

JUNIOR TABLETOP CONVEYOR GLAZER

Compact Technology – Easy Handling

Ideal for 1 – 4 baking racks per day

Image shows optional equipment



The Junior Tabletop Conveyor Glazer is our compact solution for evenly finished bakery products in confectioner's quality. It is easy to handle, versatile, and perfect for craftsman-like working bakeries and seasonal promotional products.

BENEFITS

- High quality pastries – day after day
- Minimum footprint (< 0.5 sqm)
- Easy, safe operation by semi-skilled staff
- Versatile and mobile
- High glazing output (up to 40 pastries/min.)
- HACCP-compliant and dishwasher safe

SUITABLE FOR

- Icing / Glazing
- Spinning
- Sheet Cake Glazing
- Blowing down Excess Material



REMOVABLE BELT CASSETTE

The high quality conveyor belts, collection hoppers and filters can be cleaned easily in a dishwasher.



GERMAN ENGINEERING

All parts and hoses to be cleaned can be removed and reassembled without tools. The set up is self-explanatory.



EASY TO ADJUST

Thanks to the easy adjustment the Junior glazing machine is ideal for semi-skilled staff.



POWERFUL GLAZE PUMP

The robust pumps are made for continuous operation. They are equipped with overload protection and can be used with all kind of glaze.

Compact. Intelligent. Solid.

N | B | S Neue Backtechnik Schumann

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FURTHER BENEFITS

- Consistently high-grade pastries in confectioner's quality – day after day
- Flexible to use and ideal for varying promotional products
- Easy, safe operation, ideal for semi-skilled staff
- Robust, bakehouse-proof design, highly versatile
- All control elements are resistant to water and breakage
- HACCP-compliant; all removeable parts are dishwasher safe
- Belt speed and pump capacity electronically adjustable
- Double scrapers on every single circular belt of the band-conveyor
- Glaze is kept on set temperature in a bain-marie
- Also suitable for more solid icing (e.g. Black and White Cookies)
- Tool-free installation, application element easy to change
- No loss of materials thanks to circulation
- Water level indicator and exhaust valve
- Ready for use quickly – in about 20 minutes
- Easy cleaning in only 10 minutes

ACCESSORIES

- Spinner (with 1 or 2 rows)
- Curtain (divisible)
- Shifting curtain
- Stands (with casters)



Special requests? Yes, of course!

We're happy to advise you on further options and customized solutions. **Call us: +49 (0) 641 96 999 42.**

TECHNICAL DATA

Capacity	1 to 4 bakery racks per day
Dimensions (Height x Width x Length)	50 x 35 x 80 cm
Footprint	< 0,5 sqm
Belt width / length	18 / 78 cm
Belt speed	adjustable
Belt working height (above table)	35 cm
Glaze container	20 litres
Glaze temperature	30 to 70 °C (continuous setting, exactly to the degree)
Electric supply	230 Volt, 50 Hertz, 1 phase / safety plug
Total heat output	1,1 kW
Electric power consumption (approx.)	0.4 kw/h
Number of persons to operate	1 to 2