



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

### Your advantages of our glazing systems

- constant optimal product and processing quality
- constant temperature of the coatings
- heated material container, flow heater and circulation system
- material container with or without slewing agitator
- 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

Total length:	6500 mm
Working width:	620 mm
Working high:	910 mm
Tank capacity:	150 / 200 ltr.
Output per hour:	2000 - 4000 pcs



Food equipment  
made in Germany