

PROFESSIONAL SPRAYING TECHNIQUE ... for the efficient bakery.



MIDI-JET
finished just like magic





Professional spraying technique for the efficient bakery ...



Midi-Jet 0700

- Comfortable soft-touch control
- 2 material container a 15 litres
- 2 separate heating systems for simultaneous
- Processing of different materials
- Gentle material water heater
- Innovative water cleaning system
- Also available as a desktop unit

The Midi-jet satisfies even the highest demands. If space is limited the Midi -Jet will shine even more and reflect especially well in performance-based bakeries. No compromise on quality. Through its professional technique the Midi Jet makes a smooth and absolutely convincing spraying pattern, which convinces not only you, but also your customers.

Finest particles of apricot enclose the pastry and provide long-lasting freshness. The fondant - sprayed or filleted - forms the final coronation. A shiny and appetizing appearance on the shelves is a compelling selling point.

Space-saving the Midi Jet is supplied as a table model. The Midi-Jet is designed for the efficient and quality-oriented bakery - so for bakers like you!



**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