



#### BENEFITS

- Quiet and easy operation
- Gentle heating of the pectin glaze
- Compact as the bag-in-box of glaze fits directly on top of the machine
- ETL/NSF/CSA certified

- ▶ TRAINING & CLASSES
- ▶ PRODUCT TESTING
- ▶ EQUIPMENT LEASING & FINANCING

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.



#### JELLY Quick 2.0

Fast and convenient spraying with the Jelly Quick 2.0

The Jelly Quick 2.0 is a table-top compact 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.


The machine can be used with ready-to-spray pectin glaze in bag-in-box (bib). The packing will be positioned directly on top of the unit. The suction hose will be directly connected to the bib. This approach eliminates any need for cleaning of containers and any risk of contamination. The hose is heated. This avoids clogging of the machine. At the end of the production day, the machine can be rinsed easily and quickly.






# JELLY Quick 2.0


Bakon USA designs and manufactures depositing, spraying, enrobing solutions as well as chocolate and ultrasonic cutting machines. We also develop production lines for efficient and high-volume processing of pastry products. Bakon USA stands for advanced technology and reliability.



Place the bag-in-box with the ready-to-spray pectin glaze on top of the machine. Connect the suction hose. Switch on the machine. Wait for the red light to turn off (the machine is heating up). Start spraying.



The Jelly Quick 2.0 is a table top machine. (An optional cart with casters is also available).

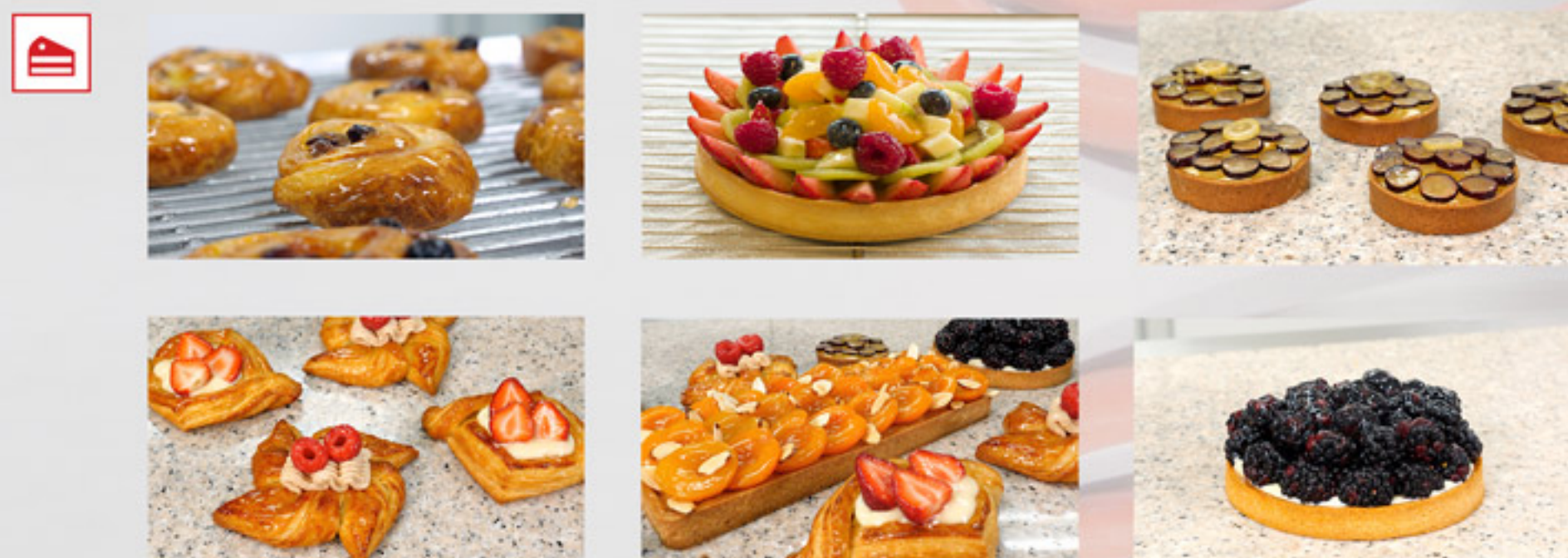


BENEFITS

- ~ Quiet operation
- ~ Gentle heating of the pectin glaze
- ~ Minimum space as the bag-in-box of glaze fits directly on top of the machine
- ~ Constant flow electronically regulated
- ~ Heated hose for trouble free operation



The machine is designed to be used with a ready-to-spray pectin glaze.



More than 80% of the consumers prefer glazed products.

Apart from the appealing finish of glazed products, the pectin glaze increases the shelf-life of the Danish, cakes, fruit pies, tarts, and other products.

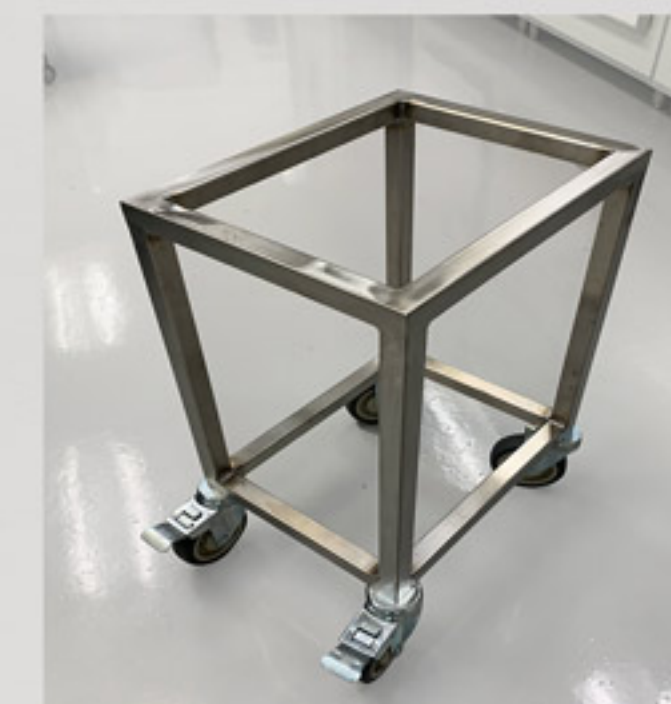


## Technical Specifications

Spraying pressure 45 psi  
Glaze output: 600cc per minute at 185F Power:  
1.4 kW  
115V/60Hz/15Amps

19in. x 12in. x14in. 60lbs

\*Optional Cart



\*Optional Plastic Glaze Container

