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INNOVATIONS IN THE NEW  
MEDIA CENTER



**Let your products glaze and shine**  
with the JELLY EASY RANGE by BAKON.

The JELLY EASY RANGE has been developed for those circumstances which ask for a glaze spraying machine that is easy to operate.

These modern machines are developed to spray simple and effectively all kinds of ready-to-use glaze and meet the HACCP guide lines. Above that, the machines in this range have a good price / quality ratio.

BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.

**Key features and benefits:**

- Equal heating of the glaze without loss of quality
- Constant temperature of the glaze in heater and heated hose
- Sprays every type of glaze
- Direct use of the glaze from the bag-in-box.
- Integrated heater and compressor
- Fully heated hose from machine till spray gun
- Short heating time
- Easy to operate and clean
- Completely made of stainless steel and other non-rusting materials
- Maintenance free



Technical information	Jelly Easy TT Table Top	Jelly Easy I Movable with 1 spray gun	Jelly Easy II Movable with 2 spray guns
Temperature	fixed up to 90°C	fixed up to 90°C	fixed up to 90°C
Spray pressure	fixed 3.2 bar	fixed 3.2 bar	fixed 3.2 bar
Heating power	1.5 kW	1.5 kW	1.5 kW
Dimensions (h x w x l)	390 x 450 x 430 mm	1090 x 570 x 430 mm	1090 x 570 x 430 mm
Weight	30 kg	50 kg	55 kg



Scan the QR code to see the pictures or watch the video!



Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.



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