

PROFESSIONAL SPRAYING TECHNOLOGY *for the ambitious bakery*



UNO-JET
finished just like magic





Professional spray technique for the ambitious bakery ...



Uno-Jet 1000

- Comfortable soft-touch control
- 27 liter material container
- Material saving water heater
- Innovative water flush system
- 6 liters / minute flow rate with cake glaze
- Compatible with belt equipment

The Uno-Jet is the ideal spraying system if you want to process only one material quickly. Optionally available is the Uno-Jet for the processing of apricot, fondant or glaze.

No matter which material is used for the Uno-Jet, you will benefit from the extensive experience of the specialists in the finishing of pastries.

The professional technology of the Uno-Jets for a smooth and absolutely convincing spraying pattern, which convinces not only you, but also your customers.

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

Fondant - sprayed or filleted it forms the final coronation of all pastries.

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

6 liters per minute flow rate. Pure power.

A shiny and appetizing appearance in your display cases is a compelling selling point.



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



... perfekt veredeln