



The worldwide leader in donut production equipment

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## PROOFERS

EP18/24 • EP18/24/34

Belshaw's EP18/24 cabinet proofer provides the most flexible method of proofing donuts, cinnamon rolls, and all yeast-raised goods under 3"(75mm) finished height. The EP18/24 is a robust, mobile, go-anywhere, use-anywhere proofer that is designed to work alongside both open kettle fryers and automatic fryers.

**Standard** (EP18/24) and **Extra Depth** (EP18/24/34) models are available to accommodate all common screen and bun pan sizes. All models have 17 available shelves. Capacity is from 68 dozen (Standard) to 113 dozen (Extra Depth) donuts per hour<sup>1</sup>.

EP proofers are designed for donut production with a mind to convenience and time saving. Six plexiglass doors enable the operator to inspect product condition on any shelf. Screens or pans are removed as they are ready. The proofer can be positioned right alongside the fryer for convenient loading or unloading without missing a beat.

Cleaning is made easy with removable shelves and doors and a slide-in electrical compartment. All components are heavy duty for commercial use. EP proofers require no plumbing, hard wiring or special installation.

### Notes

1 Capacity measured at a proofing time of 30 min.



Belshaw EP18/24 Proofer

**Standard features**

- EP18/24 accepts common screen sizes up to 23" x 25" (59 x 64 cm)
- EP18/24/34 (Extra Depth) accepts sizes to 23" x 33" (59 x 84 cm)
- Standard models hold 17 screens or bun pans
- Blower system for evenly circulating warm humid air
- Thermostat-controlled dry heat and wet heat
- 6 clear plexiglass doors
- 4 heavy duty casters, 2 lockable
- Heavy duty stainless steel and aluminum construction
- Heating unit readily removable for cleanup
- NSF listed

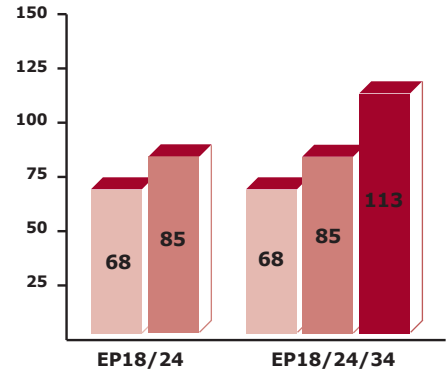
**Options**

- Optional auto-water connection
- Optional temperature gauge

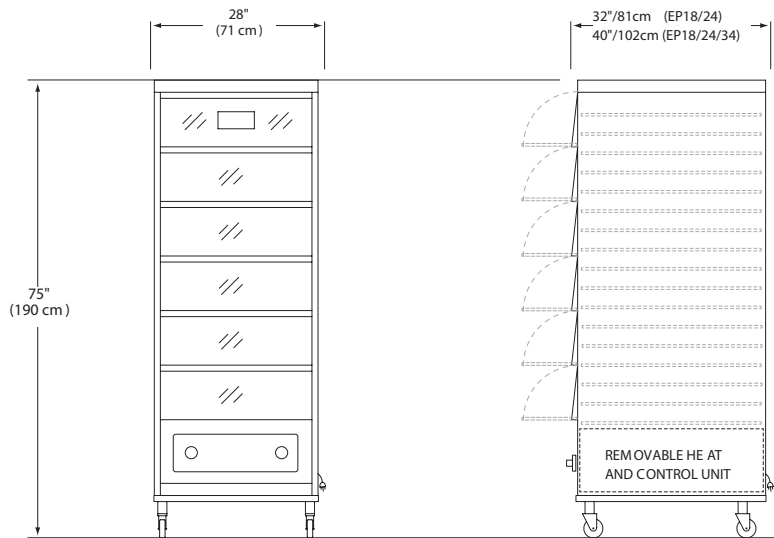
**EP18 Donut Production Chart**

(Dozen full size donuts / hour @ 30 minute proofing time. Production will vary depending on proofing time necessary)

Screens	Fryers
9" x 25"	Mark II, V, IX
17" x 25"	618, 718, Mark VI, Mark IV
23" x 23"	624, 724
23" x 33"	634, 734



**EP18 Views**



STANDARD MODELS - 17 SHEL VES  
EP18/24CR / EP18/24/34CR - 12 SHEL VES

ETL certified to UL-197, CSA C22.2, and NSF-4. Also certified by directly by NSF.

**Dimensions And Power**

MODEL	SHELVES	PRODUCTS	SCREEN SIZE (Max)	DIMENSIONS		APPROX SHIP. WEIGHT		ELECTRICAL DATA	
				in	cm	lbs	kg	115V 60Hz/1ph	208/240V 50/60Hz/1ph
EP18/24	17	Donuts	24" x 24"	28"W x 32"D x 75"H	71W x 81D x 190H	290	132	2.4 KW	1.8/2.4 KW
EP18/24CR	12	Cinnamon rolls	61 x 61 cm						
EP18/24/34	17	Donuts	24" x 34"	28"W x 40"D x 75"H	71W x 102D x 190H	510	231	17 A	8.6 / 9.9 A
EP18/24/34CR	12	Cinnamon rolls	61 x 86 cm						