



Spraying Systems Co.®
Experts in Spray Technology



SPRAYING SYSTEMS CO.® BAKERY APPLICATIONS

GLAZING // OILING // DOSING



www.spray.com

RIALS · CHEMICAL · ENERGY · **FOOD** · PAPER · PHARMA · STEEL · AUTOMOTIVE · BUILDING MATERIALS · CHEMICAL · ENERGY
· COOLING · COATING · DRYING · DUST CONTROL · FIRE PROTECTION · HUMIDIFICATION · LUBRICATION · MINING · TANK CLEANING
· TANK CLEANING · **SPRAY CONTROL** · **AUTOMATED** · DISINFECTION · SPRAY LANCES · ACCESSORIES · NOZZLES · SPRAY GUNS

SPRAY SOLUTIONS FOR INDUSTRIAL BAKERIES

GLAZING //

The ultimate solution for seamless integration of a glazing spray system in modern production facilities. The flexible spraying system with unimagined precision and almost limitless range of applications. Add an automated CIP cleaning station for state-of-the-art cleanability and food safety. Add the "empty-pocket" feature to identify empty spaces and avoid wasting glaze. Rely on a proven and reliable spraying system.



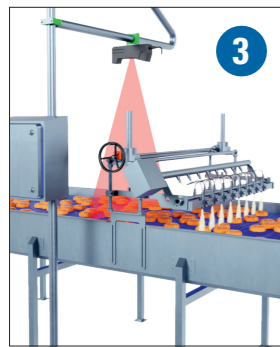
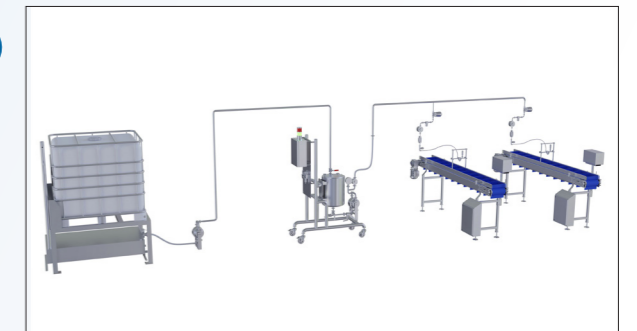
1

- 1 Dosing with mist-free Smoother-nozzle
- 2 PulsaJet® spray nozzle
- 3 In-line system for multiple dosing stations
- 4 Mobile spray control and liquid handling



2

3



3

BENEFITS

- Precise application of glaze
- Safe and easy to clean structures
- "Empty-pocket" solution to reduce overspray and useless pollution of trays
- CIP cleaning unit for seamless integration in semi-automated cleaning processes

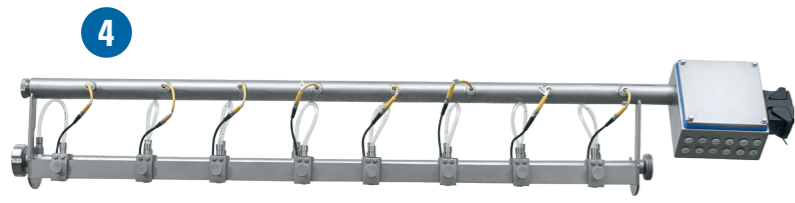


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5



4

2



- 1 Precise glazing
- 2 PulsaJet® spray nozzle
- 3 Detecting (missing) products
- 4 Adjustable spray header
- 5 Mobile spray control and liquid handling

DOSING //

Dosing preserving liquid in a safe and reliable dosing system that allows the application of precisely measured doses, when using the state-of-the-art precision spray controls in combination with very accurate flow meters to control each single shot (up to 400 doses per minute).

BENEFITS

- Precise repeatable doses
- Speed independent application of precise doses
- No mist nor vapors by using a smoother nozzle design and minimal pressure



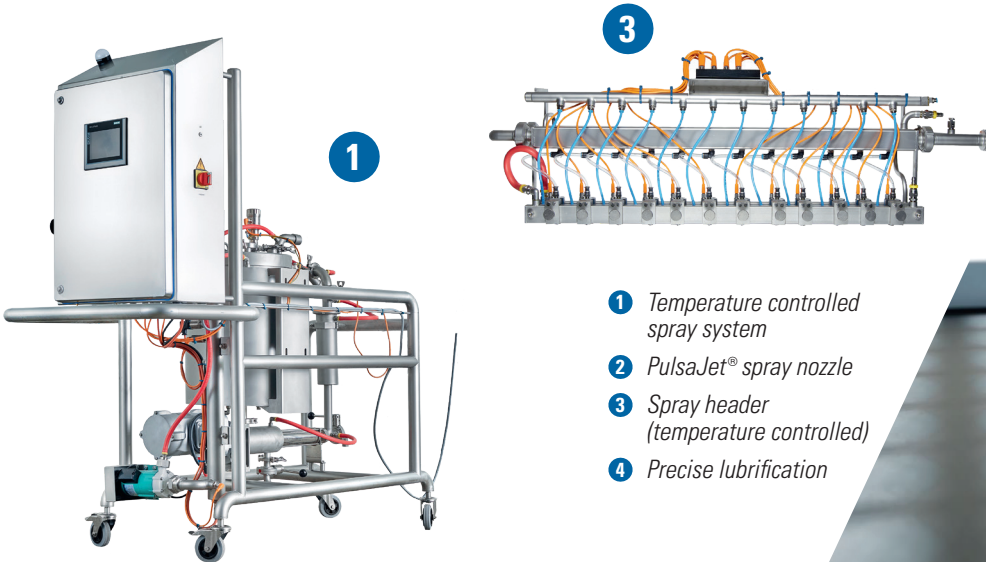
OILING //

Use our release agent spray system either using very low pressurized air atomizing or hydraulic nozzles using precision spray technology to apply a minimum of costly oils and lubricants with a minimum of mist. Apply precise amounts of lubricants at various conveyor speed when connecting the system to a conveyor speed signal.

BENEFITS



- Minimal mist
- Very low flow rates (e.g. 0.02 gram per cavity)
- Precise and even distribution of lubricants
- Speed dependent application of oils
- Temperature controlled systems up to 60° C for high viscosity oils



- 1 Temperature controlled spray system
- 2 PulsJet® spray nozzle
- 3 Spray header (temperature controlled)
- 4 Precise lubrication



4

BAKERY INSTALLS NEW MILK SPRAYING SYSTEM THAT INCREASES EFFICIENCY AND MINIMIZES CLEANING TIME

PROBLEM: An old automatic system of manual spraying couldn't handle the volume of milk spray required for the bakery's production. The system was inefficient and required a lot of manual labor. The system was also difficult to clean and maintain.

SOLUTION: The bakery installed a new automatic milk spraying system. The system is efficient and requires minimal manual labor. It is also easy to clean and maintain.

Key features:

- High efficiency in spray quantity
- Changing
- Easy to clean and maintain
- High precision spray
- High reliability
- Easy to clean and maintain

CS E4064 Bakery installs new milk spraying system that increases efficiency

AUTOJET® GLAZING SYSTEM OPENS UP NEW OPPORTUNITIES FOR LA FLOR BURGALESA

PROBLEM: The bakery was looking for a way to improve its glazing process. The current system was slow and inefficient. The bakery needed a system that could handle a large volume of glazing.

SOLUTION: The bakery installed an AutoJet® glazing system. The system is fast and efficient. It can handle a large volume of glazing.

Key features:

- High efficiency in spray quantity
- Changing
- Easy to clean and maintain
- High precision spray
- High reliability
- Easy to clean and maintain

CS E4070 Glazing System opens up new opportunities

AUTOJET® ALCOHOL SPRAYING SYSTEM INCREASES PRODUCT SHELF LIFE FOR CAKE PRODUCER

PROBLEM: The bakery was looking for a way to improve its product shelf life. The current system was slow and inefficient. The bakery needed a system that could handle a large volume of alcohol spraying.

SOLUTION: The bakery installed an AutoJet® alcohol spraying system. The system is fast and efficient. It can handle a large volume of alcohol spraying.

Key features:

- High efficiency in spray quantity
- Changing
- Easy to clean and maintain
- High precision spray
- High reliability
- Easy to clean and maintain

CS E4084 Alcohol Spraying System increases product shelf life for cake producer

LANGUAGE SUPPORT

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