

PROFESSIONAL FONDANT CONVEYOR GLAZER

Craftman's Quality
Perfect for medium-sized Bakeries

Fast pay-off
as off 2,000 pastries per day

Image shows optional equipment



The compact Professional Fondant Conveyor Glazer comes with bandwidths of 40 or 60 cm. It allows the fast and easy finishing of medium pastry quantities in best confectioner's quality. Operation and cleaning are easy.

BENEFITS

- High quality pastries – day after day
- Minimum footprint (< 1 sqm)
- Fast finishing (up to 60 pastries/min.)
- Easy, safe operation
- Robust design, on casters
- Versatile

SUITABLE FOR

- Pastries, Puffed Pastries, Doughnuts
- Full Coating (fondant, cocoa compound, chocolate)
- Spinning / Thread Patterns
- Sheet Cake Glazing



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.



HEATED 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.



EASY TO OPERATE

Thanks to easy operation the Professional conveyor glazer is ideal for semi-skilled staff.

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
- 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
- Available with two bandwidths (40 or 60 cm) for whole sheets
- Heated glaze pump stays on set temperature, 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 filtered recycling / circulation
- Belt speed and pump capacity electronically adjustable
- Water level indicator and exhaust valve
- Double scrapers on every single circular belt of the band-conveyor
- Ready for use quickly – in about 20 minutes
- Easy cleaning with hose in less than 10 minutes

ACCESSORIES

- Spinner
- Curtain



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

PROFESSIONAL FONDANT 40

PROFESSIONAL FONDANT 60

Capacity	5 – 10 bakery racks per day	5 – 20 bakery racks per day
Dimensions (Height x Width x Length)	105 x 64 x 90 cm	105 x 84 x 90 cm
Footprint	< 1 sqm	< 1 sqm
Belt width / length	42 / 90 cm	62 / 90 cm
Belt speed	adjustable	adjustable
Belt working height (above table)	100 cm	100 cm
Glaze container	30 litres	30 litres
Glaze temperature	30 to 70 °C	30 to 70 °C
Setting	exactly to the degree, continuous	exactly to the degree, continuous
Electric supply	230 Volt, 50 Hertz, 1 phase, safety plug	230 Volt, 50 Hertz, 1 Phase, safety plug
Total heat output	3 kW	3 kW
Electric power consumption (approx.)	0.8 kw/h	0.8 kw/h
Number of persons to operate	1 to 2	1 to 2