

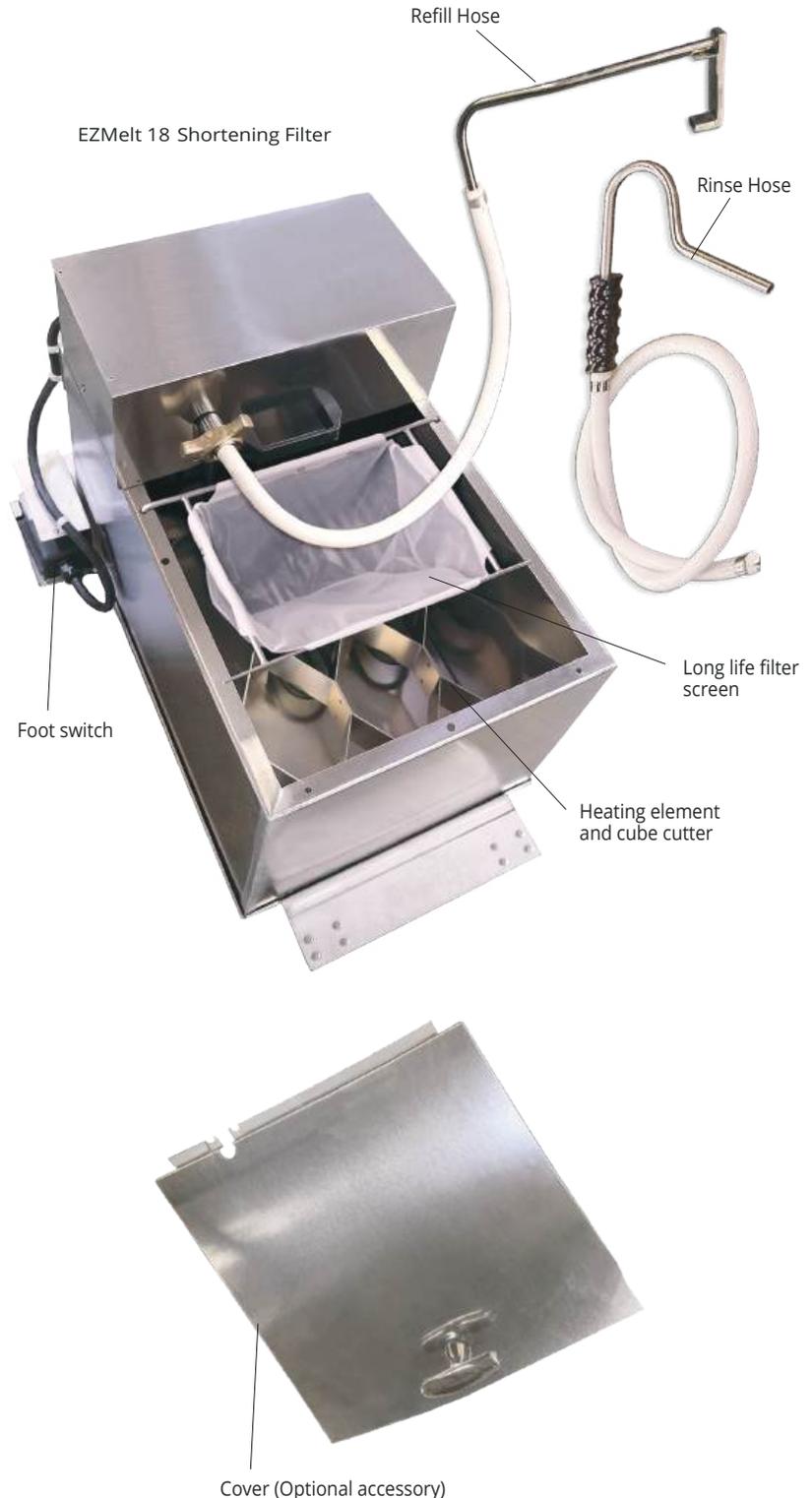
EZ MELT FRYER FILTER

Belshaw's EZMelt shortening melter-filters effectively clean and recycle shortening for any fryer with capacity up to 37 gallons (138 Liters). EZMelts are heated in order to melt solid shortening, and to quickly and easily fill your fryer with shortening when you need it.

The EZMelt shortening can be pumped directly to your fryer, at the push of a foot pedal. The EZMelt does this using a refill hose which attaches directly to the fryer.

STANDARD FEATURES

- Fits under compatible Belshaw Open Kettle fryer. Can be rolled in and out of position.
- Compatible with these Belshaw Open Kettle Fryers:
 - 618L-624-634 (Open Kettle Electric)
 - 718L-724-734 (Open Kettle Gas)
 - Insider ventless donut system
 - Donut Robot® fryers (except Mark II Gas, Mark II GP Gas)
- Heating element with factory set thermostat to 225°F/107°C
- Entire control panel and element tilts up for easy cleaning below.
- Long-life synthetic filter screen. (Requires replacement once per year under normal conditions.)
- 2 hoses:
 - Refill Hose. Heat resistant hose with plated steel nozzle designed to attach to compatible Belshaw fryers (see hose compatibility table on next page).
 - Rinse Hose. Heat resistant hose with hook end, designed for flushing debris while draining and filtering fryer.
- Heavy duty pump and motor for pumping shortening to the fryer on demand.
- Moisture repellent foot switch for activating pump.
- Integrated cube cutter for fast melting of solid shortening blocks up to 50 lbs (22.7 kg).
- High-temperature limit safety switch.
- Heavy duty stainless steel construction.
- Heavy duty swivel casters.
- Certified to NSF-4, CSA-C22.2, and UL-1889



MODEL SELECTION

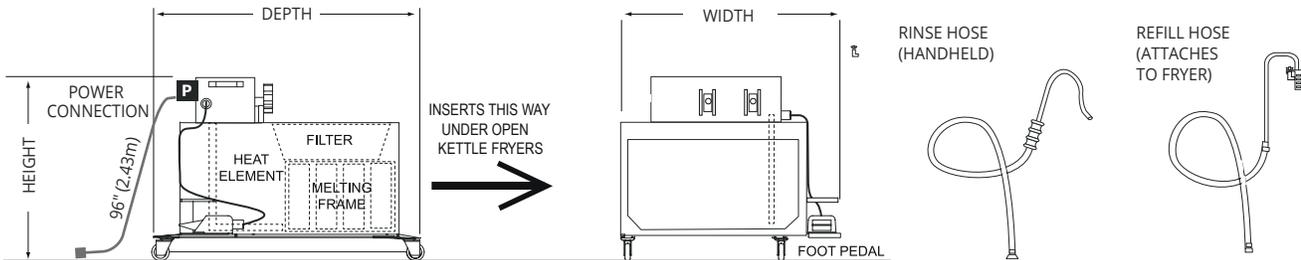
Model	Recommended for Fryer models	Full Tank Capacity* (approximate)	Full Shortening Capacity* (by weight, approximate)	* Indicates the total tank capacity when full of shortening. Avoid filling the tank completely when moving the EZMelt.
EZMelt 18	618, 718L, Donut Robot® Mark II, Mark II GP, Mark V, Mark V GP, Insider	24 Gallons (91 liters)	180 lbs (82 kg)	
EZMelt 24	624, 724 Open Kettle Fryers	28.5 Gallons (108 liters)	214 lbs (97 kg)	
EZMelt 34	734, Donut Robot® Mark VI	40 Gallons (151 liters)	300 lbs (136 kg)	

ACCESSORIES

'Right Hand Operation' = Operator stands in front of fryer kettle 'Left Hand Operation' = Operator stands behind fryer control panel

Item Nbr	Description	Connects from...	Connects to...
SM100-0002	Synthetic mesh filter screen for EZMelt 18 and EZMelt 24 (1 screen supplied with machine)		
EZ34-0027	Synthetic mesh filter screen for EZMelt 34 (1 screen supplied with machine)		
EZ18-0506	Fill Hose	EZMelt 18	618L, 718L, 624, 724
EZ34-0505	Fill Hose	EZMelt 34	734
SM100-0507RH-42	Fill Hose, 42" long, Right hand operation	EZMelt 18	Mark II / II GP • Mark V / V GP
SM100-0507LH-42	Fill Hose, 42" long, Left hand operation	EZMelt 18	Mark II / II GP • Mark V / V GP
EZ6-0507	Fill Hose, 48" long, Left hand operation	EZMelt 34	Mark VI
EZ6-0510	Fill Hose, 48" long, Right hand operation	EZMelt 34	Mark VI
EZ6-0510R	Fill Hose, 60" long, Right hand operation	EZMelt 34	Mark VI
EZ18-1001	EZ18 Cover		EZMelt 18
EZ24-1004	EZ24 Cover		EZMelt 24
EZ34-1004	EZ34 Cover		EZMelt 34

MACHINE DIMENSIONS AND SHIPPING DATA



Shipping data and freight class are estimates for North America only. Shipments are usually in carton. International shipments may be on pallet.

Model	Machine Dimensions (Width x Depth x Height)	Shipping carton dimensions (Width x Depth x Height)	Weight
EZMelt 18	21 x 27 x 24 inches (53 x 69 x 61 cm)	27 x 27 x 32 inches (69 x 69 x 81 cm)	119 lbs (54 kg)
EZMelt 24	25 x 25 x 24 inches (64 x 64 x 61 cm)	27 x 27 x 32 inches (69 x 69 x 81 cm)	126 lbs (57 kg)
EZMelt 34	35 x 29 x 22 inches (89 x 74 x 56 cm)	40 x 48 x 30 inches (102 x 122 x 76 cm)	189 lbs (114 kg)

ELECTRICAL DATA

Model	110-120V/50-60/1	208-240V/50-60/1
EZMelt 18-24-34 (all models)	1.8 kW, 15 A	1.8-2.3 kW, 9.5-10.3 A
Plug (supplied with North America-compatible models only)	NEMA L5-20P	NEMA L6-20P

CERTIFICATIONS

- Certified to UL-1889, NSF-4, and CSA C22.2.
- CE models available.

