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ICING AND SUGARING TABLES

Sugaring Table H&I-2 / H&I-4 Donut Finishing Center

Belshaw Icing and Finishing Tables are designed and constructed for durability and reliability, even after years of use in tough operating conditions. Belshaw icing systems provide:

- Organized workspace for icings, at a convenient work height, and moveable on heavy duty casters.
- Gentle, uniform applied heat to the icing bowl. The icing becomes liquid enough for dipping and remains in condition for long periods of use.
- Sanitary stainless steel sugaring bowls in drawers for quick access and space efficiency.

H&I - 2 and **H&I - 4** are two-bowl and four-bowl warming tables, water heated from a pan under 13"(33 cm) stainless steel icing bowls. They can be easily rolled into and out of whatever location they are needed. The use of moist heat enables icings to stay in condition for longer periods.

Belshaw's **Sugaring Table** is a quality fixture with two large bowls inside stainless steel drawers for dry finishes. Space utilisation is efficient: the 11 sq. ft footprint of the Sugaring Table yields a multi-purpose work surface, a storage shelf, and large bowls for sprinkling dry finishes. The sugaring table can be docked to both H&I models.

The **Donut Finishing Center (DFC)** is designed for bakers and donut makers who need to make maximum use of limited space. It contains 3 large radiant-air heated bowls for icings and 4 smaller unheated bowls for sprinkles. Two fold-down extensions provide a sanitary working surface when needed, and 5 shelves below the work surface provide storage - all without using valuable floor space.



Sugaring Table



H&I-2



H&I-4



Donut Finishing Center



Sugaring table docks with H&I-2 or H&I-4; upper shelf optional



Features

H&I-2 / H&I-4

- Two or four 13" (33cm) stainless steel bowls and lids - hold 7 lbs (3.2 kg) each
- Stainless steel construction throughout
- Heated water tank with thermostat (max 130°F/55°C)
- 4 heavy duty caster wheels (2 lockable)
- Hand thermometer
- Butterfly valve drain
- ETL listed



Conforms to UL-197, CSA C22.2, and NSF-4

Sugaring Table

- Two 17" (48 cm) stainless steel bowls (20 qt./19L each).
- Two drawers on all-stainless rollers contain bowls.
- Stainless steel construction throughout.
- 4 heavy duty caster wheels (2 lockable).
- 10.6 sq. ft. (1m2) work surface.
- No power required.
- Guides for docking H&I-2 or H&I-4 icing warmers (optional).
- Upper storage shelf (optional).
- ETL listed



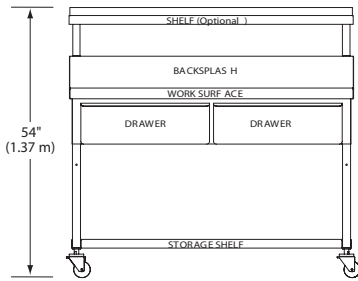
Conforms to NSF-2.

Donut Finishing Center

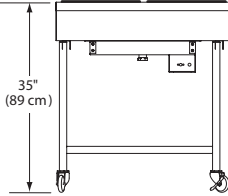
- Thermostat regulated soft radiant dry heat
- 3 third-size heated icing pans (5.6 qt./5.3L each)
- 4 quarter-size unheated topping pans (3.9 qt./3.7L each)
- 2 fold down extensions for bun pans or screens
- 5 storage shelves under work surface for standard bun pans
- Stainless steel, nickel plated steel and aluminum alloy construction (Stainless steel work surface and pans)

(DFC - no certification)

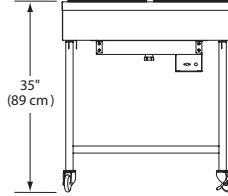
Sugaring Table



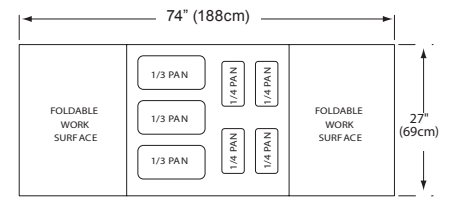
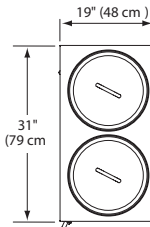
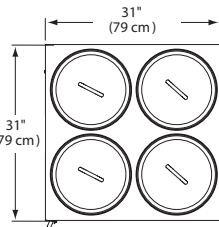
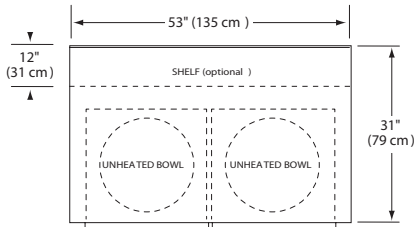
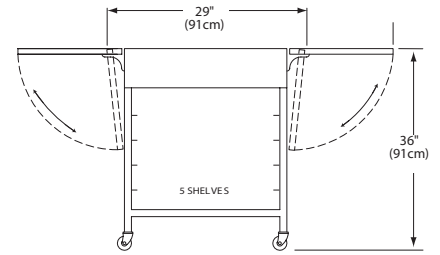
H & I - 4



H & I - 2



Donut Finishing Center



Dimensions & Power

MODEL	WIDTH X DEPTH X HEIGHT		APPROX. SHIPPING WEIGHT	VOLTS	AMPS
	in	cm			
H & I - 2	19"W x 31"D x 35"H	48 W x 79 D x 89 H	125 lbs (57 kg)	120/240V-50/60hz-1ph	15/7.5 A
H & I - 4	31"W x 31"D x 35"H	79 W x 79 D x 89 H	143 lbs (65 kg)	120/240V-50/60hz-1ph	15/7.5 A
SUGARING TABLE (w/ upper shelf)	53"W x 31"D x 54"H	135 W x 79 D x 137 H	322 lbs (146 kg)	-	-
SUGARING TABLE with H & I - 2	72"W x 31"D x 54"H	183 W x 79 D x 137 H	447 lbs (203 kg)	120/240V-50/60hz-1ph	15/7.5 A
SUGARING TABLE with H & I - 4	86"W x 31"D x 54"H	218 W x 79 D x 137 H	465lbs (211 kg)	120/240V-50/60hz-1ph	15/7.5 A
DONUT FINISHING CENTER	36"W x 27"D x 36"H	91 W x 69 D x 91 H	190 lbs (86 kg)	120/240V-50/60hz-1ph	3.4/1.7 A