

# JUNIOR TABLETOP CONVEYOR GLAZER + TWIST

Attractive thread decors – on pre glaze

Ideal for refining with chocolate or as a supplement to existing glazing solutions.

Image shows optional equipment



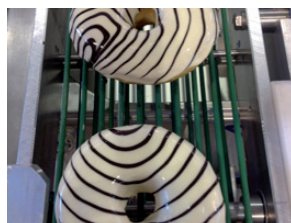
The Junior Tabletop Conveyor Glazer with Twist brings creative decor solutions to the shop counter. It enables fast, easy and particularly attractive refining of pastry and is suitable for refining with chocolate and two-color glazes.

## BENEFITS

- High quality pastries – day after day
- Ideal addition for Junior Tabletop Conveyor Glazer
- Minimum footprint (< 0.5 sqm)
- attractive variety in the shop counter
- Easy, safe operation by semi-skilled staff
- High output (up to 15 pieces/min.)

## SUITABLE FOR

- Icing / full cover
- Refine with chocolate
- Coating
- Spinning
- Special- / Bow decor



### CREATIVE DECORS

The unique twist method rotate the pastries and enables creative thread patterns and decors.



### GERMAN ENGINEERING

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



### EASY TO ADJUST

Thanks to the easy adjustment the Junior Twist 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

- Continuously high grade pastries in confectioners quality – day after day
- Ideal for refining with chocolate and creative two-color glazes.
- Easy, safe operation, ideal for semi skilled staff
- Robust, baker 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
- Tool free installation, application tools 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

## EQUIPMENT/ATTACHMENTS

- Line applicator (with 1 or 2 rows)
- Curtain applicator (divisible)
- Curtain applicator with adjustable with
- Work and transport trolley



### 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 / 80 cm
Belt speed	adjustable
Belt working height (above table)	35 cm
Glaze container	20 liters
Glaze temperature	30 to 70 °C (continuous setting)
Power 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