

APPLYING APRICOT GLAZE, FONDANT/ICING AND DRYING - in a flash!



THE COMBINO CONVEYOR BELT SYSTEM -
diversity in a compact format





Applying apricot Glaze, fondant/icing and drying in a flash ...



COMBINO 2100

- Modular design
- Simple, fast product change
- Changeable spray / coating stations
- Heat tunnel for best results
- Adjustable belt speed
- Simple, quick cleaning

The Combino belt system ensures perfectly finished pastries - evenly glazed and finished shine - for best results. Applying apricot glaze, fondant/icing and drying - in a flash ! This is where our experience is reflected in the finishing technology.

Do you always put emphasis on consistent product quality in the premium area? With the Combino belt system you are no longer dependent on the perfect daily performance of your employees. As specialists in the field of finishing technology, we provide the perfect look of your fine pastries. Even ambitious challenges such as the covering of „Danish pastry“ or „Berliners“ are easily mastered by the Combino.

It is the know-how of the Craft Bakers plus their sophisticated procedures that have led to the development of the COMBINO Belt system. The result is a modular belt system, which can also be used in some areas and then extended at any time. Thus no need to invest again and again in machines.

Qualitatively and economically the Combino belt system has the answer in many leading bakeries today.



**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

