

2015-2016
**PRODUCT
CATALOGUE**

THE GLAZE MAKES THE DIFFERENCE



www.boyens-spray.com



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ABOUT BOYENS ©

BOYENS' EXPERTISE

Efficient production processes and intelligent logistics are significant cost benefits for our customers.

100% VEGETABLE BY BOYENS

Discover a new diet without any animal products, full of unusual tastes, and endless possibilities.

✓ **A plan, a vision.**

And Boyens turns visions into reality! Whenever innovative products need to be developed for professionals, Boyens is always one step ahead of the market, in the interest of our customers, with the development of the optimum solution.

Boyens meets your requirements for uncompromising quality and reliability, thanks to our highly motivated employees whose professional qualifications are based on long-standing experience within the field of baking technology.

At Boyens, your requirements are our obligation – our vision becomes reality! We are happy to advise you on any queries you may have relating to our extensive Boyens product range.



✓ Laboratory

All Boyens release agents are entirely plant-based and guarantee to release all sorts of bakery products. They can be used for all moulds and trays. Boyens Release agents from Boyens backservice can be supplied in a wide range of packaging, from 10 litre cans, to 30 litre kegs, 215 litre drums or in 600 or 1,000 litre containers.

In conjunction with the Boyens KEG spraying system, the Boyens release agents are completely clean to use and do not result in any loss or mist from the spray. Boyens release agents are available in practical 500 or 600 ml cans for small bakeries or bakery shops.

✓ Efficiency

Efficient Boyens production processes and intelligent logistics are significant cost benefits for our Boyens customers. We can guarantee you a consistently highest level of quality from our own efficient production and filling facilities.

An innovative example of our customer-friendly logistics and products is our environmentally friendly Boyens KEG drum. You are able to save packaging costs with this reusable system and protect the environment. Boyens employees ensure that events run smoothly and your delivery is on time – exactly according to your requirements that we enjoy fulfilling.



JELLY GLAZE SPRAYERS

JELLY ECONOMY



ID NUMBER	50003301
TECH DIMENSIONS	315 x 450 x 350
WEIGHT	26 kg
CONNECION/POWER	230 V/50HZ/16 Amp 650 W continuous heater

Jelly Sprayer for small quantities of pastry, for the bake shop for spraying directly from the Bag in Box packaging or bulk bin table model.
Hose is heated up to the spraying gun Incl. set box with cleaning hose
Incl. 1 suction adapter

- ✓ Maintenance free technique
- ✓ Short heat up time

JELLY CONCEPT MOVABLE



ID NUMBER (INCLUDING TROLLY)	50003303
ID NUMBER (WITHOUT TROLLY)	50003296
TECH DIMENSIONS	460x590x895
WEIGHT	50 kg
CONNECION/POWER	230 V/50Hz/16 Amp 3,5 KW continuous heater

Jelly Sprayer for spraying.
Jelly directly from the Bag in Box packaging. For stock 2 x BiB. Hose is heated up to the spraying gun.
Incl. set box with cleaning hose.
Total emptying, incl. 2 suction adapter
Inc. high performing membrane compressor

- ✓ Digital temperature display
- ✓ Maintenance free technique
- ✓ Short heat up time
- ✓ No temperature fluctuation
- ✓ No water bath.

JELLY ROYAL



ID NUMBER	50003299
TECH DIMENSIONS	700x535x1045
WEIGHT	118 kg
CONNECION/POWER	400 V/50 Hz/16 Amp 4 KW industry continuous heater

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying
 Closed cabinet, movable
 Hose is heated up to the spraying gun
 1 spraying gun.
 Incl. set box with cleaning hose
 Incl. flow nozzle
 Incl. 2 suction adapter
 With high flow power.
 External compressed air.

- ✓ Digital temperature display
- ✓ Maintenance free technique
- ✓ Short heat up time
- ✓ No temperature fluctuation
- ✓ No water bath

JELLY COMPACT



ID NUMBER	50003300
TECH DIMENSIONS	810x580x1225
WEIGHT	125 kg
CONNECION/POWER	230 V/50Hz/16 Amp 3,5 KW continuous heater

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying
 Closed cabinet, movable
 Hoses are heated up to the spraying gun
 2 spraying guns
 With height-adjustable holder for the spraying guns. Incl. set box with cleaning hose
 Incl. 2 suction adapter.

- ✓ Maintenance free technique
- ✓ Short heat up time
- ✓ No temperature fluctuation
- ✓ No water bath

JELLY POWER PACK



ID NUMBER	50003309
TECH DIMENSIONS	700x535x1045
WEIGHT	132 kg
CONNECION/POWER	400 V/50 Hz/16 Amp 10 KW industry continuous heater

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying
 Closed cabinet, movable
 Hose is heated up to the spraying gun
 1 spraying gun
 With high flow power

- ✓ Digital temperature display
- ✓ Maintenance free technique
- ✓ Short heat up time
- ✓ No temperature fluctuation
- ✓ No water bath.

JELLY SPRAYING SYSTEM BOYENS SPRAY: PROCESSING

With a Boyens Jelly Spraying system you will top the pastries with a thin shift of jelly to create a skin, which protect the pastry against the oxygen in the air. In that way we keep the pastry fresh because the oxygen cannot damage the fruits on top of cakes (without this shift fruits like, apples or bananas would become brown and don't look very nice, other fruits would become dry)

A further effect is, that through spraying jelly on the top of pastries you also will receive a nice shine and fresh taste. You can also spray a shift of jelly onto, for example, Danish-Pastries or croissants (directly when they are coming (hot) out of the oven) – this – to enlarge the fresh-keeping and to give a light, sweet taste.

Jelly is a liquid material, to manage the change into a firm shift of jelly we have to heat the jelly and cool it down again. In because of this process the jelly becomes from liquid condition to a firm shift.

Necessary is a temperature from around 85°C (+/- 5°C)

THIS PROCESS IS EXACTLY WHAT THE MACHINE IS DESIGNED FOR

A jelly sprayer sucks up a liquid, cold jelly-glaze, heats it up to the necessary temperature (85°C) and sprays it softly and thin on top of pastries to create a shift of jelly.



OPTIONAL : STORAGE CONTAINER



For Jelly Glaze Sprayers

This option is necessary if client don't use a Bag in Box Jelly Glaze.

For Jelly Economy (50003301)	Storage container Part. 50003297
For Jelly Concept Movable (50003303 & 50003296)	Storage container Part. 50003315
For Jelly Concept Movable Trolley	Storage container Part. 50003337
For Jelly Royal (50003299)	Storage container Part. 50003317
For Jelly Compact (50003300)	Storage container Part. 50003317 (2x)
For Jelly Power Pack (50003309)	Storage container Part. 50003317



THERMO SPRAYERS

**For spraying products,
Which have to be heated
permanently (max 60°C)**

Applications:

Fondant (airmix version), Butter,
Syrup (airless version)

THERMO CONCEPT AIRMIX OR AIRLESS



ID NUMBER (WITHOUT TROLLY)

50006615

ID NUMBER (INCLUDING TROLLY)

50006616

CONNECTION / POWER

230 V/50 Hz/16 Amp

Airmix / Airless

- ✓ Spraying directly
- ✓ Hose electrically heated up to
- ✓ Stainless steel pressure tankl 5,7 ltr.
- ✓ For external compressed air

GLASIERBOY 300S FONDANT



ID NUMBER (WITHOUT TROLLY)

CONNECTION / POWER

400V/50Hz/16Amp

- ✓ 35 ltr pressure tank
- ✓ Cleaning system for material way
- ✓ 7,5 KW Power Heater
- ✓ For external compressed air

KEG SPRAY SYSTEM

We deliver all our Bake Release Agents and Glide-Oils also in 30 ltr. KEG System barrels, in this case only in combination with Boyens KEG Spray System

If you are interested in our reusable KEG System, please get in contact with us. The empty barrels have to be returned to Boyens Backservice GmbH, we clean, refill and resend the barrels to you.

KEG-SPRAY SYSTEM AIRLESS



ID NUMBER

50003302

Designed for "bake-release agents"
Glide-oils for fattening hoppers, slicers etc..

KEG-SPRAY SYSTEM AIRLESS PREMIUM



ID NUMBER

50003311

Designed for "bake-release agents"
Glide-oils for fattening hoppers, slicers etc..

KEG-SPRAY SYSTEM AIRMIX



ID NUMBER

50003502

Designed for "bake-release emulsions"
And viscous types of bake release agents.

KEG-COMPRESSOR AIRBOY 05



ID NUMBER

50003348

Designed for KEG airless-system



BAKE RELEASE AGENT

Spraying System Cold/Liquid Glaze Sprayers

The Sprühboys allow you to apply liquid eggs or glazing agent effortlessly with the spray gun technology.

SPRÜHBOY 04S / 5,7 LTR. TANK



ID NUMBER (WITHOUT TROLLY)

50003313

Designed for bake-release agents for trays
And forms & glide-oils for fattening
Hoppers (dough divider or rounder etc)
Slicers, as well as for spraying bake glaze

SPRÜHBOY 08S / 15 LTR. TANK



ID NUMBER (WITHOUT TROLLY)

50003314

Designed for bake-release agents for trays
And forms & glide-oils for fattening
Hoppers (dough divider or rounder etc)
Slicers, as well as for spraying bake glaze

SPRÜHBOY 14S / 10 LTR. TANK



ID NUMBER (WITHOUT TROLLY)

50003338

Designed for "bake-release emulsions"
And viscous types of bake release agents.

SPRÜHBOY 01 E AIRLESS FOR BAKE RELEASE AGENTS



ID NUMBER

50004663

Designed for "bake-release agents"

SPRÜHBOY 01 E AIRMIX FOR RELEASE EMULSIONS



ID NUMBER

50006574

Designed for "bake-release emulsions"
And viscous types of bake release agents.

SPRÜHBOY -COMPRESSOR AIR-BOY 100



ID NUMBER

50001205

Designed for "all type of Sprühboys"

EGG-GLAZE SPRAYER SEMI AUTOMATIC SPRAYBRIDGE



ID NUMBER

50005798

For baking trays max. 600x800

ID NUMBER

50006065

For baking trays max. 600x1000

RAW - MATERIALS



HOT JELLY GLAZE READY TO USE BAG IN BOX FOR JELLY SPRAYERS

MIN. QUANTITY PER ORDER

60X12 KG BAG IN BOX OR 140X5 KG BAG IN BOX

- NEUTRAL
- APRICOT
- ROSSO

JELLY POWDER CONCENTRATE

FOR JELLY SPRAYERS WITH CONTAINERS

60x10 kg per pallet

Recipe preparation: 50 gr / 350-450gr. Sugar / 1000 ml water

- NEUTRAL
- APRICOT
- ROSSO

ALTERNATIVE TO PROCESS





PURE VEGETABLE BAKE-GLAZE BAG IN BOX 10KG

Spray it on the top of biscuit/pastries/buns/Danish etc.

In the movement they are full fermented – directly before they go into the oven.

From: water, vegetable proteins, glucose syrup, rice-pre-gelatinised flour.

For shiny and brown surface.

MIN. QUANTITY PER ORDER

60X10 KG BAG IN BOX

ALTERNATIVE TO PROCESS



The advantages of BackGlanz.

BackGlanz replaces the convenial egg coatings and produces a golden yellow browning and a beautiful glaze on all yeast-risen pastry.

BackGlanz is sprayed very finely and sparingly before or after the baking process, preferably on well-risen dough pieces or yeast-risen pastry.

BackGlanz corresponds 100% to the clean label, it is purely vegetable, without any E numbers or preservatives, it free all allergens and therefore is perfect for consumers who want to eat vegan or vegetarian.

Storage and transport at room temperature a light and very thin, liquid, ready to use spray product;

The low viscosity of BackGlanz makes it particularly well-suited for airless nozzles.

Very high product safety, reduction of critical control points

Quick and safe cleaning of the baking trays and Sprühboys.



BAKE RELEASE AGENT

And Glide, Divider, Slicer – Oil

Certificates: ISO 22000:2005

Kosher-Certificate

Halal Certificate

No use of the ingredients with allergenic potential in accordance with EU-Classification

Our products are produced from raw materials

Which do not contain genetically modified organisms (GMO)

UNIVERSAL BAKE RELEASE AGENT "PCO 1"

For nearly all types of breads, Buns and Pastries

Min. quantity per order

60 canister á 10 ltr.

Alternative Delivery in:

215 ltr. Metal-barrels or 1000 ltr. Containers



UNIVERSAL BAKE RELEASE AGENT "TRENNWACHS"

For perforated trays and flat trays and baguette-grids

Min. quantity per order

60 canister á 10 ltr.

Alternative Delivery in:

215 ltr. Metal-barrels or 1000 ltr. Containers



UNIVERSAL BAKE RELEASE AGENT "TR ÖI 100"

For Breads, Buns

Min. quantity per order

60 canister á 10 ltr.

Alternative Delivery in:

215 ltr. Metal-barrels or 1000 ltr. Containers



UNIVERSAL BAKE RELEASE EMULSION "CIVEX"

For toast bread & white bread
Min. quantity per order
60 canister á 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers



UNIVERSAL BAKE RELEASE EMULSION "TRENPNB"

For very sweet pastries
Min. quantity per order
60 canister á 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers



GLIDE, DIVIDER, SLICER – OIL

GLIDE AND SLICER OIL FOR DOUGH DIVIDER "SCHNEIDEÖL"

For divider, rounder, slicers, hoppers etc.
Min. quantity per order
60 canister á 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers



UNIVERSAL BAKE RELEASE AGENT

In spray cans 600 ml
For bread, buns and pastries
12x600 ml per carton
70 carton per pallet
Min quantity 1 pallet



SHOP COLD APRIKOTUR

READY TO USE

Shop Aprikotur is a ready to use jelly for glazing hot confectionery products. Shop Aprikotur prevents from shrinkage, prolongs the shelf-life and your products obtain a fantastic appearance. The visual attention is the basic for a successful presentation and sale. Shop Aprikotur will make your pastries shine, it will support to increase your turn over. Apply "Shop Aprikotur" by using a brush on the surface of your hot pastries. Simple to use, easy to process.

EXCELLENT FOR

- ✓ Bakeries
- ✓ Confectioneries
- ✓ Bakery-Discouter
- ✓ Gastronomy
- ✓ Catering-Hypermarkets
- ✓ Hotel Kitchens

BOYENS SPRAY by Fournimat

FOURNIMAT's headquarters are in Nivelles (Brussels), in the centre of Belgium. For more than 15 years we have been supplying high quality Kitchen, chocolate factory, Bakery utensils to professionals all over Europe.

Fournimat also develops and produces a range of products for global distribution and the food industry.

We wish you a pleasant shopping experience at BOYENS-SPRAY.COM



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