

BRILLIANT APPEARANCE with the ready-to-go products in the practical "bag in box" packaging.

You can start work straight away with our 100% ready-to-use jellies in the "BAG-in-BOX" packaging (BIB) for bake-glazing, jellying, flooding and glossing. Time-consuming mixing and boiling of jelly is no longer required if you work with our jelly sprayers.

We supply our quality jellies in Aprico, Rosso, and Neutral flavours.

Our jellies are completely fruit acid- and froster-stable, firm and especially delicious.

100% reliable to apply because they're ready-to-use

Let your pastries appear in a new glamour!

3 x READY-TO-GO in practical "Bag in Box (BIB)" packaging



Benefits of BIB jellies:

- absolutely fruit acid-stable
- firm within seconds
- appetising, long-lasting gloss
- longer product freshness for your pastries
- absolutely froster-stable
- especially delicious

Aprico / Rosso / Neutral jelly ready-to-go



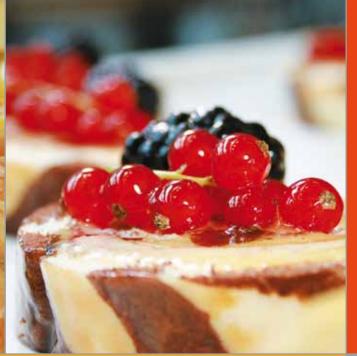
INDISPENSABLE GLOSS

We are looking forward to your call on +49(0)5451/96370

for brilliant pastries!

benefits of our finishing technology.

Your team from Boyensbackservice GmbH



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PROFESSIONAL FINISHING for incomparable appearance and outstanding taste



- **Economical consumption**
- Quality Made in Germany

Jelly Sprayer

Pastry finishing with professional electronic and digital

spray technology for successful

bakeries and pastry shops





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SYSTEMS

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We would be pleased to give you individual advice about our products and will demonstrate the

www.bovensbackservice.de

info@boyensbackservice.de

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YOUR BENEFITS

Constant jelly temperature for good, long-lasting firmness and brilliant gloss.

Quick and always ready-to-use without costly, time-consuming work preparation.

Appetising pastries with attractive appearance increase the number of spontaneous purchases and generate additional revenue!

Bake-glazing, glossing, gelatinising space-saving table model

Jelly economy

- Hose electrically heated up to spray gun
- Short heating time
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of "jelly ready-to-go" and "bag in box" containers
- Maintenance-free, reliable technology
- Easy-care
- No water bath
- Size W/H/D: 315 x 350 x 450 mm
- Weight: 26 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 1.65 KW

Bake-glazing, glossing, and

- Digital operating and monitoring technology

 - Process straight out of the BiB packaging

 - Rapid-action coupling for comfortable changeover of "jelly ready-to-go" and "bag in box" containers
 - · Hose electrically heated up to spray gun
- No water bath
- Size W/H/D: 460 x 335 x 495 mm

 - Connection/power: 230 V / 50 Hz / 16 A
 - Flow heater: 3.5 kW

- Digital temperature setting, rapid heating
- Jelly completely emptied out of BiB

- Easy-care
- Weight: 40 kg

Bake-glazing, glossing, and

- Digital operating and monitoring technology Digital temperature setting, rapid heating
- · Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of "jelly ready-to-go" and "bag in box" containers
- Hose electrically heated up to spray gun
- Easy-care
- No water bath Mobile
- Size W/H/D: 460 x 985 x 580 mm
- Weight: 40 kg
- Connection/power: 230 V / 50 Hz / 16 A
- · Flow heater: 3.5 kW

Gelatinising, flooding, bake-glazing

- Digital operating and monitoring technology temperature digitally adjustable
- Spray pressure manually variable
- Short heating time

- Hose electrically heated up to spray gun
- Maintenance-free, reliable technology
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of "jelly ready-to-go" and "bag in box" containerss
- Size W/H/D: 700 x 1045 x 535 mm
- Weight: 118 kg

Flow heater: 7 kW

Connection/power: 400 V / 50 Hz / 16 A

Bake-glazing, glossing, and

- Digital operating and monitoring technology
- Ttemperature digitally adjustable sSpray pressure manually adjustable
- No temperature fluctuations
- Short heating time
- No water bath
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB • 2 rapid-action couplings for comfortable
- Size W/H/D: 810 x 1225 x 580 mm

changeover of "jelly ready-to-go" and

- Weight: 125 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 3.5 kW

"bag in box" containers

Gelatinising, flooding, bake-glazing and glossing

- · Digital operating and monitoring technology temperature digitally adjustable
- Spray pressure manually adjustable
- Short heating time No temperature fluctuations
- No water bath
- · Hose electrically heated up to spray gun Maintenance-free, reliable technology
- · Process straight out of the BiB packaging Jelly completely emptied out of BiB
- · 2 rapid-action couplings for comfortable changeover of "jelly ready-to-go" and "bag in box" containers
- Size W/H/D: 700 x 1045 x 535 mm
- Weight: 132 kg

Flow heater: 10 kW

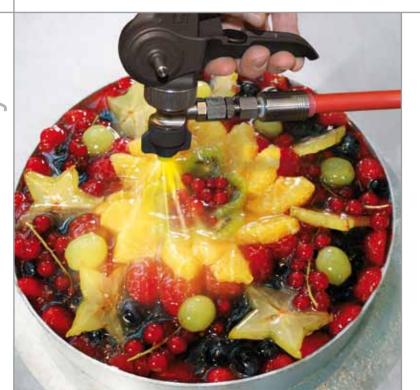
Connection/power: 400 V / 50 Hz / 16 A

JELLY READY-TO-GO

Use our hygienic reusable container! Alternative sizes: 200 kg or 500 kg

Gelatinising, flooding or bake-glazing directly out of the reusable container with the special jelly power pack developed for this purpose.





Product finishing

at the highest level!

Impress your customers

with a brilliant appearance!

Most modern technology such as heated hoses, high-powered flow heaters and electronic operating and monitoring technology enable processing of jellies at the highest quality levels.

Exact and economical processing of jelly without any damage of decoration.

Whether you are bake-glazing, flooding or glossing - consistent and clean spraying at constant temperatures ensures that your high-quality pastries will have a brilliant market presence.



