



EZMelt 34 Shortening Melter-Filter

Description

Belshaw's EZMelt 34 shortening melter-filter effectively cleans and recycles frying oil or shortening in any fryer with capacity up to 31.25 gallons (118 Liters).

The advantage of a recycling filter that heats shortening

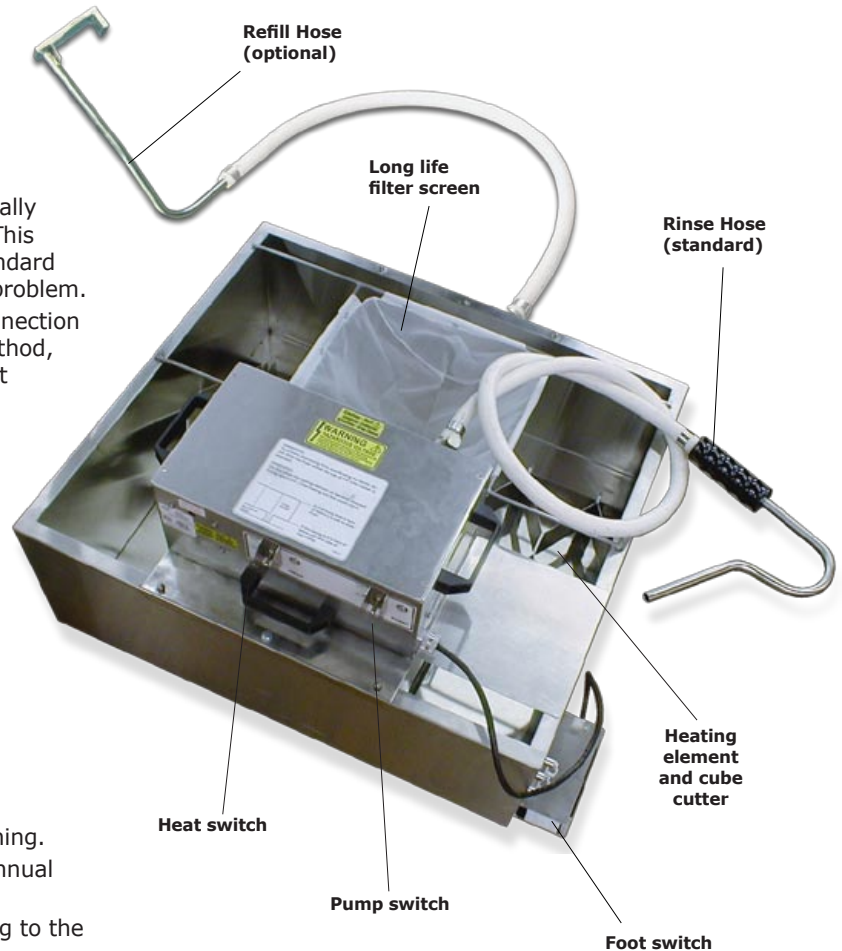
- If zero trans fat shortenings are used, they gradually become thicker at normal bakery temperatures. This can lead to pump blockages and failures with standard filters. Using the heated EZ Melt overcomes this problem.
- Pumping reheated shortening through a fixed connection to the fryer is faster and safer than any other method, such as dropping in shortening blocks. The EZMelt does this using a refill hose (optional) which attaches directly to a Belshaw fryer.

Standard features

- Capacity 31.25 gallons (118 Liters), approximately equivalent to 250 lbs (113 liters) shortening
- Compatible with Belshaw's floor model 734LFG and 734LCG fryers, and with Donut Robot© Mark 6. For other brand fryers, check capacity and dimensions to determine compatibility.
- Can be used with any standard donut shortening including Zero Trans Fat shortening
- Heating element with factory set thermostat to 225°F/107°C. Element tilts up for easy tank cleaning.
- Long-life synthetic filter screen that needs only annual replacement under normal operating conditions.
- Heavy duty pump & motor for pumping shortening to the fryer on demand
- Heavy duty, moisture repellent foot switch for activating pump
- Cube cutter for fast melting of solid shortening blocks up to 50lbs (22.7kg)
- Detachable, hand held rinse hose with plated steel nozzle and heat resistant handle.
- Slides under compatible floor and tabletop fryers
- High-temperature limit switch
- Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF Std 4, CSA C22.2, and UL 1889

Options

- Numerous worldwide voltages (see over page)
- CE and Aus/NZ models
- Refill Hose (see photo at right). Heat resistant hose with plated steel nozzle designed to attach to designated Belshaw fryers. The quickest and safest method of refilling the fryer when shortening level is low.



EZMelt 34 with Rinse Hose (standard) and Refill Hose (optional)

Model Selection

Item Nbr	Description key	Volt, Hz, Phase	Amps, Watts	Specified options	Description key codes
20512	EZ34-120,50/60,1-D	120,50/60,1	15A 1.8KW	Standard model	C=CE approved
20513	EZ34-208/240,50/60,1-D	208/240,50/60,1	10.3A 2.25KW	Standard model	D=Domestic
20514	EZ34-120,50/60,1-C	120,50/60,1	15A 1.8KW	CE approved	E=Aus/NZ
20515	EZ34-208/240,50/60,1-C	208/240,50/60,1	10.3A 2.25KW	CE approved	
20503	EZ34-240,50,1-E	240,50,1	10.3A 2.25KW	Aus/NZ	

Accessories

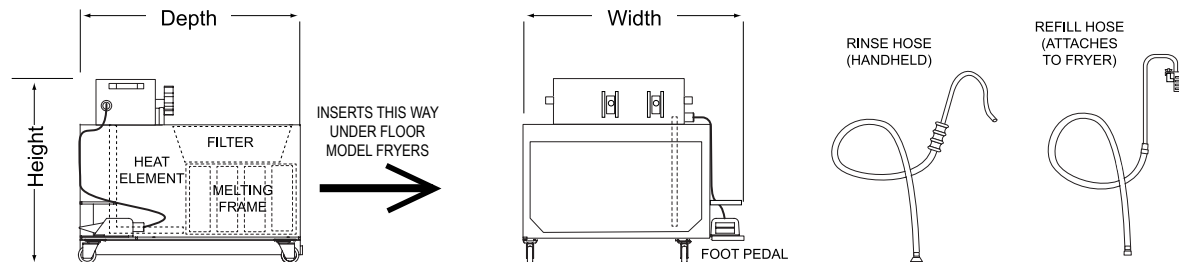
Item Nbr	Description
EZ34-0027	Synthetic mesh filter screen (1 screen supplied standard with new EZMelt 34)
EZ24-0505	Refill hose, compatible with 734FG, 734CG fryers
EZ6-0507	Refill hose, 48" - compatible with Mark VI, Mark VI Reverse, Mark VI-Deep, Mark VIDR, Operating from back
EZ6-0510	Refill hose, 48"- compatible with Mark VI, Mark VI-Deep, Operating from front
EZ6-0510R	Refill hose, 60" - compatible with Mark VI-R, Mark VI-DR, Operating from front
EZ34-0512	Refill hose, 37" - compatible with Mark VI-R, Mark VI-DR, Operating from back

Capacity

- By weight of shortening: 250 lbs (113 kg)
- By volume: 31.25 gallons / 118.3 Liters

Dimensions

- Width 36.25" (92cm) Depth: 29.5" (75cm) Height: 23" (58cm)



Shipping Data

Data is approximate for North America shipments

- Carton size: Height 34" x Width 48" x Depth 40" (87cm x 120cm x 102cm)
- Carton weight: 250 lbs (113 kg)

Certifications



- All models certified by ETL to UL-1889, NSF STD 4, and CSA C22.2
- Designated models CE approved (see Model Selection above)