



Follow the Leader™

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## INTRODUCING BELSHAW™ SHORTENING FILTERS

Belshaw's SF and EZ Melt shortening filters effectively clean and recycle shortening in any fryer with shortening capacity up to 211 lbs/ 96 kg. These filters reduce labor problems associated with handling hot shortening, extend the useful life of the shortening, and improve donut quality.

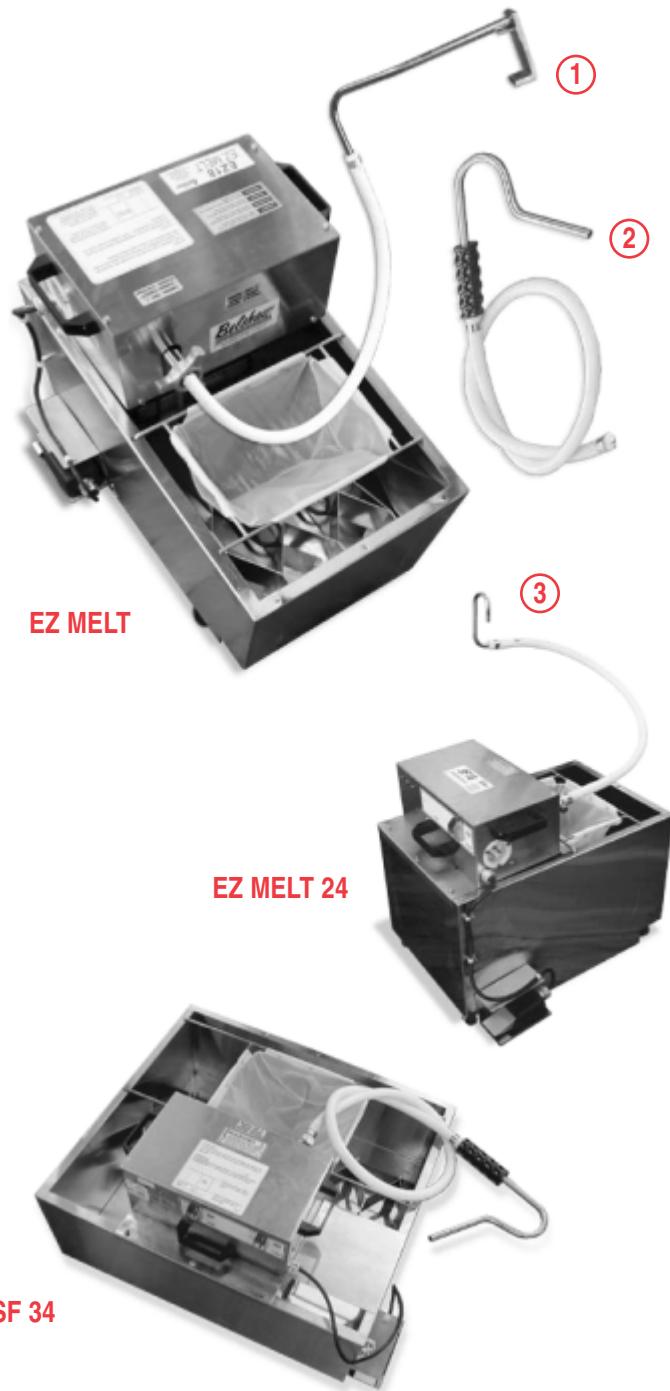
The SF series filtering system utilizes a pump and refill hose combination for fast draining, filtering, rinsing, and refilling of the fryer.

The EZ Melt series filtering system has the additional capability to melt solid shortening and pump back to the fryer on demand. Shortening is maintained in the reservoir at a set temperature and is pumped through a fixed connection with the push of a foot pedal - reducing fry temperature variability and improving fryer recovery time. Handling 50 lb (23 kg) blocks of shortening is made easier - the entire block is loaded at once and the cube cutter inside the machine divides the block.

All filters employ a long-life synthetic filter that needs only annual replacement under normal operating conditions.

All models are on movable casters, and can be stored under compatible floor and tabletop fryers. The flexible heat resistant hose features a plated steel nozzle and insulated handle to enable easy flushing of solid particles from any shape fryer kettle.

1. Open Kettle Refill Hose
2. Donut Robot® Refill Hose
3. Standard Rinse Hose



**PRODUCT INFORMATION:**

**SF EZ MELT**

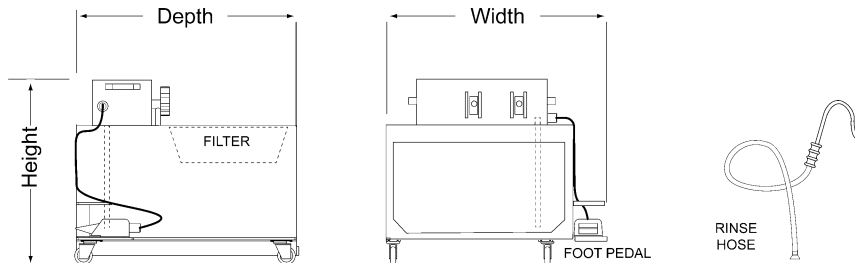
- Heavy duty steel frame and casters, aluminum tank
- Heavy duty pump & motor
- Detachable rinse hose with plated steel nozzle and safety grip
- Reusable long life synthetic filter
- Fixed connection refill hose to fryer
- Heavy duty, moisture repellent foot switch for pump
- Heating element and thermostat (factory set to 200°F/93°C)
- High-temperature limit switch
- Melting frame for safe insertion of shortening blocks up to 50lbs (22.7kg)

**FRYER COMPATIBILITY**

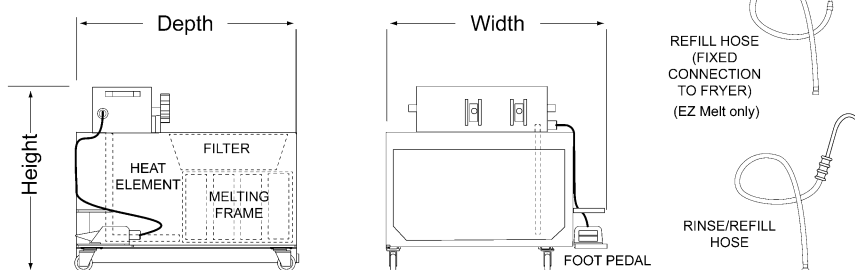
FRYER MODEL	SF MODEL	EZ MELT MODEL
618L,718L	SF 18	EZ Melt 18
624	SF 24	EZ Melt 24
724	SF 24	EZ Melt 24
634	SF 24	EZ Melt 24
734	SF 34	EZ Melt 34
Mark II	-	EZ Melt 18
Mark V	-	EZ Melt 18
Mark VI	-	EZ Melt 34
Mark IX	-	EZ Melt 18

Important: For filters to be installed with fryers manufactured before 1994, consult A UNISOURCE representative before purchase.

**SF 18 • 24 34**



**EZ MELT 18 • 24 34**



**CERTIFICATIONS**

All SF/EZMelt models:

Conforms to ANSI/UL STD 1889  
Conforms to NSF STD 4  
Certified to CAN/USA C22.2 STD No. 10

**DIMENSIONS**

MODEL	OVERALL DIMENSIONS (Width x Depth x Height)		SHORTENING CAPACITY		APPROX SHIP WEIGHT SHIPPING CLASS = 85		ELECTRICAL		
	IN	CM	LBS.	KG.	LBS.	KG.	120V,60HZ,1PH	120V,50HZ,1PH	240V, 50/60HZ,1PH
SF 18	21 x 27 x 24	54 x 67 x 61	130	59	135	62	8.6A	3.7A	3.3/4.3A
SF 24	26 x 25 x 24	66 x 64 x 61	180	81	150	68	100W	840W	690/1030W
SF 34	36 X 30 X 21	92 X 76 X 54	250	113	175	80			
EZ MELT 18	21 x 27 x 24	54 x 67 x 61	130	59	135	62	15A	12.1A	10.9/12.6A
EZ MELT 24	26 x 25 x 24	66 x 64 x 61	180	81	150	68	2.3KW	2.8KW	2.3/3.0KW
EZ MELT 34	36 x 30 x 21	92 x 76 x 54	250	113	175	80			

Note: Dimensions do not include flexible hose and connectors