



SPRAY SYSTEMS



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BRILLIANT APPEARANCE
with the ready-to-go products in the practical
„bag in box“ packaging.

You can start work straight away with our 100% ready-to-use jellies in the „BAG-in-BOX“ packaging (BIB) for bake-glazing, jellying, flooding and glossing. Time-consuming mixing and boiling of jelly is no longer required if you work with our jelly sprayers.

We supply our quality jellies in Aprico, Rosso, and Neutral flavours.

Our jellies are completely fruit acid- and froster-stable, firm and especially delicious.

100% reliable to apply because they're ready-to-use

Let your pastries appear in a new glamour!

3 x READY-TO-GO in practical „Bag in Box (BIB)“ packaging



Benefits of BIB jellies:

- absolutely fruit acid-stable
- firm within seconds
- appetising, long-lasting gloss
- longer product freshness for your pastries
- absolutely froster-stable
- especially delicious

Aprico / Rosso / Neutral
jelly ready-to-go

INFORMATION

INDISPENSABLE GLOSS
for brilliant pastries!

We would be pleased to give you individual advice about our products and will demonstrate the benefits of our finishing technology.

We are looking forward to your call on + 49 (0) 54 51 / 96 37 0

Your team from Boyensbackservice GmbH



INFORMATION

PROFESSIONAL FINISHING for incomparable appearance
and outstanding taste



- Professional spray technology for brilliant pastries
- Simple to use
- Economical consumption
- Quality Made in Germany

Jelly Sprayer

Pastry finishing with professional
electronic and digital
spray technology for successful
bakeries and pastry shops



Jelly economy



Jelly concept



Jelly concept table



Jelly royal



Jelly compact



Jelly power pack



YOUR BENEFITS

Constant jelly temperature for good, long-lasting firmness and brilliant gloss.

Quick and always ready-to-use without costly, time-consuming work preparation.

Appetising pastries with attractive appearance increase the number of spontaneous purchases and generate additional revenue!

Bake-glazing, glossing, gelatinising space-saving table model

- Hose electrically heated up to spray gun
- Short heating time
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Maintenance-free, reliable technology
- Easy-care
- No water bath
- Size W/H/D: 315 x 350 x 450 mm
- Weight: 26 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 1.65 kW

Bake-glazing, glossing, and gelatinising

- Digital operating and monitoring technology
- Digital temperature setting, rapid heating time
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Hose electrically heated up to spray gun
- Maintenance-free, reliable technology
- Easy-care
- No water bath
- Size W/H/D: 460 x 335 x 495 mm
- Weight: 40 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 3.5 kW

Bake-glazing, glossing, and gelatinising

- Digital operating and monitoring technology
- Digital temperature setting, rapid heating time
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Hose electrically heated up to spray gun
- Maintenance-free, reliable technology
- Easy-care
- No water bath
- Mobile
- Size W/H/D: 460 x 985 x 580 mm
- Weight: 40 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 3.5 kW

Gelatinising, flooding, bake-glazing and glossing

- Digital operating and monitoring technology
- temperature digitally adjustable
- Spray pressure manually variable
- Short heating time
- No temperature fluctuations
- No water bath
- Hose electrically heated up to spray gun
- Maintenance-free, reliable technology
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- Rapid-action coupling for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Size W/H/D: 700 x 1045 x 535 mm
- Weight: 118 kg
- Connection/power: 400 V / 50 Hz / 16 A
- Flow heater: 7 kW

Bake-glazing, glossing, and gelatinising

- Digital operating and monitoring technology
- Temperature digitally adjustable
- sSpray pressure manually adjustable
- No temperature fluctuations
- Short heating time
- No water bath
- Hose heated up to spray guns
- Maintenance-free, reliable technology
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- 2 rapid-action couplings for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Size W/H/D: 810 x 1225 x 580 mm
- Weight: 125 kg
- Connection/power: 230 V / 50 Hz / 16 A
- Flow heater: 3.5 kW

Gelatinising, flooding, bake-glazing and glossing

- Digital operating and monitoring technology
- temperature digitally adjustable
- Spray pressure manually adjustable
- Short heating time
- No temperature fluctuations
- No water bath
- Hose electrically heated up to spray gun
- Maintenance-free, reliable technology
- Process straight out of the BiB packaging
- Jelly completely emptied out of BiB
- 2 rapid-action couplings for comfortable changeover of „jelly ready-to-go“ and „bag in box“ containers
- Size W/H/D: 700 x 1045 x 535 mm
- Weight: 132 kg
- Connection/power: 400 V / 50 Hz / 16 A
- Flow heater: 10 kW

JELLY READY-TO-GO

Use our hygienic reusable container!
Alternative sizes:
200 kg or 500 kg

Gelatinising, flooding or bake-glazing directly out of the reusable container with the special jelly power pack developed for this purpose.



Product finishing
at the highest level!

Impress your customers
with a brilliant appearance!

Most modern technology such as heated hoses, high-powered flow heaters and electronic operating and monitoring technology enable processing of jellies at the highest quality levels.

Exact and economical processing of jelly without any damage of decoration.

Whether you are bake-glazing, flooding or glossing - consistent and clean spraying at constant temperatures ensures that your high-quality pastries will have a brilliant market presence.

