

Product Line	<b>BOWL ICERS</b>	SPEC H&I2-4 03-2013
Model	H&I-2, H&I-4	

Belshaw's H & I ("Heat and Ice") Bowl Icers are designed and constructed for convenience, durability and reliability, even after years of use in tough operating conditions. The H & I method provides gentle, uniformly applied heat to the bottom portion of each icing bowl from a large tank full of warmed water. The use of warm water heat allows icing to remain in condition for long periods.

- H&I-2 is a two-bowl icer
- H&I-4 is a four bowl icer, allowing more flexibility in switching between four or more icing flavors

#### STANDARD FEATURES

- Stainless steel construction
- 13" (33cm) diameter stainless steel bowls with aluminum lids
- Each bowl holds approximately 7 lbs (equivalent to 8 quarts) of icing (3.2 kg, 7.6 liter)
- Large water tank
  - H&I-2: water capacity approximately 15 Gallons (57 Liters)
  - H&I-4: water capacity approximately 28.5 Gallons (108 Liters)
- Water heat controlled by thermostat (maximum temperature approximately 130°F/55°C)
- 4 heavy duty castor wheels (2 lockable)
- Manual thermometer
- Drain and valve for emptying water
- ETL, NSF listed

#### CERTIFICATIONS



- Standard North America models are certified by ETL to UL-197, and by NSF to NSF-4
- Models shipped to European Union conform to CE standards and requirements (unless otherwise stated)

#### ACCESSORIES

- Extra bowls and lids are available.



H&I-2 Bowl Icer



H&I-4 Bowl Icer

### 90 Years of Quality Donut & Bakery Equipment

#### BELSHAW ADAMATIC BAKERY GROUP

814 44th St NW, Suite 103  
Auburn, WA 98001 USA  
PART OF ALI GROUP SPA

#### CONTACT

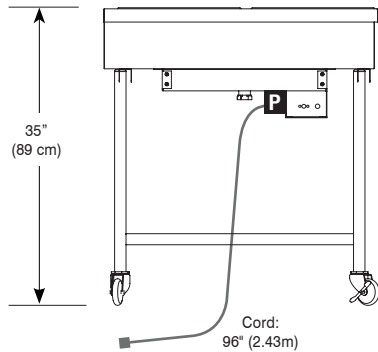
800.578.2547 (USA/CANADA)  
(+1)206.322.5474 Worldwide  
service@belshaw.com

#### WEB

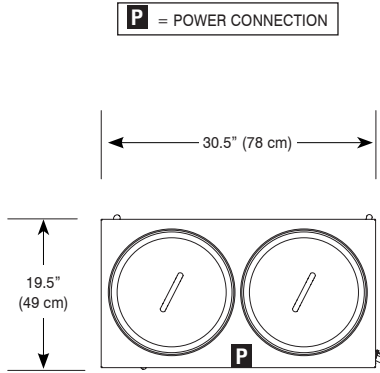
www.belshaw-adamatic.com  
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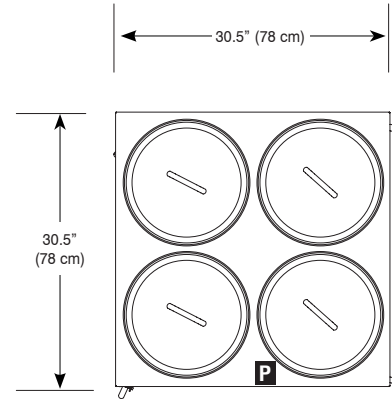
**FRONT VIEW**  
**H&I-2 and H&I-4**



**TOP VIEW**  
**H&I-2**  
Two Bowls



**TOP VIEW**  
**H&I-4**  
Four Bowls



**SPECIFICATIONS**

**ELECTRICAL DATA**

Specify voltage at time of order. Data applies to both H&I-2 and H&I-4

<b>120V, 50/60hz, 1ph</b>	amps	15 A
	kilowatts	1.8 KW
<b>240V, 50/60hz, 1ph</b>	amps	7.5 A
	kilowatts	1.8 KW
<b>PLUG</b>	<b>120V</b>	NEMA 5-15P
	<b>240V N.America</b>	NEMA 6-15P
	<b>240V International</b>	Not supplied
<b>CORD</b>	length	96 inches (2.5 m)

**SHIPPING DIMENSIONS**

(Approximate, shipped in carton on pallet or crate)

		<b>H&amp;I-2</b>	<b>H&amp;I-4</b>
<b>SHIPPING DIMENSIONS</b> <i>(Approximate, shipped in carton on pallet or crate)</i>	inches	32" x 20" x 37"	40" x 48" x 54"
	cm	81 x 51 x 94 cm	102 x 122 x 137 cm
	lbs	92 lbs	136 lbs
	kg	42 kg	62 kg
<b>FREIGHT CLASS</b>		150	150

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