operation
- Glaze pump can be switched on/off as required
- All stainless steel construction
- Easy to clean oven interior
- 2 Teflon handles supplied for picking up screens
- Spare gaskets kit
- 4" (25mm) casters, locking
- Requires glazing screens 17" x 25" (holding 24 donuts each)
- Lock-out feature to prevent machine starting while cleaning is in progress
- 36 to 80 screens are recommended depending on the amount produced

## TG50 Dimensions

- Overall width: 84" (213 cm)
- Overall depth: 34" (86 cm)
- Overall height: 54" (137cm)

## TG50 Electrical data

- See table below
- Plug: NEMA #6-50p (N. America only)
- Cord: 72" (1.8m)

## Glazing Screens

- 17" x 25" glazing screens (Item #SL200-0004). 30-50 screens are recommended, depending on the number of donuts produced

## Accessory 1: Thermolizer TZ17



- The optional H&I-4 Icer is a 4-bowl, water warmed icing table for applying icings to donuts warmed on the Thermoglaze system.
- H&I-4 spec sheet: <http://www.belshaw-adamatic.com/products/doughnut-icers/hi4-donut-icer.html>

## Accessory 2: Thermolizer TZ17



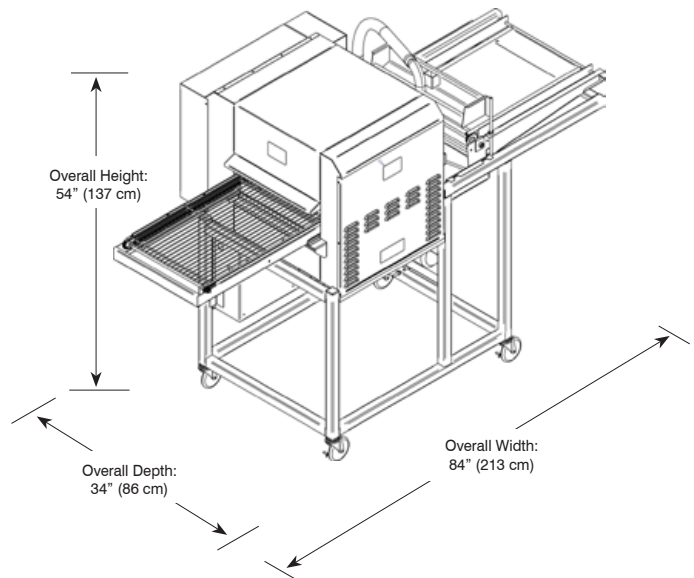
- The Thermolizer TZ17 is an 17-shelf humidifier cabinet used for thawing and holding donuts up to 5 hours without losing moisture. Donuts thawed in the Thermolizer can be warmed and glazed by the TG50 in less than 5 minutes.
- TZ17 spec sheet: <http://www.belshaw-adamatic.com/products/thermoglaze/tz-17.html>

## Certifications



ETL certified to UL-197, CSA C22.2 and NSF-4

## TG50 Diagram



## Model Specifications

Item#	Description Key	Voltage/Hz/Phase	Amps, Watts	Description
22306	TG50-S-208,60,1-W	208V/60/1	32.2 A, 67 kW	Standard domestic model
22446	TG50-SC-200,50/60,1-B	200V,50/60,1	39.7 A, 79.4 kW	Japan
22449	TG50-B-415,50,3N-C	415V,50,3	21 A, 15.1 kW	CE version (Europe)
22450	TG50-B-415,50,3N-E	415V,50,3	27 A, 19.4 kW	Aus/NZ version