



for automatical coating of bakery products
with jam, jelly, icing, etc.

Your advantages of our glazing systems

- constant optimal product and processing quality
- coating with full or stripes glazing curtain and airless spraying guns
- adjustable coating temperature of over 100°C
- effective cleaning by a hygienic construction
- not needed heating unit between the covering of jam and icing
- optimum combination of system components
- individual customer requirements are possible at any time

Additional advantages to our Basic-Line

- heated material container with slewing agitator in the sugar glazing unit
- using of icing in blocks and your own recipe creation
- heating unit can be used as a 100 ltr. dissolving container
- heated material container with slewing agitator in the jelly glazing unit
- automatical materialsieve-scrapper in the jelly glazing unit
- cleaning of the flowsystem without emptying the material container
- coupled conveyor system in different executions and with various applications

Total length per station:	1600 mm
Working width:	420 mm
Working high:	910 mm
Tank capacity:	100 ltr.
Output per hour:	1500 - 2000 pcs



Food equipment
made in Germany