



Donut Production Equipment

[www.belshaw.com](http://www.belshaw.com)

# Operator's Manual Technical Supplement Parts & Electrical Diagrams

Models:

## H&I-2 • H&I-4

Donut Icer



ITEM NUMBER

SERIAL NUMBER

*Item Number and Serial Number are marked on a data tag attached to the equipment.  
This manual should only be used with the Item Number(s) shown above.*

# SUPPORT

**USA/Canada** 1-800-BELSHAW  
**International** (+1) 206-322-5474

**Email** [service@belshaw.com](mailto:service@belshaw.com)  
**Web** [www.belshaw.com](http://www.belshaw.com)



The #1 Source for Donut and Bakery Equipment

[www.belshaw.com](http://www.belshaw.com)

# OPERATOR'S MANUAL TECHNICAL SUPPLEMENT PARTS AND ELECTRICAL DIAGRAMS



## Donut Icer H&I 2

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# OPERATOR'S MANUAL TECHNICAL SUPPLEMENT PARTS AND ELECTRICAL DIAGRAMS



## Donut Icer H&I 4

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# Heat & Ice

## H&I-2 • H&I-4

# Operation and Service Manual

Belshaw Adamatic Bakery Group  
814 44<sup>th</sup> Street Northwest, Suite 103  
Auburn, WA 98001 USA  
1-800-BELSHAW • 800-578-2547 • (1) 206 322-5474 •  
service@belshaw.com • www.belshaw.com

## EQUIPMENT RECORD

Please provide the information below when you correspond with Belshaw about your machine.

Purchased by \_\_\_\_\_

Installed by \_\_\_\_\_

Date of Installation \_\_\_\_\_

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

## IN CASE OF DAMAGE TO EQUIPMENT

In case of damage to the equipment upon delivery, follow these steps immediately.

1. Inform the freight carrier. The phone number will be on the shipping receipt or label.
2. Take photographs of the equipment, both inside and outside the box or crate.
3. Do not throw away any packaging.
4. Report the damage to the distributor (or other party) from whom you bought the equipment.
5. Email your photos to the distributor (or other party) AND to Belshaw Customer Service at [service@belshaw.com](mailto:service@belshaw.com). Include a Belshaw Order Number in your communications. Your Order Number will begin with "CO...", followed by 6 digits) and should be marked on the box or crate.

## IN CASE OF MISSING ITEMS

1. If possible, note the missing items on the delivery receipt of the freight carrier.
2. Take photographs of the entire shipment.
3. Follow steps 2 – 5 above.

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[service@belshaw.com](mailto:service@belshaw.com) • [www.belshaw.co](http://www.belshaw.co)

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# 1

# Introduction and Safety

The H&I Icer is designed for icing donuts and a variety of baking products quickly and easily.

It is meant to be used on a flat surface. The operator must work safely at all times, read this manual, and follow its instructions and warnings.

The H&I Icer uses electrical elements to heat water in its kettle. The machine is available with the following electrical configurations:

- 120 volts, 1 phase, 50/60 hertz
- 208-240 volts, 1 phase, 50/60 hertz

To use the H&I Icer safely, heed the following warnings:

- Disconnect from power source before cleaning or repairing.
- Never touch the icing pan once the machine is on. The pan gets very hot, which may cause serious burns.
- Do not overfill the kettle with water.
- Hot water can cause serious burns. Make sure that the system and the water are cool before attempting any adjustment, repair, disassembly, or cleaning.
- To avoid electrocution or other injury, unplug the machine before attempting any adjustment, repair, disassembly, or cleaning.
- To avoid damaging the machine, never use force to assemble, disassemble, operate, clean, or maintain it.
- Be careful never to get water, or other materials on the floor. If anything does get spilled on the floor, mop it up immediately. Materials on the floor can

cause people to slip or fall, resulting in serious injury or loss of life.

- To prevent unintentional startup and possible fire, unplug the machine if there is a local power outage. When the power is restored, it is safe to plug the machine in again.
- To avoid electrocution, make sure that all electrical cords are not frayed or cracked and that they do not pass through any water.
- Make sure that all electrical cords are routed so that no one will trip over them.

# 2

# Operation



Figure 1. H&I-4. (Your model may have thermostat located out of sight)

## WARNING

**Do not operate without proper water level. This will prevent damage to the heater element.**

## WARNING

**Do not submerge the heating element or control box with water.**

3. Replace 3 of the icing bowls in the icer. Leave one round hole open.
4. Fill the Icer with water through the opening without a bowl. Fill until the icing bowls just begin to float. **ALWAYS USE HOT WATER.**
5. Install the thermometer through the small hole in the cover.
6. Plug in Icer. Turn on the power switch.
7. Turn the thermostat dial under the icer to its maximum setting. Adjust later for desired icing temperature if necessary.
8. In operation, the water level of the H&I should be just high enough that an empty bowl begins to float. To release water, use the drain. To refill water, pour into one of the bowl openings. Remember to use **HOT** water.

## NOTES

**Always use HOT WATER to fill the Icer. Cold water takes a long time to heat up.**

**Final setting will vary depending on desired icing temperature**

**Do not turn the icer off overnight; H&I can take up to 8 hours to reheat**

## Initial setup

1. Remove the Icer from the box, and remove all packing materials.
2. Wash the Icer and bowls with warm water and a mild detergent, then Sanitize.



# 3

# Cleaning

For your safety, observe the following warnings throughout the entire cleaning process.

## WARNING

**Thoroughly clean and dry the floor if glaze, water, or other materials are spilled. Materials spilled on the floor can cause serious injury or loss of life**

## WARNING

**To avoid the possibility of shock, unplug the unit before cleaning**

Once per week, clean as explained below.

## WARNING

**To avoid being burned, wait for icing pan to cool before removing**

1. Unplug the unit. Remove any debris from the work area before disassembling the H&I.
2. Remove bowls, lid and thermometer and wash with warm soapy water, rinse and wipe dry.

3. Drain water from kettle, using the drain valve on the back of the machine.

## IMPORTANT

**To avoid damage to the wire / frame, use caution when removing and transporting the wire / frame**

4. Clean the H&I with warm water and mild cleaner.
5. Sanitize the H&I
6. Install one empty icing bowl.
7. Fill kettle with hot water until the empty icing bowl is floating ½ in off the cover.
8. Return the remaining bowls, lids and thermometer to the kettle
9. Plug in H&I
10. Turn on power switch.

## IMPORTANT

**Do not hose down electrical components**

# 4

# Maintenance

There is no maintenance required for the H&I-2, H&I-4 Icers.

# 5

# Troubleshooting

If you have a problem with your H&I Icer that you cannot solve, call your dealer or another qualified technician.

If your dealer cannot help you, please contact Belshaw Technical Support at 800-578-2547. When you call, please specify the following:

- \* The model name of the machine.
- \* The serial number of the machine.
- \* The voltages, phase, and cycle of the machine.

## CAUTION

**If you perform repairs yourself or have them performed by anyone other than a service technician authorized by Belshaw Bros., you do so at your own risk.**

## WARNING

**Disconnect the machine from the power source before disassembling, repairing, or wiring.**

---

# 6

# Parts Lists

See the Parts Lists on the following pages.

# Parts Diagrams for H&I-2, H&I-4

Mark the Item Number for you H&I-2 or H&I-4 Icer below.

## ABOUT ITEM NUMBERS:

Icer models are identified by an Item Number. You need your icer's Item Number to find the correct parts diagrams for your glazer. The Item Number is located on a data tag on the glazer. When the item number is known, it should be checked off on the cover page of this manual, and also in the table below.

<input checked="" type="checkbox"/>	MARK YOUR ICER'S ITEM NUMBER BELOW	ITEM NUMBER	MODEL	BOWLS	VOLTS	HERTZ
<input type="checkbox"/>		<b>84900112</b>	H&I-2	2	120 V	50/60 HZ
<input type="checkbox"/>		<b>849001221</b>	H&I-2	2	120 V	50/60 HZ
<input type="checkbox"/>		<b>84900114</b>	H&I-4	4	208-240 V	50/60 HZ
<input type="checkbox"/>		<b>84900124</b>	H&I-4	4	208-240 V	50/60 HZ

DIAGRAM: H&I-2-1000

USE FOR

## H&I-2 (All Models)

**Item Numbers: 84900112, 849001221**

TO IDENTIFY MODEL AND ITEM NUMBER, SEE DATA TAG ON ICER

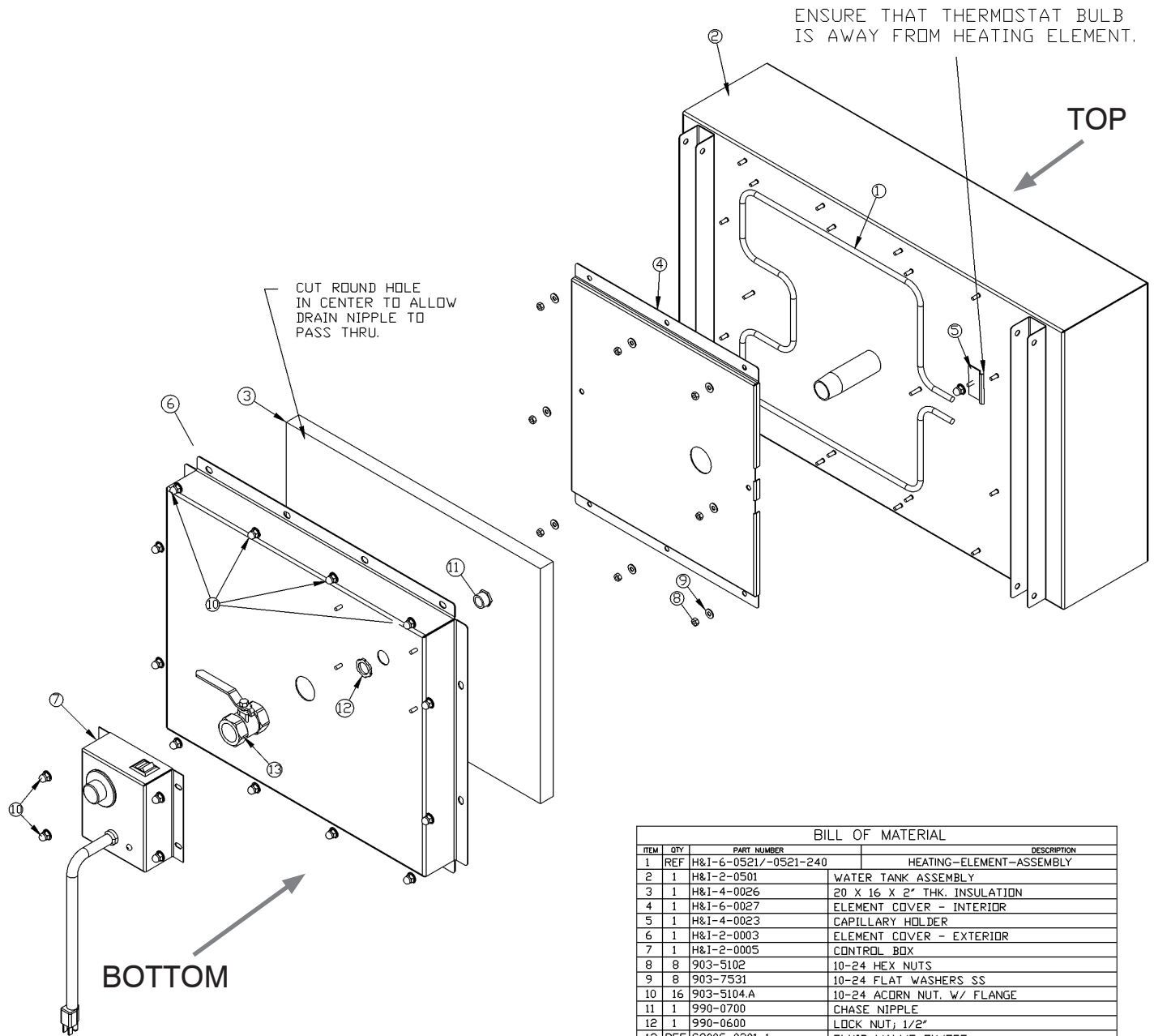


DIAGRAM: H&I-4-1002

USE FOR

## H&I-4 (All Models)

**Item Numbers: 84900114, 84900124**

TO IDENTIFY MODEL AND ITEM NUMBER, SEE DATA TAG ON ICER

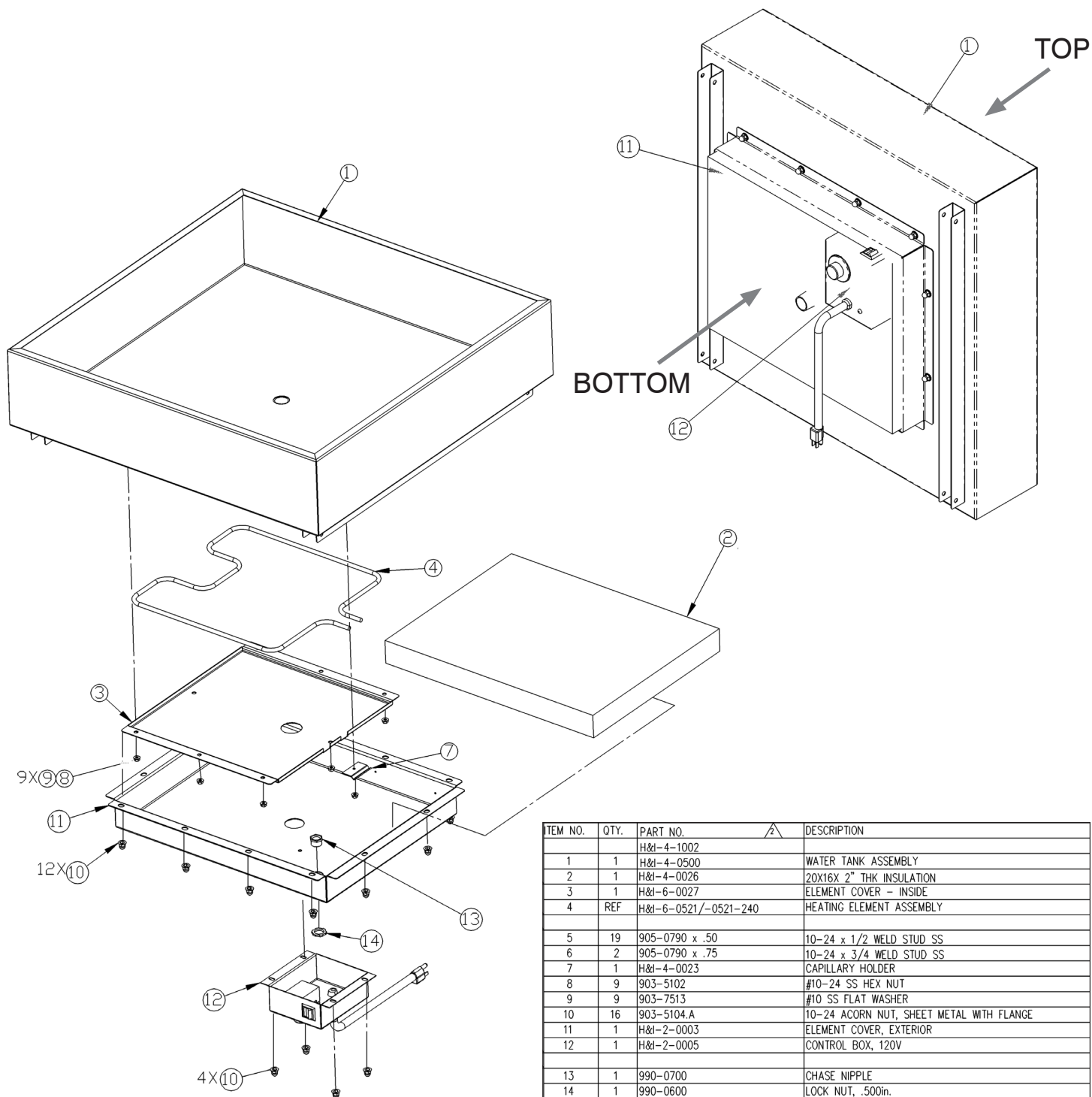


DIAGRAM: H&I-2/4 CONSOLIDATED BILL OF MATERIAL

USE FOR

**H&I-2, H&I-4 (All Models)**  
**Item Numbers: 84900112, 849001221,**  
**84900114, 84900124**

TO IDENTIFY MODEL AND ITEM NUMBER, SEE DATA TAG ON ICER

## BILL OF MATERIAL

MODEL	H&I - 2	H&I - 2	H&I - 4	H&I - 4
ITEM NUMBER	84900112	849001221	84900114	84900124
VOLTAGE	120V	240V	120V	240V
NUMBER OF BOWLS	2 Bowls	2 Bowls	4 Bowls	4 Bowls

Component Part	Component Name	Quantity	Quantity	Quantity	Quantity
AMD-0012	THERMOMETER 0-220 LO TEMP TAYLOR	1	1	1	1
C800G-0201-1	MANUAL GAS VALVE 1 IN 175PSI MILWAUKEE #BB-2-100	1	1	1	1
H&I-1700	PHTM - ELECTRICAL ASSEMBLY-120V	1		1	
H&I-1701	PHTM-ELECTRICAL ASSEMBLY; 240V		1		1
H&I-2-0004 R03	COVER,2 HOLE	1	1		
H&I-4-0007 R08	COVER,4 STATION			1	1
H&I-2-0007	LABEL; THERMOSTAT	1	1	1	1
H&I-2-0500 R06	FRAME ASSEMBLY	1	1		
H&I-4-0502 R10	FRAME WELDMENT			1	1
H&I-2-1000	PHTM-TUB ASSEMBLY	1	1		
H&I-4-1002	TUB ASSEMBLY			1	1
H&I-4-0506	PHTM-LABEL KIT	1	1	1	1
H&I-4-1005	WIRE HARNESS	1	1	1	1
H&I-4001	TAB WD H&I-2, 4, 6, ICING TABL	1	1	1	1
966-0010.A	8 QT MIXING BOWL SS	2	2	4	4
966-0011	12" ALUM LID FOR 8QT BOWL ALEGACY	2	2	4	4
HG18-0031-4	CASTER NSF 4" 7/16 DIA W/O BRAKE	2	2	2	2
HG18-0031B-4	CASTER NSF 4" DIA W/BRAKE	2	2	2	2
905-0054-1.25	PLASTIC END CAP 1-1/4 SQ BLK	4	4	4	4





# Parts List Drawing Insert Page

**Title:** Icing Table

**Model:** H&I

**Item Number:** 84900114 H&I-4-115,50/60,1-D-BL

**Final Assembly Drawing:** 84900114 Assembly BOM Only

**Sub-Assemblies:** H&I-4-1002 Tub Assembly

**Wiring Diagram:** H&I-4001 Electrical Assembly Drawing (H&I-1700)

# BILL OF MATERIAL

PART NUMBER 84900114 H&I4 main assembly

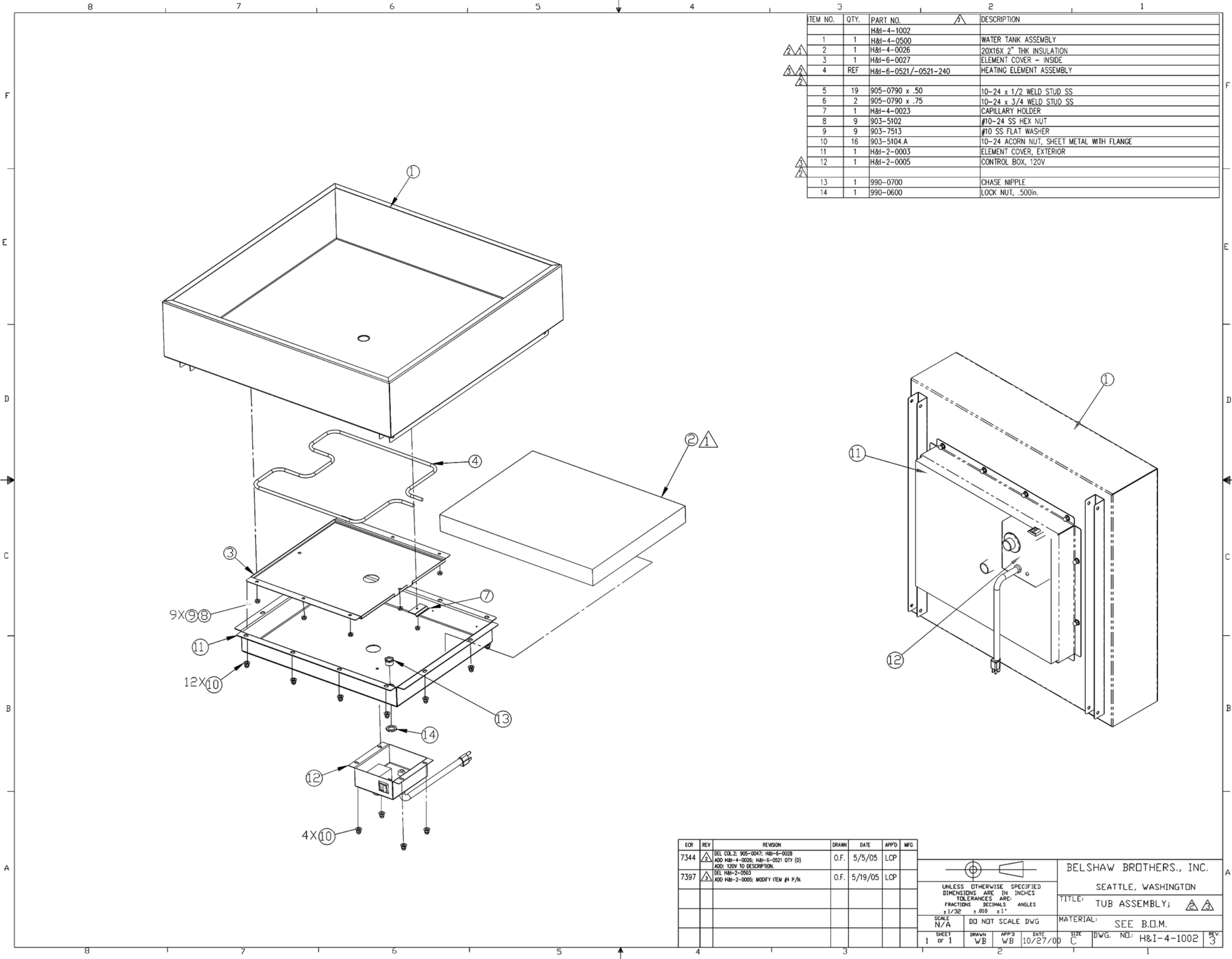
Quantity	Component Part	Component Name
0.75	990-0401	#1 SLEEVING BLACK VINYLGLASS A
1	#PLT-0002	CLEAR NEON PILOT LIGHT 125V ARCOELECTRIC
1	#SWT-0022	SWT,ROCKER DPST ILL 125V
1	#SWT-0022A	SWT; ROCKER; DPST; GRN,120V ARCOELECTRIC
1	#SWT-0022G	GASKET; #SWT-0022 SWITCH ARCOELECTRIC
1	0160 R00	LABEL SERIAL PLATE STD
1	904-0035	LABEL,ETL LISTED,NSF STD 4
1	905-0615	STRAIN RELIEF BUSHING 7P-2 BLK HEYCO
1	990-0522	TERM-YELLOW RING #10 STUD10-12 MOLEX
1	990-0524	TERM-YELLOW SLIP ON .032X.250 BULK
1	990-0600	NUT, LOCK,1/2
1	990-0700	NIPPLE,CHASE 1/2" BRIDGEPORT 1102-DC, VMI
1	AMD-0012	THERMOMETER 0-220 LO TEMP TAYLOR
1	C800G-0201-1	MANUAL GAS VALVE 1 IN 175PSI MILWAUKEE #BB-2-100
1	DPC-0130-225	SNAP DISC 225 DEG SPDT
1	EP18/24-0116	TS 25 AMP/250V.AC. TEMP RANGE 70DEG F TO 134DEG F
1	EP18/24-0116A	KNOB,TS(BLANK FACE)
1	FM200-0105	LABEL ON-OFF   O NO HOLE
1	H&I-2-0003 R04	ELEMENT OUTSIDE COVER
1	H&I-2-0005 R03	CONTROL BOX
1	H&I-2-0007	TS,LABEL
1	H&I-4-0002	LABEL-NAMEPLATE
1	H&I-4-0007 R09	COVER,4 STATION
1	H&I-4-0015	LABEL,DO NOT OPER W/O WATER
1	H&I-4-0016	LABEL,EQUIP IS TO BE INSTALLED
1	H&I-4-0023	CAPILLARY HOLDER
1	H&I-4-0026	INSULATION 2" MIN WOOL PRECUT
1	H&I-4-0500 RS	WATER TANK ASSY
1	H&I-4-0502 R11	FRAME WELDMENT
1	H&I-4-0506	LABEL KIT
1	H&I-4-1005	WIRE HARNESS
1	H&I-4001	TAB WD H&I-2, 4, 6, ICING TABL
		ELEMENT,HEATING 120V 1800W 10 RING,SHEATH 5/16,ELEMENT ENDS
1	H&I-6-0001	SEALED
1	H&I-6-0027 R04	ELEMENT COVER-INSIDE
1	HI18-0505	POWER CORD 120V,8 FT 14/3 15A VMI
1	MDD-0459	LABEL,WARNING HAZ VOLTAGE
1	MK-0186	CAUTION HOT SURFACE LABEL
1	TM100-0264	NSF LABEL
2	HG18-0031-4	CASTER NSF 4" 7/16 DIA STEM SHEPHERD
2	HG18-0031B-4	CASTER NSF W/BRAKE(4"DIA.) SHEPHERD

# BILL OF MATERIAL

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PART NUMBER 84900114 H&I4 main assembly

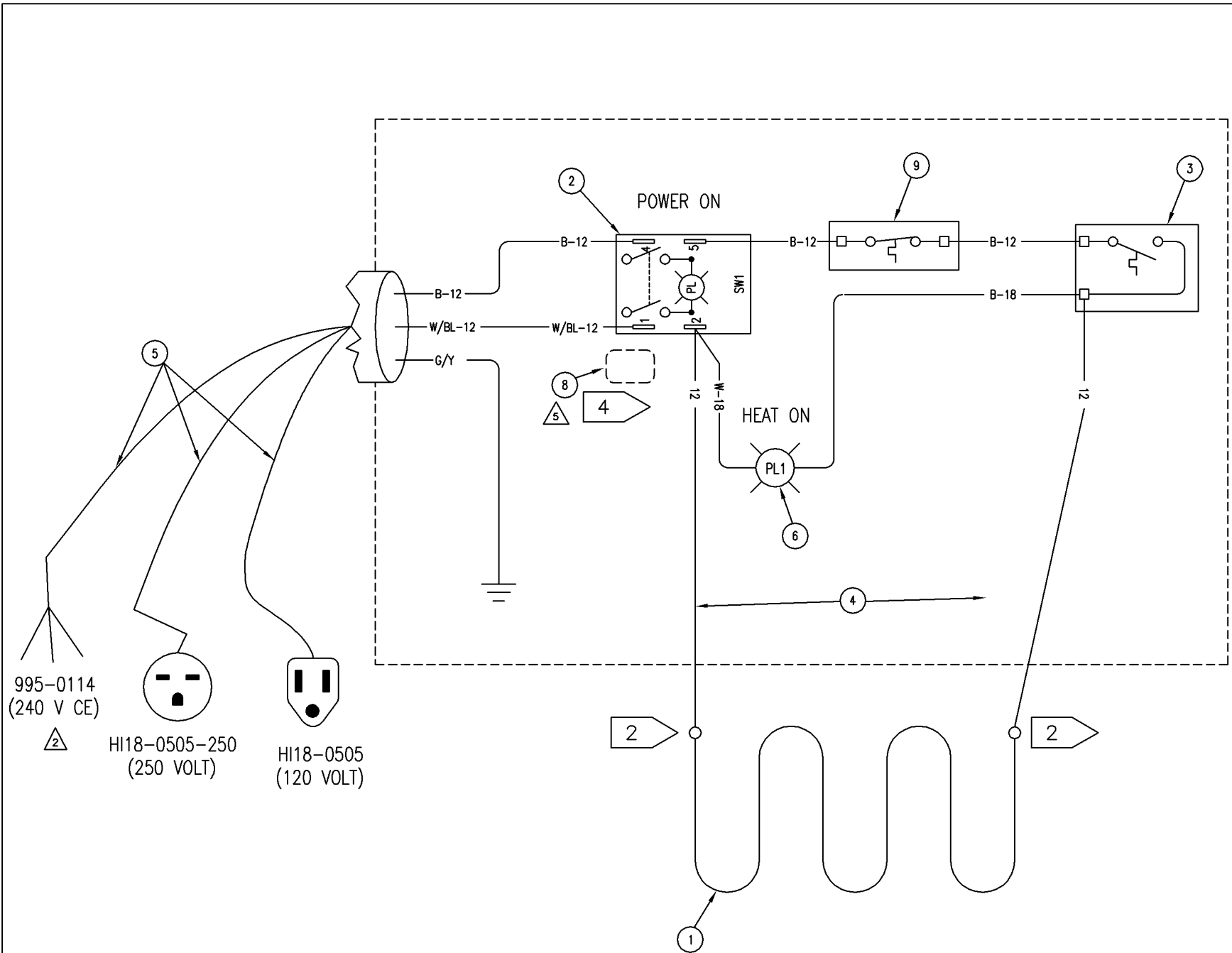
Quantity	Component Part	Component Name
4	905-0054-1.25	PLASTIC END CAP 1-1/4 SQ BLK BLACK SQUARE
4	966-0010.A	BOWL,8 QT MIXING SS
4	966-0011	12" ALUM LID FOR 8QT BOWL ALEGACY
4	FT6-0120	C/SOCKET 18GA 1.25RT-POLY FAULTLESS
9	903-5102	NUT,HEX,10-24 SS
9	903-7513	WASHER,FLAT,#10 SAE SS
16	903-5104.A	NUT,ACORN,10-24 PLATED



ITEM NO.	QTY.	PART NO.	DESCRIPTION
		H&I-4-1002	
1	1	H&I-4-0500	WATER TANK ASSEMBLY
2	1	H&I-4-0026	20X16X 2" THK INSULATION
3	1	H&I-6-0027	ELEMENT COVER - INSIDE
4	REF	H&I-6-0521/-0521-240	HEATING ELEMENT ASSEMBLY
5	19	905-0790 x .50	10-24 x 1/2 WELD STUD SS
6	2	905-0790 x .75	10-24 x 3/4 WELD STUD SS
7	1	H&I-4-0023	CAPILLARY HOLDER
8	9	903-5102	#10-24 SS HEX NUT
9	9	903-7513	#10 SS FLAT WASHER
10	16	903-5104.A	10-24 ACORN NUT, SHEET METAL WITH FLANGE
11	1	H&I-2-0003	ELEMENT COVER, EXTERIOR
12	1	H&I-2-0005	CONTROL BOX, 120V
13	1	990-0700	CHASE NIPPLE
14	1	990-0600	LOCK NUT, .500in.

ECR	REV	REVISION	DRAWN	DATE	APP'D	MFG
7344	Δ	DEL CXL 2, 905-0047; H&I-6-0028 ADD H&I-4-0026; H&I-6-0521 QTY (2) ADD: 120V TO DESCRIPTION.	O.F.	5/5/05	LCP	
7397	Δ	DEL H&I-2-0503 ADD H&I-2-0005; MODIFY ITEM #4 P/N.	O.F.	5/19/05	LCP	

UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES TOLERANCES ARE: FRACTIONS DECIMALS ANGLES ± 1/32 ± .010 ± 1°		BELSHAW BROTHERS., INC. SEATTLE, WASHINGTON TITLE: TUB ASSEMBLY; Δ Δ MATERIAL: SEE B.O.M.
SCALE N/A	DO NOT SCALE DWG	
SHEET 1 OF 1	DRAWN WB	DATE 10/27/00
	APP'D WB	SIZE C
		DWG. NO.: H&I-4-1002
		REV. 3



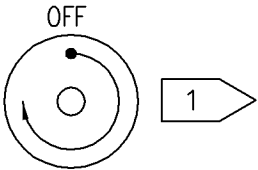
DATA TAG

VOLTS	115/120/208/240
HERTZ	50/60
PHASE	1
AMPS	14.4/15/6.5/7.5
KW	1.7/1.8/1.35/1.8

ITEM	H&I-2&4			H&I-6			BOM H&I-1700, -1701, 1702, 1703, 1704 & 1705	
	1700	1701	1704	1702	1703	1705		
	120V	240V	240CE	120V	240V	240CE		
QTY	QTY	QTY	QTY	QTY	QTY	QTY	PART NO.	DESCRIPTION
1	1			1			H&I-6-0521	HEATER ELEMENT, 1800W, 120V
		1	1		1	1	H&I-6-0521-240	HEATER ELEMENT, 1800W, 240V
2	1			1			SWT-0022	SWITCH, ROCKER, DPST, ILL., 125V
		1	1		1	1	SWT-0022-240	SWITCH, ROCKER, DPST, ILL., 240V
3	1	1	1	1	1	1	EP18/24-0116	THERMOSTAT
	1	1	1				EP18/24-0116A	KNOB
				1	1	1	EP18/24-0116B	KNOB
4	1	1	1	1	1	1	995-0245	WIRE, HI TEMP, 12 GA
	1			1			HI18-0505	POWER CORD, 125V
5		1			1		HI18-0505-250	POWER CORD, 250V
			1			1	995-0114	6.0 QMM H07RN F5 PORT CORD
6	1			1			PLT-0002	PILOT LIGHT, 125V, WHITE
		1	1		1	1	PLT-0001	PILOT LIGHT, 250V, WHITE
7	1			1			905-0615	STRAIN RELIEF
		1	1		1	1	905-0616	STRAIN RELIEF
8	1	1	1	1	1	1	FM200-0105	LABEL; ON/OFF
9	1	1	1	1	1	1	DPC-0130-0225	SNAP DISK THERMOSTAT

NOTES:

- 1 TURN DIAL 270° (3/4 TURN) FROM OFF POSITION FOR ICING TEMPERATURE OF 110° F. (THERMOSTAT SETTING OF 120°)
- 2 DRILL HOLE THROUGH ELEMENT TERMINALS, AND USE HI-TEMP RING TERMINALS.
- 3 SERIAL NUMBERS:  
H&I-4: W101-108 USE H&I-4-4000 REV 1  
W101-108 USE H&I-4-0001 OR  
H&I-4-0001-240 ELEMENTS  
H&I-2: W101-ON  
H&I-4: W109-ON  
H&I-6: W101-ON
- 4 PLACE LABEL BENEATH ON/OFF SWITCH, ORIENTED FOR PROPER OPERATION.



REVISION/DATE		APP'D.	BELSHAW BROS., INC. SEATTLE, WASHINGTON	
1	ECR 7254: REVISED DATA TAG 4/5/05	BGS		
2	ECR 7325: ADDED 1704 & 1705 BOMS. 5/3/05	ML	W/D - H&I-2, 4, 6, ICING TABLE TITLE: 115/120/208/240V/240VCE, 50/60HZ, 1PH	
3	ECR 7342: P/N WAS H&I-6-0001-240 5/5/05	ML		
4	ECR 7403: ADD ITEM 7, REV. BOM STRUCTURE 5/20/05	LCP		
5	ECR 7927: ADD ON/OFF LABEL BW 9/9/05	MJL		
6	ECR 11119: ADD ITEM 9 (DPC-0130-0225) JD 9/5/07	JD	DRAWING NO.: H&I-4001 SHEET 1 OF 1	
			DRAWN: DAK	SERIAL NO. 3
			APP'D.: DAK	DATE: 12/16/03





## **Belshaw Adamatic Bakery Group**

### **Limited Warranty / Return Policy**

---

Subject to the terms and limitations set forth in this limited warranty ("Limited Warranty"), Belshaw Adamatic Bakery Group (also referred to as "the Manufacturer") warrants to the original purchaser ("Purchaser") of Manufacturer's equipment and parts ("Products"), Belshaw Adamatic Bakery Group's manufacture and assembly of Products to be free from defects in workmanship and material which would result in product failure under normal use and service. Belshaw Adamatic Bakery Group's entire liability under this Limited Warranty is limited to either repairing or replacing at Manufacturer's factory or on Purchaser's premises, at Belshaw Adamatic Bakery Group's option, any Products purchased by Purchaser which shall be determined by the Manufacturer to be defective. If necessary to return Products to Manufacturer's factory, Products must be shipped by Purchaser with transportation charges prepaid by Purchaser.

Belshaw Adamatic Bakery Group reserves the right to make changes in design or add any improvement to its Products at any time without incurring any obligations to install the same on Products previously sold.

Possession, use or operation of Products sold hereunder for any purpose other than their designed purpose, or use of Products which are in poor repair, modified, improperly operated, or neglected, is done at the Purchaser's risk. Belshaw Adamatic Bakery Group hereby disclaims any liability for these actions and shall not be liable for defects in or for any damage or loss to any property which is attributable to such actions.

Under no circumstances shall Belshaw Adamatic Bakery Group be liable for any indirect, special, incidental, or consequential damages arising out of, or from the use of its Products by Purchaser, its assignees, employees, agents or customers.

#### **THIS LIMITED WARRANTY SHALL BE THE PURCHASER'S SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO DEFECTIVE PRODUCTS.**

#### **Warranty Period**

This Limited Warranty covers Products manufactured by Belshaw Adamatic Bakery Group and sold by Belshaw Adamatic Bakery Group or its authorized distributor ("Distributor") or authorized dealer ("Dealer"), and this Limited Warranty shall extend for a period of one (1) year from date of shipment to Purchaser, and to the original Purchaser only.

#### **Limited Warranty**

With respect to products not manufactured by Belshaw Adamatic Bakery Group, warranty coverage shall be limited to the warranty of the original manufacturer of the product, or the Belshaw Adamatic Bakery Group Limited Warranty, whichever is the lesser coverage period.

Replacement Products provided under the terms of this Limited Warranty are warranted for the remainder of the original warranty period applicable to the Product.

#### **Exclusions**

This Limited Warranty excludes from its coverage and does not apply to: (a) solenoid and relay coils; (b) lamps; (c) "O" rings; (d) belts; and (e) impellers. This Limited Warranty also excludes the cost of labor for removing and replacing Products subject to a warranty claim, other than the labor incurred directly by the Manufacturer when, in Belshaw Adamatic Bakery Group's opinion, a repair of the Product by the Manufacturer is justified and pre-approved by the manufacturer.

## Warranty Claim Instructions

Report Claims to Your Authorized Distributor or Dealer or to Belshaw Adamatic Bakery Group as soon as you discover a problem. Only Belshaw Adamatic Technical Service can approve or authorize warranty claims. Contact the entity from whom you purchased the Product or Belshaw Adamatic Bakery Group directly for approval with the following information:

1. Your name, company name, and telephone number
2. The location, phone number, and contact name where the Product is located
3. The invoice number and date of purchase of the Product
4. The Model and Serial Number of the Product, as written on the data tag attached to the Product
5. A description of the problem and how it occurred and/or was discovered

**Damage to the Packaging or Crate.** On delivery, promptly check all packages thoroughly for any sign of damage. In cases of visible damage, always note the damage on the Delivery Receipt. Failure to note damage is taken by the Freight Carrier to mean that the package is in good condition at the time of receipt and can result in denial of a Freight Claim. Take photographs that clearly show the damage.

**Damage to Products.** If you find any damaged Product inside the shipment, photograph the damage both inside and outside of the package. Do not throw the packaging away. Photos of the package and contents are needed to show the condition of the Product at the time it was received.

**Missing Items.** As soon as you believe any items to be missing from a shipment, promptly report this to the entity from whom the Product was purchased or to Belshaw Adamatic Bakery Group. If possible, photograph the entire contents of the delivery and email this to Belshaw Adamatic Technical Service at [service@belshaw.com](mailto:service@belshaw.com).

### Returning Products to Belshaw Adamatic Bakery Group

Under the terms of the Limited Warranty, you may be asked to return to Belshaw Adamatic Bakery Group any Product that is the subject of a warranty claim. These Products must be clearly labeled with a Return Material Authorization Number ("RMA Number") given to you by Belshaw Adamatic Technical Service. Products received without an RMA Number will not be processed. All Products must be shipped freight prepaid by the Purchaser to Belshaw Adamatic Bakery Group at the address below. All RMA approvals terminate if equipment is not received within 90 days of RMA approval date.

### Contacting Belshaw Adamatic Bakery Group

Belshaw Adamatic Bakery Group Technical Service  
814 44th St. NW, Suite 103  
Auburn WA 98001, USA  
Phone: 800-578-2547 (USA/ Canada) or (+1) 206-322-5474 (Worldwide)  
Email: [service@belshaw.com](mailto:service@belshaw.com)  
Office Hours: Monday – Friday, 6am to 4pm, USA Pacific Time





**[www.belshaw.com](http://www.belshaw.com)**

814 44th Street NW, Suite 103  
Auburn, WA 98001 USA

1-800-BELSHAW  
1-800-578-2547 (USA/Canada)  
(+1) 206-322-5474 (Worldwide)

[service@belshaw.com](mailto:service@belshaw.com)

an Ali Group Company



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**SUPPORT**

**USA/Canada** 1-800-BELSHAW  
**International** (+1) 206-322-5474

**Email** [service@belshaw.com](mailto:service@belshaw.com)  
**Web** [www.belshaw.com](http://www.belshaw.com)