

Redefining pastry



Here comes *their* offer:

Jet series

Covering technique par excellence
Apricot and glaze at a high level.

The Frisch Jet series convinces with the finest finishing results at a high level. The Jet series comprises 5 finishing systems, so there is something for every size of operation.

In addition to the high-quality results in the premium range, our customers are convinced by the cost-effectiveness and easy handling in the daily "bakery routine".

All machines in the Jet series are designed so that all commercially available raw materials can be processed. No ties to raw material suppliers. They maintain their recipes - our machines spray them on - with the highest precision.

You can recognise premium fine baked goods by the fact that they still "turn on" your customers late at lunchtime and literally make their mouths water.

... because fresh simply tastes better - this is what we stand for with our name.

You have the choice between apricot **and** fondant lines in different sizes

Professional - Jet

- 2 x 35 Kg
- Apricot / Tart glazes
- Fondant



Midi - Jet

- 2 x 15 Kg
- Apricot glaze / cake glaze
- Fondant



Jetino - Jet

- 2 x 8 Ltr
- Apricot glaze / cake glaze
- Fondant



or "solo units" in various sizes.

Uno - Jet

- 1 x 35 Kg optionally
- Apricot glaze / cake glaze or
- Fondant



Solo - Jet

- 1 x 15 Kg optionally
- Apricot glaze / cake glaze or
- Fondant



Of course, you will receive all machines with hose and gun, so that you can start immediately.

The Jet series in detail:



Detailed views (may vary depending on model):

- Soft touch control
Clearly arranged control unit with many directly selectable functions. Temperature ranges adjustable.
- Hoses and guns can be cleaned comfortably and residue-free after use.
- Each boiler unit with its own control instruments for displaying air and material pressure.
- Pressure and material regulators secured against unintentional adjustment.
- Easy and quick change of hoses. Secure bayonet locks.
- Compressed air toggle switch for rapid pressure build-up in the boiler.
- Operating lever for quick and easy setting of all operating states such as operation, cleaning, off.
- Safety first - pressure vessel safety device with bracket and pressure relief valve. Additional quick release pressure switch.
- Housing made of baker-friendly, robust V2A steel
- Easy-to-clean design of all housing parts
- Rubber seal with sealing lip - automatically seals reliably when compressed air is supplied.
- Encapsulated electrics in splash-proof housing.
- Low-maintenance and service-friendly design. All components are clearly arranged and easy to reach.

The Jet series in practice

Over 30 years of bakery experience have gone into the Jet series. Built from practical experience for robust everyday use in the bakery. Reliability in everyday baking and precision in handling are the things that really matter.

With the Jet series, we support you in turning fine baked goods into pre-mium fine baked goods through refinement. You should not be satisfied with less.

Frisch Spritzmatic - your partner in the bakery.

Jet - Series:



- Apricot spray gun with easily changeable nozzle. Good handling during application.
- Fondant gun for flat icing or filleting. Easy and quick changeover. Adjustable compressed air supply. Good handling during application.
- Sufficiently large material containers for quick working through without having to refill.
- Separate heating circuits for material-independent processing of raw materials.
- All commercially available raw materials can be processed. Independence from suppliers in the selection of raw materials.
- Easily adjustable parameters for perfect processability of the raw materials.
- No need to empty the containers every day.
- Easy and efficient cleaning possibility with water / air system.
- Low space requirement - ideal even in the small bakery.
- Clearly arranged components from renowned manufacturers. Service-friendliness goes without saying.

Dimensions and technical data:

	Dimensions :	Weight :	Power consumption :
Jetino - Jet :	600x600x1120 mm	105 kg	380 V, 16 A, 2 x 3 Kw
Midi - Jet :	830x680x1300 mm	120 kg	380 V, 16 A, 2 x 3 Kw
Professional - Jet :	700x640x1200 mm	220 kg	380 V, 32 A, 1 x 6 Kw, 1 x 9 Kw
Solo - Jet :	690x570x600 mm	85 kg	380 V, 16 A, 1 x 3 Kw
Uno - Jet :	800x630x980 mm	137 kg	380 V, 16 A, 1 x 9 Kw

Container capacity:

Jetino - Jet :	2 x 8 litres	(optional 3rd container possible)
Midi - Jet :	2 x 15 kg	
Profi - Jet :	2 x 35 kg	
Solo - Jet :	1 x 15 kg	
Uno - Jet :	1 x 35 kg	

Hand-held spraying machines for high demand

The Jet series is divided into the manual spraying machines and the heating machines which can function both as manual spraying machines and as heating machines for a conveyor system. For larger quantities, the Jet heating machines are already the first building block for a future conveyor system.



Combino-Jet Apricot



Combino-Jet fondant



Combino-Jet cake glaze

Heating

machines:

Combino-Jet

- Approx. 80 ltr. capacity
- 680x720x800 mm, 140 kg, 380 V, 9 Kw
- Soft touch control
- Permanent heat monitoring
- Double diaphragm pump
- Fast, contactless material heating
- Permanent water injection for always consistent material consistency

Combino cast iron

- Approx. 80 ltr. capacity
- 680x720x800 mm, 140 kg, 380 V, 9 Kw
- Soft touch control
- Permanent heat monitoring
- Double diaphragm pump
- No heat break-off when flooding gate castings
- 2-temperature control

All heating machines are designed to be service-friendly:

- Clear structure, good accessibility
- Encapsulated electrics in own module
- Low maintenance

All electrical parts are housed in splash-proof switch boxes (IP69k - protected). The system can be cleaned quickly and easily with a hot water hose in the wet cell.