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Jelly Satellite TP / Growing Concept

Item: GSSATP+FE4900

Conveyorized system to apply pectin glaze on bakery items improving their aspect with a transparent shine and increasing the shelf life of the finished products. The system combines the Jelly Satellite TP glaze sprayer with the Growing Concept conveyor.

Key Features

- 16 in. or 24in. working width versions available as standard
- Product detection system
- Can be used with or without trays
- Polycord conveyor belt
- Speed control

Applications

Fruit pies, Danish, Cakes,...

Benefits

- Advantages of a conveyor system for increased production speed and consistency
- Possibility to delay investment

Options

Extra pump for spraying syrup

Technical Specifications

Working width: 16 in. or 24 in.
Height: 35.4 in.
Speed: 26 to 65 ft/ min.



Capacity: 0.5 kW
Voltage: 220V - 1 phase
Dimensions: 59 in. x tbd. x 38 in.