



Jelly Quick 2.0

Serial No.

WARNING
DO NOT TURN MACHINE ON
WITHOUT ANY GLAZE.
DO NOT LEAVE MACHINE ON
WITHOUT ANY GLAZE

Machine tested and Approved
by: _____
Date of Approval: _____

Bakon USA Food Equipment
20906 Higgins Court
Torrance, CA 90501
Tel. (310) 533-3939, 1-800-TRY-BAKON
Email: info@Bakonusa.com
Web Site: www.Bakonusa.com



Do Not Hesitate To Call Us!

Thank you for your purchase.

For help with starting up or if you have any questions about your new Bakon product, please give us a call.

Our customer service team is available at:
1-800-TRY BAKON or 1-310-533-3939.

Great to count you as one of our customers!



WARRANTY

Our standard manual equipment comes with a 1 year limited warranty.

The Warranty covers all parts from manufacturer defect.

For spraying equipment, nozzles and hoses are not under warranty; as they are maintenance items.

Bakon USA will send replacement parts after receiving the defective part, unless otherwise agreed upon.

Labor will be covered only if the machine is sent to Bakon USA and the work is performed in-house. Unless otherwise agreed upon.

CLEANING GUIDELINES

Before any period of inactivity of more than 24 hours, and after a max. of 40 operating hours, the following cleaning procedure must be carried out:

With the machine turned on and warm (red light should be off)

Rinsing out pipe system

- Fill a bucket with lukewarm water at a maximum of 100°F/40C.
- Remove nozzle from spray gun



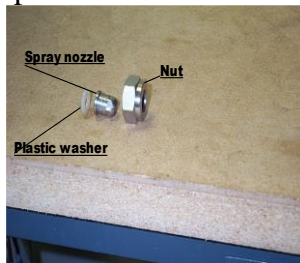
- Place suction hose with quick coupling and valve cap in the water bucket. The valve cap needs to click into the quick coupling or no water will go through.



- Spray water completely until bucket is empty.
- Install the clean nozzle (see below) back on the spray gun.

Cleaning the nozzle (as need basis)

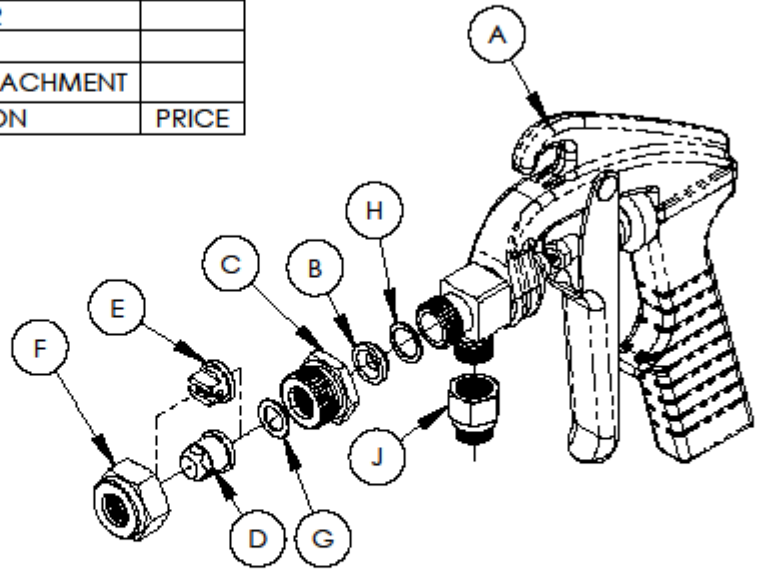
- Unscrew the nut at the front of the spray gun. Take out the nozzle and rinse it in hot water. For round nozzle (round hole in the nozzle instead of flat line), use a screwdriver to remove the nozzle insert and rinse. Once clean, screw the insert in place. Use the nut to secure the nozzle back in place.



Caution: Always place the plastic washer behind the stainless steel nozzle.

| | | | |
|-----|----------------|-----------------------------|-------|
| J | ZKSEB43 | ADAPTER SWIVEL FOR HOSE | |
| H | ZKSEB34 | WASHER - S.S. SEAT SPRAYGUN | |
| G | WN03 | WASHER | |
| F | ZKSEB28 | S.S. NUT | |
| E | TP8003ESS | FLAT NOZZLE | |
| D | TXSS8000 | ROUND NOZZLE | |
| C | ZKSEB25 | ADAPTER | |
| B | ZKSEATVALVENR3 | S.S. SEAT | |
| A | SSAA23HSS | GUN ONLY NO ATTACHMENT | |
| NO. | PART NO. | DESCRIPTION | PRICE |


20906 HIGGINS CT.
TORRANCE, CA 90501
PHONE: (310)533-3939
FAX: (310)533-3940



NOTES: UNLESS OTHERWISE SPECIFIED

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UNLESS OTHERWISE SPECIFIED:
INTERPRET DIMENSIONS PER:
TOLERANCING PER:
ANSI Y14.5M-1994
DO NOT SCALE DRAWING
DIMENSIONS ARE IN INCHES
TOLERANCES:
ANGULAR: MACH ±.5 BEND ±.005
TWO PLACE DECIMAL ±.03
THREE PLACE DECIMAL ±.010

| | | | |
|--|--|----------------------------|------------------------|
|  20906 HIGGINS CT., TORRANCE, CA 90501 PHONE: (310)533-3939 FAX: (310)533-3940 | | TITLE: GLAZE SPRAY GUN | |
| | | SIZE A | DWG. NO. JQ-4004-01 |
| MATERIAL AND FINISH NOTES: | | DRAWN: C. BROWN 10/23/2005 | REV DATE: 10/04/05 |
| CREATED BY: BLOCKHEADDESIGNS | | | |

5 4 3 2



GLAZE SPRAYER JELLY QUICK OPERATION

Working with bag in the box ready-made glaze.

1. Remove the cap from the box of glaze
2. Connect the suction hose to the box of glaze (See page 6).
3. Place the box of glaze on top of the machine
4. connect the Jelly Quick to 110 volt outlet
5. turn on the Jelly Quick (on/off switch)
6. When red light turns off, the machine is ready
7. Remove the spray gun from the holder
8. Hold the spray gun approximately 4" directly above the product
9. After spraying, return the spray gun to the holder

SHUTTING DOWN THE GLAZE SPRAYER

- Switch off the machine when the work is completed.
- Disconnect the machine from the electricity supply.
- Spray the gun empty until the pressure has subsided.

Technical specifications:

| | |
|------------------------|-----------------------------|
| Voltage | : 115 volts /60 Hz |
| Power | : 1400 watts |
| Current | : 12 amps |
| Spraying pressure | : 45 PSI / 3 bar |
| Glaze out-put | : 400cc per minute at 185°F |
| Dimensions (H x W x D) | : 19 x 14 x 15 inches |
| Weight | : 50 Lbs |

For additional information, see the owner's guide or call **1-800-TRY-BAKON**

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INTRODUCTION

1.1 SUPPLIER:



Bakon USA Food Equipment
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1.2 PRODUCT DESCRIPTION

The Jelly Quick has been designed for the spraying of glaze at the correct temperature. The glaze is drawn by suction directly from the glaze packing, or container /bowl by the Jelly Quick and sprayed by a spray gun.

The electrical liquid pump, pumps the cold liquid glaze through the suction hose and through the heat exchanger. The glaze is brought to temperature by heat exchanger and electrically heated hose. The heat exchanger contains water and a long tube through which the glaze is pumped through.

1.3 APPLICATION

The Jelly Quick is intended solely for the spraying of liquid pectin glaze.

1.4 CONDITIONS OF APPLICATION

The Jelly Quick may be used solely under the conditions of application stipulated hereunder

- Place the Jelly Quick on a hard, flat surface
- Set up the Jelly Quick as accessibly as possible

1.5 OPERATOR REQUIREMENTS

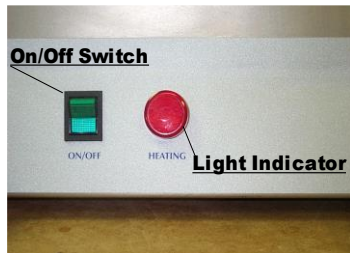
Only persons who have received instructions in and are familiar with its operation may operate the Jelly Quick.

1.6 OPERATING CONTROLS

The Jelly Quick is operated by operating controls on the bottom panel and with the spray gun. The bag in the box, which contains the glaze, may be hooked up directly to the Jelly quick or the glaze may be emptied onto a bowl.

OPERATING CONTROLS

Figure 1.1 Operating controls



| Operating Controls | Function |
|--|--|
| On / Off Switch | Switching machine on / off |
| Light indicator | Heating on / off |
| Temperature adjustment knob (thermostat complete) | Setting spraying temperature required 85°C \ 185°F |
| Spray gun | Spraying glaze |
| Suction hose and quick connector | Direct suction from product packing |

1. SAFETY

INTRODUCTION

This chapter will address all the safety aspects of the Jelly Quick. It is therefore of great importance that everyone who works with the Jelly Quick is familiar with the contents of this chapter. Local safety regulations are also important in this connection. Besides the details in this chapter the regulations of competent (government) authorities must be observed.

This manual must be present at all times at the location of the machine or installation.

SAFETY AND HEALTH RISK

Using the machine can present a hazard when:

- Personnel who are not trained in its operation use the machine
- The machine is used for purpose for which it is not intended
- The machine is operated improperly

Remarks:

All the safety features incorporated by the manufacture in the machine and the instructions given in the manual are prerequisite to safe operation of the machine. The owner together with the personnel involved is responsible for safe working with the machine.

The owner must ensure that:

- The appropriate members of staff are trained for their responsibilities.
- The safety regulations are observed.

SAFETY PROVISIONS

- In order to render operation of the Jelly Quick as safe as possible, the following safety provision has been introduced.

SAFETY MEASURES TO BE OBSERVED

Safe use of the Jelly Quick requires that a number of safety measures be adopted; these are summarized by a category hereunder.

Preparations for safe operation:

- Ensure that activities involved in operation, maintenance and positioning, setting up and relocating the Jelly Quick are carried out only by qualified personnel, that is appropriately trained, who are familiar with the contents of this manual.
- Ensure that the Jelly Quick is placed on a secure and stable base.
- Connect the Jelly Quick to a 120 VAC, 15 amps wall socket.

Safety measures during operation

- Safe operation of the machine supplied can be assured only if it is used as intended and specified. This machine has been designed on the basis of the operating conditions specified. The specifications stipulated should be regarded as limit values and may never be exceeded.
- Never work with the Jelly Quick when the warning stickers are missing.
- Never point the spray guns at people.
- Keep the surroundings of the Jelly Quick free of materials and other obstacles.
- Never pull on the hoses or the power cord in order to move the machine.

Safety measures during inspection, cleaning and maintenance

- The management must ensure that all inspection, cleaning and maintenance procedures are carried out by competent and qualified personnel, who after reading the users manual are properly informed about the machine/installation.
- **Work may be carried out on the machine with the power switched off.** The procedure for switching the machine off is described in this user's manual and must be observed at all times.
- Should adjustments be made to a machine in operation, qualified personnel, who are fully aware of all potential hazards, must make them.
- Before restoring operation the points stipulated in this manual must be observed.

Measures for maintaining the Jelly Quick in good condition

- Ensure that the Jelly Quick is always in good condition. Use for repairs only sound materials and operational procedures appropriate to the application.
- Modifications and alterations to the machine may be made only with the manufacturer's approval. Original spare parts and accessories approved by the manufacturer contribute to safety. When alternative parts are used this shall relieve the manufacturer/supplier from every form of liability for the consequences thereof.

2.5. MEANING OF SAFETY SYMBOLS USED



Hazardous electrical voltage

3. TRANSPORT AND STORAGE

3.1. SHIPPING

Packaging:

The Jelly Quick is packaged in a box at the factory and can then be moved manually. The packaging is suitable for re-use.

Transport in the bakery

The Jelly Quick is constructed as a tabletop machine. Disconnect the electrical power cable before moving the machine. Place the gun on the hook.

Caution: Never pull the hoses or the cable in order to move the machine.

3.2. STORAGE

Carry out the following procedures before placing the Jelly Quick in storage:
Disconnect the Jelly Quick from the electricity supply.
Clean the Jelly Quick (refer also to chapter 6).

4. INSTALLATION AND COMMISSIONING

4.1. INTRODUCTION

This chapter will describe how to prepare the Jelly Quick for operation.

4.2. UNPACKING

Open the box and take out the Jelly Quick.

Ensure that the machine is clean and no packing materials are left stuck on machine.

The packaging is suitable for re-use.

4.3. INSTALLATION

4.3. A Working with bag in the box:

- Picture 1: Remove the suction hose from the holder.
- Remove the cap and seal from the bag in the box.
- Picture 2: Disconnect the valve cap from the quick coupling.
- Picture 3 : Turn on the valve cap on the glaze box
- Place the glaze box on to the machine (at ambient temperature)
- Picture 4 :Connect the quick coupling to the valve cap
- Connect Jelly Quick to the electrical supply and then switch it on with the on/off switch.
- The appropriate temperature has been pre-set by the factory to 85°C \185°F (Following suggested glaze manufacturer advice)
- The indicator light will remain on until the set temperature has been reached.
- It will turn off automatically once there is product (glaze or water) flowing through the system.

Picture 1



Suction Hose

Picture 2



Quick Coupling

Picture 3



Valve Cap

Picture 4



5. OPERATION

5.1. THE APPLICATION OF THE JELLY QUICK

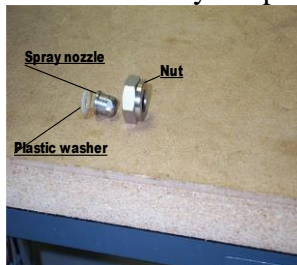
Operation

The instructions below deal with the application of the spray gun.

- Remove the spray gun from the holder.
- Mount the nozzle required (flat or round spray nozzle) to the spray gun. Unscrew the screw cap on the front of the spray gun. Place the nozzle required in the screw cap with the narrower diameter to the front and re-secure the screw cap.

Caution: Always place the plastic washer behind the stainless steel nozzle.

This is not necessary for plastic nozzles. (See picture)



How to clean the round spray nozzle.

- Spraying the product evenly:
Hold the spray gun approximately 10 cm/ 4" directly above the product.
Round spraying: Move the gun in circular movements above the product.
Flat spraying: Move the gun evenly backwards and forwards above the product.
- Return the spray gun to its holder.

Changing glaze packet/box

- Remove the quick coupling and valve cap from the empty bag in the box and place it in the new or refilled packet.
When doing this it is not necessary to switch off the machine.

To guarantee good function of the electrical heated hoses, please observe the following:

- Never cut the hose.
- Never pull on the hose (s) to move the machine.
- Never tightly bend hose (s).
- Never move the hose (s) over sharp objects.
- Place the spray gun (s) in the holder (s) when not in use.

5.2. SHUTTING DOWN THE GLAZE SPRAYER

- Switch off the machine when the work is completed.
- Disconnect the machine from the electricity supply.
- Spray the gun empty until the pressure has subsided.

5.3. TROUBLE SHOOTING

| Problem | Possible cause & solution |
|---|--|
| The light indicator does not go on | <ul style="list-style-type: none"> • The temperature set has been reached. • The thermostat setting is too low, raised the temperature to manufacture suggestion (90 C/190F) • The light bulb is burned out, replace bulb. • Refill boiler with water. • The heating element is defective. |
| The pump does not shut off | <ul style="list-style-type: none"> • The pump is sucking air, check for leak in hose (s). Test that the spray flow is even • The bag or bowl is empty. |
| No product is coming out of the spray gun | <ul style="list-style-type: none"> • The nozzle may be blocked, remove the nozzle from spray gun rinse and/or replace. • On round spray nozzle, unscrew interior screw with flat head screwdriver and rinse. (see page 7) • Machine has been switched off • Suction coupling not connected • No glaze in bag or bowl. |
| The spray is irregular or uneven | <ul style="list-style-type: none"> • The product is too thick or lumpy, check to make sure that the product is at ambient temperature. • The bowl or packing is nearly emptied. • Extraneous air is being sucked in through a leak in the suction hose or pipe • Clean spray nozzle (see cleaning instructions above) |
| The spray gun is leaking | <ul style="list-style-type: none"> • Plastic washer loose or worn-out and or broken. • Clean or replace the plastic washer • Replace the "seat" (see page7) |

| Problem (continued) | Possible cause & solution |
|-------------------------------|---|
| Heated hose is not heating up | <ul style="list-style-type: none"> • The heating coil in the hose is damaged and the hose may need to be replaced. • How to replace heated hose: Disconnect the machine from electrical supply; release the spray gun (1) from the hose by removing retaining clamp (2). Unscrew the feed socket (3). Remove the two plug connections (4) from the gun hose. Remove the gun hose by removing the retaining clamp (5). Fit the new gun hose in reverse order to the foregoing. |

Bakon USA can supply a completely new gun hose including retaining clamps and shrink-sleeve.

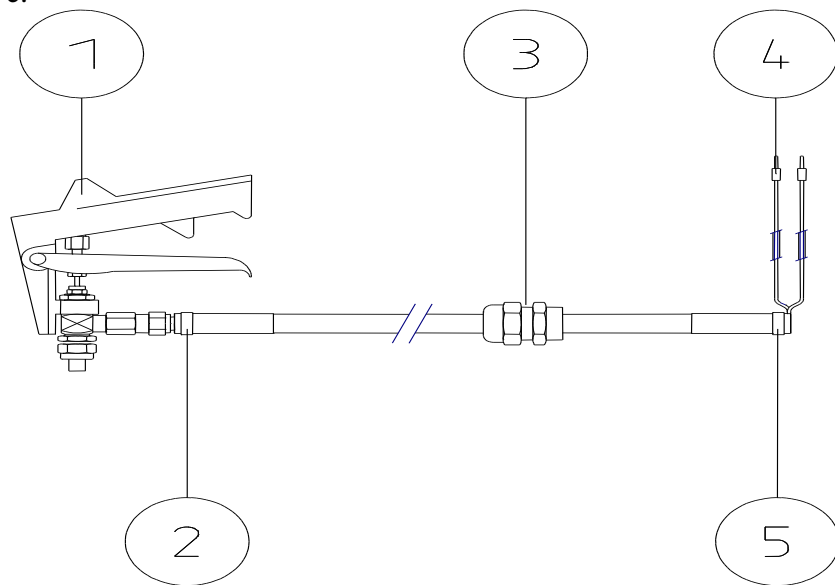


Figure 5.1: Gun hose

6. INSPECTION AND MAINTENANCE

6.1. INSPECTION

Visual inspection should be carried out on a daily basis of:

- Operation of the machine.
- Defects to hoses and hose connection.
- Damage to the power cord.

6.2. MAINTENANCE

Clean regularly the exterior of the Jelly Quick

- **WHEN USING WATER HOSE DO NOT DIRECT TOWARDS SEALS AND OPERATING PANEL.**
- **DO NOT USE HIGH-PRESSURE SPRAYERS**
- **DO NOT USE STEAM CLEANERS.**

After a maximum of 40 operating hours the following cleaning procedures must be carried out:

- Rinse out the pipe system.

Rinsing out pipe system

- Fill a bucket with warm water at a maximum of 40°C/ 100°F.
- Remove nozzle from spray gun
- Place suction hose with quick coupling and valve cap in the bucket.
- Spray water completely until bucket is empty.

7. DISPOSAL

The machine can be returned to the supplier, where it will be disassembled in an environmentally friendly manner.



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Tel. (818) 908-5300, Fax (818) 908-4253
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Web site: www.bakonusa.com

When disposing of the machine yourself please observe the following points:

- Remove all plastic parts from the machine.
- Remove stainless steel as scrap.

TECHNICAL SPECIFICATIONS

| | |
|------------------------|--------------------------------------|
| Voltage | : 115 VAC/60Hz |
| Power | : 1400 Watt |
| Current | : 12 Amps |
| Spraying pressure | : 45 PSI / 3 bar Max. |
| Glaze out-put | : 0.6 liter per min. at 185°F \ 85°C |
| Dimensions (h x w x d) | : 19 x 14 x 15 inches. |
| Weight | : 50 Lbs. |

PARTS LIST

| Number | Description | Article number |
|--------|---|------------------------|
| 1 | Spray gun complete | B099201023HSS |
| 1 | Spray gun with no attachments | SSAA23HSS |
| 1 | Flat spray nozzle 8003 | TP8003ESS |
| 1 | Round Nozzle # 6 | TXSS80000 |
| 1 | Plastic washer for round spray stainless steel nozzle | WN03 |
| 1 | Seat valve for spray gun | ZKSEATVALVENR3 |
| 1 | Adaptor bolt for spray gun | ZKSEB43 |
| 1 | Nut for spray gun | ZKSEB28 |
| 1 | On/Off Switch | PBHW2L110 |
| 1 | RED SIGNAL LIGHT | SLHW1P110 |
| 1 | Heating element 1300 Watt | A05131101002B |
| 2 | Thermostat | A053GTLU3020 |
| 1 | Heated Hose 38.2 ohms | B711SPHO18164 |
| 1 | Electrical glaze pump NEW | A04524243 |
| 1 | QUAD PUMP SWITCH | A02095570 |
| 1 | Suction hose red 9.5x3.5 (3ft with hose clamps inc.) | A07195X355X35 per inch |
| 1 | Bulb 110 Volt | A04027545K78 |
| 1 | Signal lamp complete W/ Bulb 110 Volt | A40028520SA10 |
| 1 | Power cord | A0410370355K84 |
| 1 | Quick Coupling | A03010195600B |
| 1 | Connector-bag/box | A03010195801 |
| 1 | Transformer | A0422035 |
| 1 | Rubber feet for bottom of machine | A209540K35 |
| 1 | Check valve for boiler | A01042001 |



WARNING: This product can expose you to chemicals that are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov.