







FOOD SPRAY FAMILY

Professional Food spraying and chocolate melting equipment



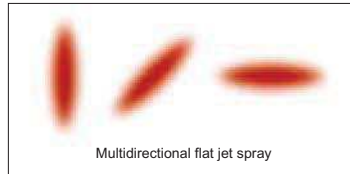
THE KREA SWISS FOOD SPRAY PRODUCT RANGE

| | |
|--|---|
| <p>Multi Purpose</p>  | <p>The multiSPRAY:</p> <p>Our most versatile all rounder. The chefs` favourite for applying egg, oil, butter, glaze, fondant, chocolate mix, marinades and sauces etc. Bakers love it for the ease of greasing baking sheets & tins.</p> <p>Main Users: chefs, bakers Viscosity*: max 80 DIN/sec Delivery Rate*: 250g/min (water)</p> |
| <p>For Volume</p>  | <p>The volumeSPRAY:</p> <p>For higher volume spraying of medium to thick materials from a much larger container. Widely used for egg and glaze. Larger piston capacity than the multiSPRAY - too powerful for light oils.</p> <p>Main Users: larger production areas Viscosity*: max 100 DIN/sec Delivery Rate*: 350g/min (water)</p> |
| <p>For Oils</p>  | <p>The oilSPRAY:</p> <p>Designed for spraying thin to medium materials such as oil and water. Configured to deliver a volume of as low as 80g/min. Lighter, quieter and minimal overspray compared to more powerful guns.</p> <p>Main Users: fast food, pizza, bakery Viscosity*: 18-36 DIN/sec Delivery Rate*: 80-140g/min</p> |
| <p>For Chocolate</p>  | <p>The hotCHOC:</p> <p>This innovative heated chocolate sprayer has been designed specifically to spray a warm mixture of 50% chocolate & 50% cocoa butter: finishing, velvet, moulds, speckling pralines, cakes etc. Heating & insulation reduces nozzle clog.</p> <p>Main Users: chocolate artisans & pastry chefs Viscosity*: 20-28 DIN/sec Delivery Rate*: 120-200g/min</p> |
| <p>Less Mess</p>  | <p>The sprayBOX:</p> <p>Limits spread of spray, reduces cleaning. Simple to assemble and large enough to rotate a standard baking tray inside. Saves space and money compared to an industrial built in spraying unit. Swiss quality, hand made metal base & frame. Light reflecting & easy to clean fabric.</p> <p>Main Users: all spray gun users</p> |
| <p>The chocMELTER: (6kg and 20kg versions)</p> | |
| <p>Gentle, fast reacting control of your chocolate melting, tempering and warming.</p> <p>Our growing range of chocolate warmers combine innovative heat & control technologies with a lightweight, space saving, energy efficient & easy to carry design. Thanks to the sensor being located in the chocolate, you can be assured of much more accurate temperature control of standard systems which measure the air void below the vat. Our direct & air warming design which applies heat from 5 sides rather than just below melts up to 3x faster than competitors and only needs as little as 20% of the power! Comes with container (with handles) & lid as standard. Arguably the "best value for money" chocolate melter on the market - and they are SWISS MADE!</p> | |
| <p>NEW</p> <p>For Chocolate</p>  | <p>cM6 & cM20</p> <p>6kg (5.5l) chocMELTER – for smaller batches Only 50W and melts 6kg of chocolate as quickly as 2,5 hours. (Competitors need up to 250W / 8 hours)</p> <p>20kg (18l) chocMELTER – for large volumes Incredibly, it needs only 100W to melt almost 20kg of chocolate in as little as 3 hours!</p> |

The multiSPRAY Main Features



- **Strong**
Robust and easy to clean.



Spray directly from large volume container using the suction tube extension



Hygienic

Unique service screw allows you to detach the electric & mechanic components - the rest can go in the dishwasher.

Flat jet nozzle

Ideal for spraying surfaces such as baking trays.



- **Adjustable material flow**
Saves material consumption.

Ergonomic

Handheld for comfortable operation.

Bent nozzle extension

Enables spraying at angles.

700ml screw top container

Need to change different materials?
Just take another container.
Suitable for refrigerator and microwave (to 80°C).



| Technical Specifications: | multiSPRAY |
|----------------------------|--------------------|
| Voltage | different versions |
| Performance | 60 W |
| Viscosity max | 80 DIN/sec. |
| Delivery rate max. (Water) | 250 g/min |
| Piston | Stainless steel |
| Pump cylinder | tungsten carbide |
| Container capacity | 700 ml |
| Cable length | 1,8 m |
| Net weight aprox..* | 1,3 kg |
| Origin | Switzerland |

* without accessories



| Technical Specifications: | volumeSPRAY |
|----------------------------|----------------------------|
| Voltage | different versions |
| Performance | 90 W |
| Viscosity max | 100 DIN/sec. |
| Delivery rate max. (Water) | 350 g/min |
| Piston | tungsten carbide |
| Pump cylinder | tungsten carbide |
| Container capacity | 700 ml (suction tube ext.) |
| Cable length | 1,8 m |
| Net weight aprox..* | 1,7 kg |
| Origin | Switzerland |

* without accessories