

We share your passion!

Jelly Satellite

Item: GSSAT

Stand alone 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

Applications

Fruit pies, Danish, Cakes,...

Benefits

Quiet operation

Gentle heating of the pectin glaze

Heated hose for trouble free operation

Accurate temperature adjustments

Ergonomic control display

Options

3 versions are available:

Satellite I: 1 spray gun

Satellite T: Twin - 2 machines in one - possibility to use 2 different glaze flavors/colors or to work with 2 operators simultaneously

Satellite TP: Twin power - can be connected to an automatic conveyor (see Growing Concept); **required external air compressor**



Technical Specifications

Jelly Satellite Twin

	Satellite I	Satellite T	Satellite TP
Spraying Pressure	Fixed	Adjustable	Adjustable
Glaze output	600cc per minute at 185F	2 x 600cc	2 x 600cc
Heating Power	2.5 kW	3 kW	5 kW
Voltage	220V - 1 phase	220V - 1 phase	220V - 3 phases
Dimensions	53in x 24.5in x 18.5in 166 lb.	53in x 24.5in x 18.5in 181 lb.	53in x 24.5in x 18.5in 181 lb.