

| Product Line | SHORTENING FILTERS | |
|--------------|--------------------|------------|
| Model | SF18, SF24, SF34 | SF18 03 |

SPEC SF18-24-34/ 03-2013





Belshaw's SF18, SF24 and SF34 Shortening Filters effectively clean and recycle shortening in any fryer with capacity up to 37 gallons (138 Liters).

Standard Features

- Compatible with Belshaw's Floor Model electric and gas fryers. For other brand fryers, check capacity and dimensions to determine compatibility.
- (1) Long-life synthetic filter screen that needs only annual replacement under normal operating conditions is included with each new machine.
- Heavy duty pump & motor for pumping back shortening to the fryer after filtering
- Moisture repellent foot switch for activating pump
- Hand held rinse hose for refilling fryer and for rinsing debris from bottom of fryer. Hose has a plated steel nozzle and a heat resistant handle.
- SF models slide under compatible floor and tabletop fryers
- · Heavy duty stainless steel frame, tank and casters
- Certified by ETL to NSF-4, CSA-C22.2, and UL-1889





Not recommended for use with Zero Trans Fat Shortening

- Belshaw's SF-model Shortening Filters are not designed for use with Zero Trans Fat shortenings. ZTF shortenings can solidify quickly while still warm, and lead to blockages in the filter pump. Belshaw warranty does not cover any returns, repairs or replacements following the use of Zero Trans Fat Shortening.
- Belshaw recommends using the EZMelt Melter-Filter for Zero Trans Fat shortenings. The EZMelt contains a heating element to liquify any shortening. The EZMelt also enables easy, no-hands refills and top-ups of the fryer whenever needed.

90 Years of Quality Donut & Bakery Equipment

BELSHAW ADAMATIC BAKERY GROUP

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CONTACT

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www.belshaw-adamatic.com www.belshaw.com www.adamatic.com SPEC SF18-24-34/ 03-2013



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Model Selection and Shortening Capacity

| Model | Recommended for Fryer models | Tank Dimensions (Width x Depth x Height) | Shortening Capacity (by volume, approximate) | Shortening Capacity (by weight, approximate) |
|-------|---------------------------------|---|--|--|
| SF18 | 618, 718LCG, 718LFG | 26 x 16 x 16 inches (66 x 41 x 41 cm) | 20 Gallons (76.4 liters) | 150 lbs (68.1 kg) |
| SF24 | 624, 724CG, 724FG | 24 x 22 x 16 inches (61 x 56 x 41 cm) | 26 Gallons (97 liters) | 190 lbs (86.5 kg) |
| SF34 | 734CG, 734 FG | 29 x 32 x 13 inches (29 x 32 x 13 cm) | 37 Gallons (138 liters) | 272 lbs (123.5 kg) |

Accessories

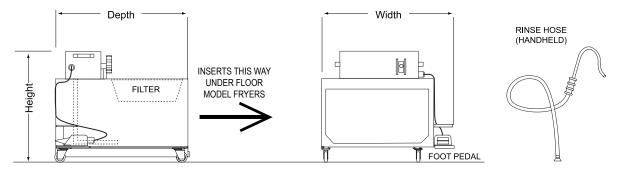
| Item Nbr | Description | |
|------------|--|--|
| SM100-0002 | Synthetic mesh filter screen (1 screen supplied standard with new machine) | |

Electrical Data

| Model | Volts/Hertz/Phase | Amps, Watts |
|-------------------|-------------------|---------------------|
| SF18, SF24, SF 34 | 120V/50-60/1 | 8.6 A, 1 KW |
| (all models) | 208-240V/50-60/1 | 3.3-4.3 A, 0.7-1 KW |
| | 200V/60/1 | 3 A, 0.6 KW |

For plug configuration, contact Belshaw Adamatic at 800-578-2547 or service@belshaw.com

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 | Recommended for Fryer models | Machine Dimensions (Width x Depth x Height) | Shipping carton dimensions (Width x Depth x Height) | Weight | Freight Class |
|-------|---------------------------------|--|---|------------------|------------------|
| SF18 | 618, 718LCG, 718LFG | 22 x 28 x 26 inches (54 x 71 x 66 cm) | 27 x 28 x 27 inches (39 x 71 x 69 cm) | 120 lbs (55 kg) | 85 |
| SF24 | 624, 724CG, 724FG | 24 x 22 x 16 inches (61 x 56 x 41 cm) | 27 x 28 x 27 inches (39 x 71 x 69 cm) | 130 lbs (59 kg) | 85 |
| SF34 | 734CG, 734 FG | 29 x 32 x 13 inches (29 x 32 x 13 cm) | 40 x 48 x 34 inches (102 x 122 x 87 cm) | 250 lbs (114 kg) | 85 |

Certifications





Certified by ETL to UL-1889, NSF STD 4, and CSA C22.2

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