



Spraying Systems Co.®
Experts in Spray Technology

BIG SAVINGS, FAST ROI WITH AUTOJET® SPRAY CONTROL IN BAKERY OPERATIONS

Automating coating and lubricating operations in your bakery with the AutoJet 1750+ Spray Control System is an easy decision. The system is compact, easy to use, easy to maintain and easy on the budget. Yet, the most compelling reason to automate is the results.

With the AutoJet 1750+ you can expect savings and gains like these:

- **Reduced coating and lubricant waste/use – up to 80%**
- **Decreased downtime for maintenance – up to 70%**
- **Improved quality – waste and scrap reductions up to 50%**
- **Increased productivity – up to 5x more throughput**

INTERESTED IN RESULTS LIKE THESE?

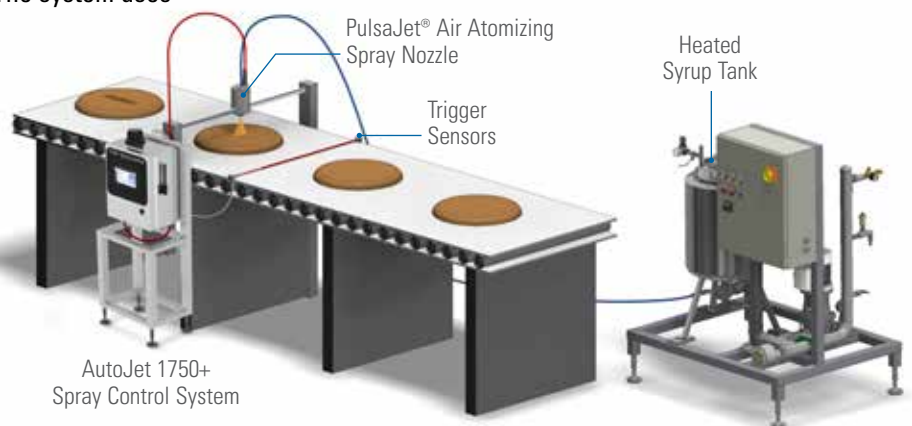
COATING CAKE PLATES WITH CORN SYRUP

To overcome the challenges associated with applying corn syrup to cake plates to prevent slippage, one bakery replaced its existing coating systems with the AutoJet 1750+ Spray Control System. The system uses air atomizing nozzles to apply the heated syrup to the plates without waste.

Benefits:

- Corn syrup use reduced by 50%
- Scrap reduced by 90%
- Labor reduced by 75%
- Estimated annual savings: US\$156,000

PAYBACK: TWO MONTHS



AUTOJET® 1750+ SPRAY CONTROL SYSTEM RESULTS

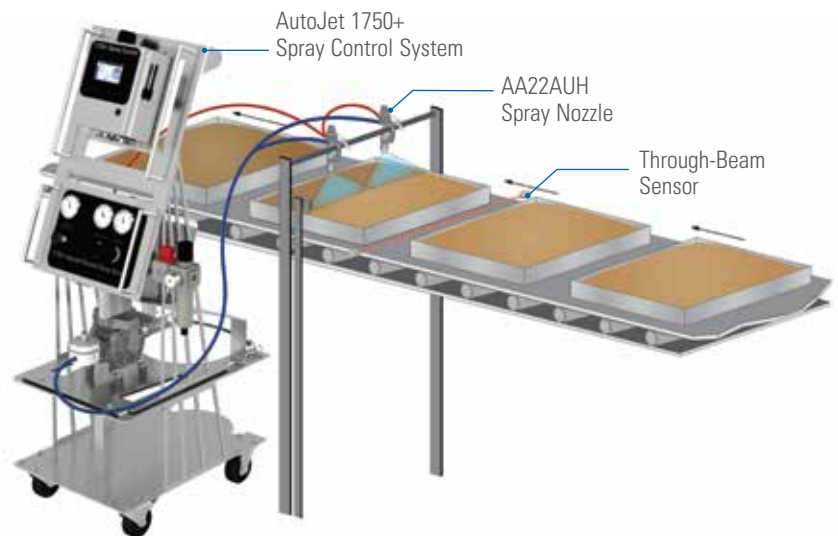
PRESERVATIVE APPLICATION

A bakery manually coating cakes with a light layer of potassium sorbate automated the application of the preservative with an AutoJet 1750+ Spray Control System. The system triggers the nozzle to spray only when cakes are present. The preservative is directly applied to the cakes uniformly and consistently to minimize waste.

Benefits:

- Reduced product scrap due to uneven application
- Reduced preservative waste due to over-application and spillage
- Reduced labor – workers deployed to other tasks
- Estimated annual savings: US\$60,000

PAYBACK: LESS THAN EIGHT WEEKS



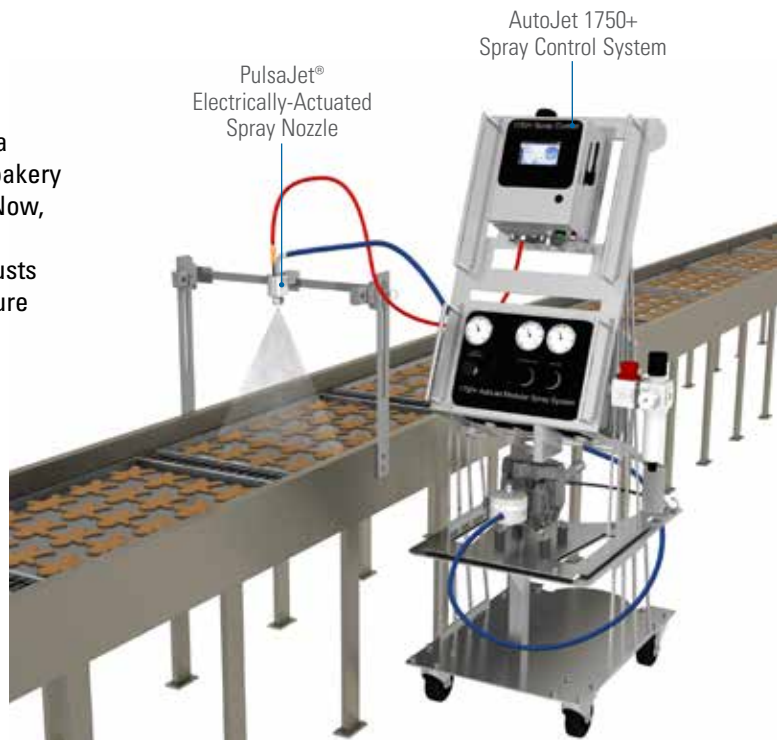
ADDING FLAVORING

Coating cookies on a conveyor with butter flavoring was a time-intensive, wasteful process for a large commercial bakery until it installed an AutoJet 1750+ Spray Control System. Now, as the cookies pass through the spray station, the proper volume of butter is applied. The system automatically adjusts the application rate based on conveyor line speed to ensure coating consistency.

Benefits:

- Flavoring use decreased by 20%
- Scrap reduced by 40%
- Workers assigned to other tasks
- Single mobile system is moved from line to line, eliminating the need to purchase multiple systems
- Estimated annual savings: US\$15,000 per line

PAYBACK: 9 MONTHS



TYPICAL APPLICATIONS FOR THE AUTOJET 1750+ SPRAY CONTROL SYSTEM

- Antimicrobials
- Egg wash
- Fillings/Toppings
- Flavorings
- Glazing
- Mold inhibitors/Preservatives
- Oils
- Release agents



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