

*...for finest bakery products*

SPRAYING SYSTEM | BELT SYSTEMS | SPRAYING TECHNIQUE

# PROFESSIONAL SPRAYING TECHNIQUE ... *for impressive results.*



**SOLO-JET**  
*finished just like magic*



Frisch Spritzmatic spraying technology



## Professional spray technique for impressive results ...



### Solo-Jet 3000

- Comfortable soft-touch control
- 15 liter material container
- Material saving water heater
- Innovative water cleaning system
- Also available as a desktop unit
- Stainless steel cover to protect the machine
- For apricot glaze / fondant or cake glaze

The Solo Jet is the ideal spraying system if you do not want to miss out on professional equipment in the smaller bakery. Furthermore, the compact design allows use in confined spaces. The solo jet is optionally available for the processing of apricot / cake glaze or fondant.

The professional art of solo jet ensures a smooth and absolutely convincing spraying pattern which is not only for you, but also impresses your customers.

*Apricot* - finest particles enclose the pastry and provide long-lasting freshness.

*Fondant* - sprayed or filleted it forms the final coronation of every pastry.

*Cake glaze* - bubble-free inclusion of fruits, high stability in fruit slices



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



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**frisch**  
SpritzMatic