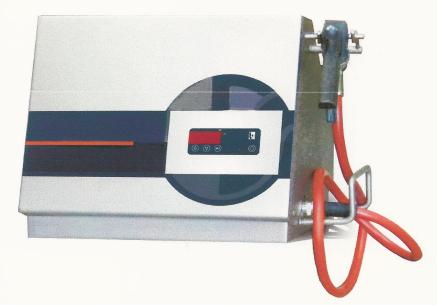
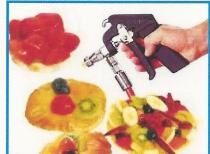


## **HARVEST CORPORATION**

## **JELLY & GLAZE SPRAYER**



GIVING YOU THE PERFECT APPLICATION EACH TIME



#### **OUR STRENGTH IS IN OUR TEAM**

Team spirit and absolute customer orientation have made our business one of the market leaders in our industry over the last 25 years. As a medium sized company, we have established ourselves as a well-known supplier of baking equipment in Canada and the USA.

Our team of experienced specialists from the baking industry guarantees practical and efficient production concepts.

We will be happy to advise you on any questions relating to our broad range of equipment

Your Harvest team.

### The benefits of the Jelly Sprayer at a glance:

- · digital readout
- maintenance-free technology
- · rapid heat-up time
- no fluctuations in temperature
- no water bath required
- hose heated right up to the spray gun
- stonger heating
- stainless steel execution
- · with a special dry running heater

# Jelly Sprayer Table Model

#### **GLAZER SPECIFICATIONS:**

Power Supply: 208 volts / 1 phase

Frequency: 60 Hz

Dimensions: Length: 335 mm

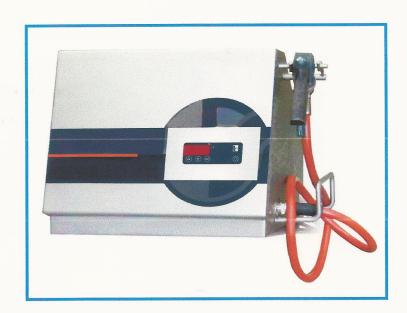
Width: 460 mm

Height: 495 mm Weight: 40 kg **Spraying pressure:** set to 2.8 and cannot be changed

#### Temperature:

Transport and Storing: +2 to +50°C

Operation: +2 to +50°C



#### In HACCP - conformity execution

The above specifications are subject to change without notice.

#### For more information, please contact:

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