

Type	<b>THERMOGLAZE Frozen Donut System</b>
Model	<b>TG50</b>

## THERMOGLAZE TG50

### Frozen Donut System

For retailers who want to produce fresh tasting, high-quality, attractive donuts without the labor and equipment necessary to prepare and fry donuts from scratch, Belshaw Adamatic's Thermoglaze is the solution. Thermoglaze TG50 is a system that re-heats and glazes pre-fried frozen donuts and other baked goods, with results that equal (and often surpass) the quality of freshly made product.

- The ThermoglazeTG50 can process all the varieties of frozen donuts currently available including ring donuts, fritters, long johns, cream and jam-filled donuts and many others. Thermoglaze is easy to operate, can be used in front of customers, and requires no ventilation hood.
- The Thermoglaze TG50 processes approximately 50-75 dozen donuts per hour. Heating time and temperature can be modified to suit any preference.
- Frozen donuts (or similar product) are first thawed in a proofer at approximately 105°F (40°C). Donuts can be held in a proofer for up to five hours before processing in the TG50.
- After thawing/holding in a proofer, the screens full of donuts are placed on the TG50's conveyor for heating and glazing. This takes less than 5 minutes.
- Glaze is pumped up to a dispenser which coats each donut with a 1/8" thick curtain of glaze as they pass through. 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.
- The TG50 uses 17 x 25 inch glazing screens, Belshaw Part Nbr. SL200-0004. Each screen holds 2 dozen donuts. 24 or more screens are recommended.



## 90 Years of Quality Donut & Bakery Equipment

### BELSHAW ADAMATIC BAKERY GROUP

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### WEB

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

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### THERMOGLAZE TG50 STANDARD FEATURES

- Simple 2-switch operation (Oven and Glazer)
- Capacity 50-75 dozen donuts/hour
- No ventilation hood or fire suppression system normally 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
- Lock-out feature to prevent machine starting while cleaning is in progress
- 24 to 60 screens are recommended depending on the amount of donuts produced

### CERTIFICATIONS

- TG50 208V/60/1 is ETL certified to UL-197, CSA C22.2 and NSF-4
- TG50 models shipped to European Union conform to CE requirements, unless otherwise stated



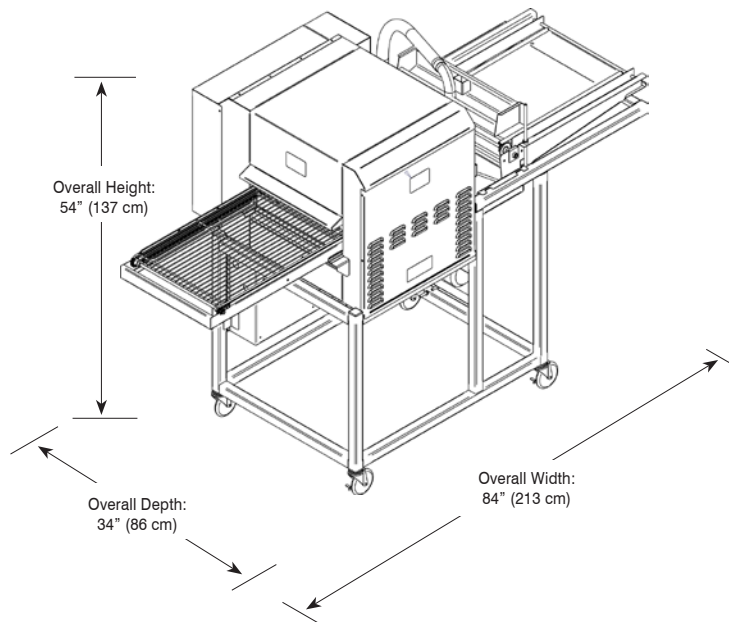
### SCREENS

- TG50 uses uses glazing screens 17" x 25" holding 24 donuts each, Part Number SL200-0004. At least 24 screens recommended. (Pictured below)



### ELECTRICAL DATA

- Volts: 208 Volts, 60 Hertz, 1 phase
- Amps: 32.2A
- Kilowatts: 6.7 KW
- Plug: 360P6W (Consult factory at time of order)
- Cord: 72" (1.8m)
- Worldwide voltages available



### SHIPPING DATA

- Shipped on pallet
- Width: 92" (185 cm)
- Depth: 39" (107 cm)
- Height: 58" (158 cm)
- Shipping weight: 630 lbs (295 kg)
- Freight class: 85
- Screen weight: 45 lbs/21 kg per dozen screens

### OPTIONAL ACCESSORY: H&I-2 OR H&I-4 ICER



Water-warmed icing tables for applying icings to donuts warmed on the Thermoglaze system.

- H&I-2 Icer: Two 13" bowls
- H&I-4 Icer: Four 13" bowls
- (H&I-2/4 spec sheet available at [www.belshaw.com](http://www.belshaw.com))

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