

Jelly Quick 2.0

Item: GSJQ-2.0-R

Table top pectin glaze sprayer to apply pectin glaze on bakery items improving their aspect with a transparent shine and increasing the shelf life of the finished products.

Key Features

Direct suction, convenient heated hose Conforms to ETL/NSF/CSA standards. Intertek certified

Applications

Fruit pies, Danish, Cakes,...

Benefits

Quiet operation
Gentle heating of the pectin glaze
Minimum space as the bag-in-box of glaze fits directly on top of the machine
Constant flow electronically regulated
Heated hose for trouble free operation

Options

Undercarriage on casters Flat nozzle
Plastic Container for glaze

Technical Specifications

Spraying pressure: 45 psi
Glaze output: 600cc per minute at 185F Power: 1.4 kW
115V/ 60 Hz / 15 Amps

19 in. x 12 in. x 14 in.- 60 lb.



For more information, please call 310-533-3939
www.bakonusa.com