



SPRAY SYSTEMS



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## BRILLIANT APPEARANCE

Ready to go jelly in convenient ‘bag-in-box’ packaging.

You can start right away with our 100% ready-to-use jellies suitable for bake-glazing, jelling, flooding and glossing. Time-consuming mixing and boiling of jelly is no longer required when using our jelly sprayers.

Available in three distinct flavours - Apricot, Neutral & Red Berry.

Fruit acid and frost stable, firm and delicious.

Ready-to-use formula means 100% consistency across your products

Showcase your shiny & glossy new pastries!

INFORMATION

## THE JELLY ROYAL TWIN -

The best in professional pastry finishing!

- Finishing
- Glazing
- Apricot glazing
- Flooding
- Gelatinising

**Extremely flexible use:**  
Connect to conveyor belt with automatic pistols or spray manually.



Jelly royal Twin

processing at the highest level of quality. Of course, also suitable for large quantities and all types of jellies. The easy handling, economical use, extremely long service life, reliability and high performance make our Jelly royal Twin the perfect royal success model for you.

INFORMATION

## PROFESSIONAL FINISHING for an incomparable

appearance and outstanding taste

- Professional spray technology for brilliant pastries
- Simple to use
- Economical consumption
- Quality Made in Germany



Jelly Sprayer

Pastry finishing with professional electronic and digital spray technology for successful bakeries and pastry shops

3 flavours available & choose from either 5kg or 12kg packaging



### Benefits of BIB jellies:

- Fruit acid stable
- Firm within seconds
- Appetising, long-lasting gloss
- Longer product freshness for your pastries
- Frost stable
- Delicious

Apricot/Red Berry/Neutral jelly ready to go

### Two ultimate top jelly sprayers in one!

With this state-of-the art sprayer, you and your fruity baked goods will always come out winners! The Jelly royal Twin - is the ultimate highlight from Boyens Backservice: Bakeries and confectioner's shops benefit from state-of-the-art electronic and digital spray technology – not once, but twice: up to 12.8 KW heat output, state-of-the-art, separately working flow heaters, heated hoses with adjustable spray pistol holders, two powerful high-performance pumps as well as electronic operating and monitoring technology allow for highest flexibility and jelly







★★★★★  
**Top Seller**

Jelly economy



Jelly concept



Jelly concept table



Jelly compact



★★★★★  
**NOVELTY**

Jelly royal s



Jelly power pack s



## 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 an attractive appearance** increase the number of spontaneous purchases and generate additional revenue!

- Bake-glazing, glossing, gelatinising space-saving table model
- 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
  - Hose electrically heated up to spray gun
  - 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
  - No temperature fluctuations
  - including diaphragm compressor

- Bake-glazing, glossing, and gelatinising
- Short heating time
  - Digital operating and monitoring technology
  - Digital temperature setting
  - 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
  - Maintenance-free, reliable technology
  - Easy-care
  - No water bath
  - Size W/H/D: 460 x 335 x 495 mm
  - Weight: 40 kg
  - Connection/power: 230 V / 50 Hz / 16 A
  - Flow heater: 3.5 kW
  - No temperature fluctuations
  - including diaphragm compressor

- Bake-glazing, glossing, and gelatinising
- Short heating time
  - Digital operating and monitoring technology
  - Digital temperature setting
  - 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
  - Maintenance-free, reliable technology
  - Easy-care
  - No water bath
  - 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
  - No temperature fluctuations
  - including diaphragm compressor
  - Mobile

- Bake-glazing, glossing, and gelatinising
- Short heating time
  - Digital operating and monitoring technology
  - Digital temperature setting
  - Spray pressure manually adjustable
  - Hose electrically heated up to spray gun
  - 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
  - Maintenance-free, reliable technology
  - Easy-care
  - No water bath
  - Size W/H/D: 810 x 580 x 1225 mm
  - Weight: 125 kg
  - Connection/power: 230 V / 50 Hz / 16 A
  - Flow heater: 3.5 kW
  - No temperature fluctuations
  - including diaphragm compressor
  - Mobile

- Bake-glazing, glossing, gelatinising and flooding
- Short heating time
  - Digital operating and monitoring technology
  - Digital temperature setting
  - Spray pressure manually adjustable
  - Hose electrically heated up to spray guns
  - Process straight out of the BiB packaging
  - Jelly completely emptied out of BiB
  - Rapid-action couplings 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: 675 x 555 x 1115 mm
  - Weight: 124 kg
  - Connection/power: 400 V / 50 Hz / 16 A
  - Flow heater: 7 kW
  - No temperature fluctuations
  - including diaphragm compressor
  - Mobile

- Bake-glazing, glossing, gelatinising and flooding
- Short heating time
  - Digital operating and monitoring technology
  - Digital temperature setting
  - Spray pressure manually adjustable
  - Hose electrically heated up to spray gun
  - Process straight out of the BiB packaging
  - Jelly completely emptied out of BiB
  - Rapid-action couplings for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers and direct connection for spraying jelly from 200 & 500 Lieter reusable containers
  - Maintenance-free, reliable technology
  - Easy-care
  - No water bath
  - Size W/H/D: 855 x 710 x 1220 mm
  - Weight: 259 kg
  - Connection/power: 400 V / 50 Hz / 16 A
  - Flow heater: 10 kW
  - No temperature fluctuations
  - including diaphragm compressor
  - Mobile



Jelly royal twin

- Short heating time
- Digital operating and monitoring technology
- Digital temperature setting
- Spray pressure manually variable
- Hose electrically heated up to spray gun
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- 2 rapid-action coupling for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- 2 ergonomic height-adjustable spray gun mounts
- Maintenance-free, reliable technology
- Easy-care
- No water bath
- Size W/H/D: 855 x 710 x 1220 mm
- Weight: 259 kg
- Connection/power: 400 V / 50 Hz / 16 A
- PLC pulse-controlled heating circuit system 10,5 KW
- No temperature fluctuations
- including diaphragm compressor
- Mobile



Product finishing

at the highest level!

Impress your customers

with a brilliant appearance!

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

Exact and economical processing of jelly without any damage to the 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.

## READY-TO-GO JELLY

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.

