PROFESSIONAL

HAND - SPRAYING TECHNOLOGY

Jet Series hand - sprayers for the precise application of apricot, fondant, gel and cake glaze.
For even application results,
maximum flexibility and the highest product quality.
The right solution for businesses of all sizes.



ROBUST & DURABLE
High-quality components for long-lasting and reliable use.

HIGH PERFORMANCE
High throughput and consistent spraying results.

FLEXIBLE & EFFICIENT
Set-up times and easy of use.

SIMPLE CONTROLS
Clearly laid-out controls for convenient and intuitive operation.

TAILORED SOLUTIONS
A range of models to suit individual requirements.

HOT SPRAYING – THE PERFECT FINISH

➤ APRICOT ➤ FONDANT ➤ GEL ➤ CAKE GLAZE

PROFI- JET

For maximum production output – two 35-kg pressure tanks with separate heating circuits enable different media to be processed simultaneously.



UNO- JET

For high production output – a 35-kg pressure tanks for the reliable processing of a medium.



FRUIT- JET

Specially designed for cake glaze – an 80-litre melting tank for heating up, keeping warm and spraying using a spray gun or conveyor system.



MIDI- JET

For flexible applications – two 15-kg pressure tanks with separate heating circuits allow for quick switching between different media.



SOLO- JET

For smaller production runs – a 15-kg pressure tank for the reliable processing of a medium.



JETINO- JET

For maximum flexibility – two removable 9-litre pressure tanks with separate heating circuits for apricot jam, fondant and gel.



EASY TO CLEAN
Cleaned in just a few simple steps.

LOW-MAINTENANCE
Robust design for minimal maintenance.

COMPACT DESIGN
Small footprint – fits into almost any bakery.

PROFESSIONAL

CLEANING TECHNOLOGY

Cleaning technology for moulds, baking trays and rack trolleys.
For sustainable hygiene, maximum process reliability and consistently high product quality.
Efficient removal of encrustations and residues for optimum baking conditions and the highest standards of food safety.



Easy to clean
Efficient cleaning in just a few simple steps.

Thorough cleaning
Removes even stubborn and burnt-on residues.

Time-saving
Less time spent cleaning – more time for what really matters.

Cost-effective
Cost-effective cleaning with low resource consumption.

SRK - W7



- Thorough cleaning with 6 programmes.
- Cleaning time from 3.5 minutes.
- Touch panel with 10 memory slots.
- For rack trolleys with or without trays.
- Efficient, thorough and reliable.

EASY CLEAN



- Low-pressure cleaner for up to 2 cleaners.
- Cleaning pressure of approx. 20 bar.
- For machinery and work areas.
- Easy to use and ready for use in no time.
- Available as a mobile unit or for wall mounting.

ACTIV BATH



- Immersion bath for the thorough and gentle cleaning of aluminium baking trays and aluminium baking tins.
- Removes even stubborn and burnt-on dirt.
- Holds up to 18 trays per cleaning cycle.
- A simple and cost-effective solution for bakeries.

ROBUST DESIGN
High-quality construction for everyday use.

EASY TO USE
Intuitive operation for a fast workflow.

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Find out more & Get in touch

frisch SpritzMatic

Redefining fine pastries



Quality built on experience – your partner for glazing and cleaning technology since 1987

PROFESSIONAL
CONVEYOR SYSTEM

Conveyor systems for precise apricot coating, glazing with chocolate, fondant or cake glaze, as well as for spraying with egg and fat. For controlled finishing of baked goods, maximum process reliability and the highest product quality.



Combino / Performance

- Apricot coating, drying, glazing and finishing to the highest standard.
- For consistent results, efficient workflows and perfect product quality.
- Available as the Combino with a 400 mm working width or as the Performance with a 600 mm working width – flexibly tailored to your production process.

MELTING TANK

- Gentle and efficient melting of fondant, fat glaze and moulding mixture.
- Available with a capacity of 1000L or 1500 L.
- Thermoplate heating system with closed-loop water circulation.
- Powerful anchor agitator for consistent mixing.
- Integrated shredder for fondant blocks – shortens the heating phase and speeds up the melting process.
- Agitator with DGBM.



MASTERLINE

- Fully automatic pre-picking into baskets or onto trays.
- With basket storage for approx. 20 baskets or integrable into all standard basket conveyor systems.
- Curved unloading conveyor for one-person operation.
- Simple control via the Siemens HMI panel.
- Customisable configuration of modules.
- High product throughput whilst maintaining consistent quality.
- Easy to clean.



MODULAR DESIGN – MAXIMUM FLEXIBILITY

Our conveyor systems stand out thanks to their modular design. Combine modules as you wish and expand them at any time.

HEATING UNITS

Combino Jet glaze



- For spraying and flooding of glaze.
- Heat up and apply in a single container.
- 80-litre capacity.
- Can be used in conjunction with conveyor systems or a hand-held spray gun.

Combino Jet apricot
Combino Jet fondant



- For processing apricot jam and fondant.
- Automatic water injection – automatically adds water at regular intervals.
- 80-litre capacity.

Thermo Schleier Jet/
Thermo Schleier Jet HT



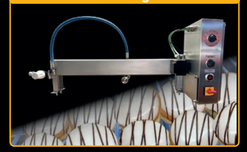
- Double-walled 150-litre melting tank for apricot jam, fondant, fat glaze, butter, cake glaze and other media.
- A conductivity sensor [GBGM] continuously monitors the conductivity and automatically compensates for water loss due to evaporation.
- Three freely programmable conductivity values for different recipes.

ACCESSORIES

Striping-station movable



Striping-station filleting



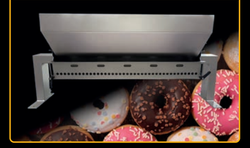
Striping-station fixed



Radial-decorating-station



Seeding-station



FLEXIBLE USE

The various heating units and decoration stations can be seamlessly integrated into systems such as Masterline, Combino, Performance, Dippline, Fonditor, the „Berliner" Line and the Cake Glaze Line, ensuring a constant processing temperature for perfect finishing results.

CAKE GLAZE LINE



„BERLINER" LINE



FONDITOR



DIPPLINE



TAILOR-MADE SOLUTIONS FOR YOUR PRODUCTION

Whether it's hand-held sprayers, cleaning machines, melting tanks or fully automatic conveyor systems – we work with you to develop the right solution for your business and your requirements.

frisch SpritzMatic

UNIVERSAL-
SPRAYING SYSTEM



SPRAY PROFI
for cold materials

- Practical for containers and drums.
- For eggs, egg substitutes, release agents, oil, sugar syrup, glazes, cream and much more...
- Versatile and flexible.
- Mobile frame for stability.

Smartline

- Versatile options for spraying and finishing.
- 600 mm working width with variable throughput speed, plus forward and reverse movement.
- Photoelectric sensor detection of baked goods ensures economical use of materials.
- Versatile application and expansion options with compact external dimensions.
- Simple operation and quick cleaning for daily use.
- Suitable for eggs, egg substitutes, oil, release agent, butter, apricot, gel, cake glaze, fondant, fat-based glazes and many other finishing agents.



SPRAY HIT
for cold materials

- Versatile and flexible.
- For eggs, egg substitutes, release agents, oil, sugar syrup, glazes, cream and much more...
- Available in sizes of 5–9 litres or 10–17 litres.
- Mobile trolley for stability.
- Easy to clean.