



**Let your products glaze and shine**  
with the JELLY EASY RANGE by BAKON.

The JELLY EASY RANGE has been developed for those circumstances which ask for a glaze spraying machine that is easy to operate.

These modern machines are developed to spray simple and effectively all kinds of ready-to-use glaze and meet the HACCP guide lines. Above that, the machines in this range have a good price / quality ratio.

**Key features and benefits:**

- Equal heating of the glaze without loss of quality
- Constant temperature of the glaze in heater and heated hose
- Sprays every type of glaze
- Direct use of the glaze from the bag-in-box.
- Integrated heater and compressor
- Fully heated hose from machine till spray gun
- Short heating time
- Easy to operate and clean
- Completely made of stainless steel and other non-rusting materials
- Maintenance free



| Technical information  | Jelly Easy TT<br>Table Top | Jelly Easy I<br>Movable with 1 spray gun | Jelly Easy II<br>Movable with 2 spray guns |
|------------------------|----------------------------|--|--|
| Temperature            | fixed up to 90°C           | fixed up to 90°C                         | fixed up to 90°C                           |
| Spray pressure         | fixed 3.2 bar              | fixed 3.2 bar                            | fixed 3.2 bar                              |
| Heating power          | 1.5 kW                     | 1.5 kW                                   | 1.5 kW                                     |
| Dimensions (h x w x l) | 390 x 450 x 430 mm         | 1090 x 570 x 430 mm                      | 1090 x 570 x 430 mm                        |
| Weight                 | 30 kg                      | 50 kg                                    | 55 kg                                      |



Scan the QR code to watch the JELLY EASY pictures!



Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.



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