

SPARKLING IDEAS ... for bakeries.



FRUIT-JET
finished just like magic



Sparkling Ideas for bakeries ...



Fruit-Jet 0800 G

- Hard, dry bottom
- Quick setting reaction of the fruit
- No air inclusions
- Clear cast Image
- Clean, solid edges
- Compatible with belt systems
- Separate temperature control systems

The Season of Fruit is certainly one of the most exciting times in the bakery trade. Each month brings new fruits - strawberries, kiwis, cherries, tangerines, pineapple and .. and ... and

Let's make a firework in your show case. Fruit enclosed with shiny glaze leave many clients amazed at the sight of them.

Benefit from our years of experience in this field. The Fruit-Jet not only boils the glaze on, but controls the heating process up to the optimum temperature. This has a particularly gentle enclosure of the fruit. Absolute premium products are the result.

A true eye-catcher for your cake showcase - and a revenue booster on top of it!



**Take advantage of our experience as a specialist
in the field of pastry finishing and invest in the bright future
of your business.**



...for finest bakery products

frisch
SpritzMatic