

Information Jelly Sprayer

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Wir kriegen's gebacken.

In our range there are two main types of machine:

The first range, are suitable for those clients who prefer to work with jelly delivered in bag in box. This kind of jelly is offered from many different producers and is the most used jelly on the world market.

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- Jelly Table Sprayer with or without mobile table
- Jelly Shop Sprayer small shop unit
- Jelly Sprayer 200 for clients with large production of jelly to process
- Jelly Sprayer 300 this unit has two spraying guns

Easy working process:

Just connect the suction lance with the bag in box

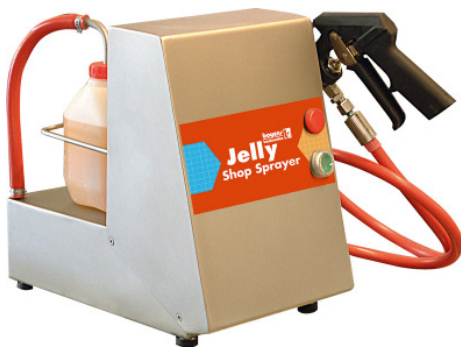
Switch on the machine

Set the required temperature

Start spraying – guide the spraying gun in circular movements over the product

Easy cleaning process:

After use, clean the jelly sprayer with cold water. The heater inside the jelly sprayer will heat the cold water then clean the internal system. Place the material suction lance in a bucket of cold (20-30 °C) water, Hold the spraying gun and depress trigger for around around 15 seconds until clean water is running out of the spraying gun. Clean the cover of the machine easily with a damp cloth. The cleaning process takes just one minute.



The second range, for clients that prefer working with jelly which is a little bit thicker, in this case it will be better to work with our pressure tank range.

- | | |
|--------------------------------|-------------------|
| ➤ Jelly – Mini Boy | with 2 ltr. Tank |
| ➤ Jelly Thermo Sprayer airless | with 10 ltr. Tank |
| ➤ AP 100 | also for jam |

These types of machines do not require a suction lance but work with a pressure tank in which the jelly will be filled.

Especially our Type AP 10 / 100 it is equipped with a strong industrial heater allowing extended working periods with larger volumes of jelly.

Working process:

- just fill jelly into the pressure tank
- switch on the machine
- set your wished temperature
- start spraying – guide the spraying gun in circular movements over the product

Cleaning process:

- just fill in water into the pressure tank
- wipe clean the unit
- trigger the gun until clean water is running out of the spraying gun



MINI - BOY
Bake -Shop



Thermo – Sprayer – airless
Butter



AP 10 / 100
JAM

We would like to explain our design, function and technology:

We are different from many companies that offer jelly sprayer, the Boyens Jelly Sprayer do not work with a conventional water bath system. We use a high performing aluminium continuous heater method.

There are many advantages for our clients:

- ✓ Our clients have shorter heat up times.
- ✓ Our continuous heater have higher storage capacity.
- ✓ Our continuous heater have no annoying refill of water.
- ✓ Where water works, there are often germs.
- ✓ Heating sticks, which lay in water, are usually covered by calcium build up.
- ✓ Our continuous heater system allows constant temperature, even during strong usage.



Heated material hoses:

All our machines work with heated hoses. Heated material hoses are also an essential requirement for good working results. The jelly maintains the set temperature of ca. 85°C, all from the way from the heater to the pistol and therefore to the product. This good working results.

Constructed from stainless steel:

We work exclusively with robust stainless steel, which is resistant against aggressive fruit acid.

Our clients tell us that the three big advantages regarding our machines are:

- ✓ Constant of the temperature (ensures good working results)
- ✓ Very quick and easy cleaning of the machines (during their lifetime)
- ✓ Excellent spraying result (ensures superior finished product and easy operation)

Our customers strive to increase the quality of their finished products and this is achieved easily using any of the proven Boyens Bakeservice range of equipment be it Jelly spraying and or releasing spraying systems.. This is Boyens Backservice task and therefore we set our focus exclusive to the development of top-quality equipment.

Many Thanks for your attention.

Best regards
Boyensbackservice GmbH
Stefan Gering