

PROFESSIONAL SPRAYING TECHNIQUE ... *for the small bakery.*



JETINO-JET
finished just like magic





Professional spraying technique for the small bakery ...



Jetino-Jet 3100

- 2 separate heating systems
- 2 workstations
- Soft touch control
- Removable material container
- 2 water heaters
- Compressed air technology
- Flush
- Optional additional material container available

The Jetino jet is the entry level into the field of professional finishing technology for pastries. Applying Apricot Glaze, Fondant/ Icing or glaze can be effectively and economically done with utmost precision. The compact design of the Jetino jet fits into the smallest bakery.

The Jetino jet is particularly suitable for small to medium production. No compromise on quality - that's why we set the highest standards for materials to be processed with the Jetino (eg, apricot).

With this device you choose an entry point for technology in the bakery trade.

The water heater only brings the actual material to the required temperature, which you will use.

The sophisticated technology of Jetino jet creates a spraying pattern that encloses the pastries with the finest particles. The results are long-lasting freshness and a bright and appetizing appearance.



**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