

PROFESSIONAL SPRAYING TECHNIQUE ...
for the demanding bakery.



PROFI-JET
finished just like magic





Professional spraying technique for the demanding bakery ...



Profi-Jet 0600

- Comfortable soft-touch control
- 2 material container a 27 litres
- 2 separate heating systems for simultaneous Processing of different materials
- Material Gentle Heater
- Low-maintenance air system
- Innovative water cleaning system
- 6 liters / minute flow rate with cake glaze
- Compatible with belt systems

In the Profi-Jet we put all of our experience as a specialist in the finishing of pastry. No compromise when it comes to performance. Professional spraying technique at the highest level.

The Power of the Profi-Jet allows you smooth and swift working throughout and leads to perfect results. The professional technology of the Profi-Jet ensures a smooth and absolutely convincing spraying pattern which not only impresses 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 in its visual display is a compelling selling point.

When processing glaze, the Profi -Jet shines with a flow rate of 6 litres per minute. A bubble-free inclusion of fruit and a high stability of the pastries will delight your customers.



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

