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INNOVATIONS IN THE NEW
MEDIA CENTER



Let your products glaze and shine
with the JELLY EASY RANGE by BAKON.

The JELLY EASY RANGE has been developed for those circumstances which ask for a glaze spraying machine that is easy to operate.

These modern machines are developed to spray simple and effectively all kinds of ready-to-use glaze and meet the HACCP guide lines. Above that, the machines in this range have a good price / quality ratio.

BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.

Key features and benefits:

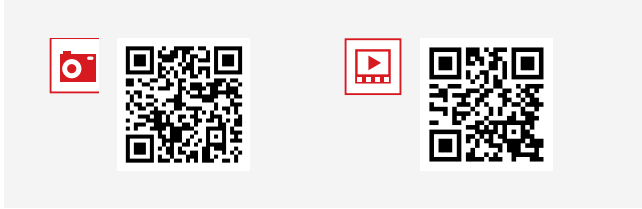
- Equal heating of the glaze without loss of quality
- Constant temperature of the glaze in heater and heated hose
- Sprays every type of glaze
- Direct use of the glaze from the bag-in-box.
- Integrated heater and compressor
- Fully heated hose from machine till spray gun
- Short heating time
- Easy to operate and clean
- Completely made of stainless steel and other non-rusting materials
- Maintenance free



Technical information	Jelly Easy TT Table Top	Jelly Easy I Movable with 1 spray gun	Jelly Easy II Movable with 2 spray guns
Temperature	fixed up to 90°C	fixed up to 90°C	fixed up to 90°C
Spray pressure	fixed 3.2 bar	fixed 3.2 bar	fixed 3.2 bar
Heating power	1.5 kW	1.5 kW	1.5 kW
Dimensions (h x w x l)	390 x 450 x 430 mm	1090 x 570 x 430 mm	1090 x 570 x 430 mm
Weight	30 kg	50 kg	55 kg



Scan the QR code to see the pictures or watch the video!



Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.



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