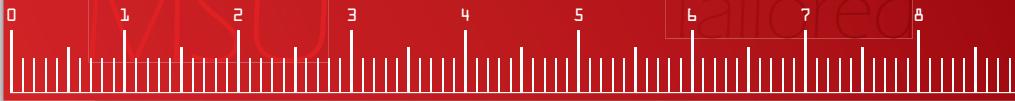


MSU

Manual spray unit



Compelling arguments:

- Very economic on release agent
- Precise dosage of application quantity possible
- Film evenly distributed over the entire surface
- For all conventional release agents and cutting oils
- Easy to use, low-maintenance and easy to clean
- Compact design for mobile operation
- Complies with current hygiene standards

Proven uses:

- Baking and moulded trays, trays for ladyfingers
- For all release agents and cutting oils in a fluid and medium viscosity range
- Specially designed for use in small businesses

PRECISMA
CUSTOMIZED MACHINES
spraying



Innovative machine design

Flexible, practical and hygienic – the new mobile manual spraying unit has been specially designed for use in medium-sized and small bakery businesses. Allows quick, economical and easy oiling of all standard baking and moulded trays, including trays for ladyfingers. With its advanced engineering design, the Precisma MSU is the equal of any industrial machine.

The MSU manual spraying unit is easy to move between work stations. A specially adapted Airmix nozzle ensures economical and even application of release agent which is also easy to manage. The pressure vessel needed to pump the mix can also be ordered with the oiling unit, as desired. The unit can handle just about all release agents and cutting oils that are commercially available.

Efficient release agent application

- With Airmix nozzles specially adapted for the food industry
- Oil quantity can be accurately set via adjusting screws
- Virtually no spray mist

Technical specifications:

- Release agent: viscosity: 50 – 150 mPas
- Compressed air: 6 bar, for food, oil-free, dry
- Design: CE standard
- Release agent container: Standard or specially supplied drum system

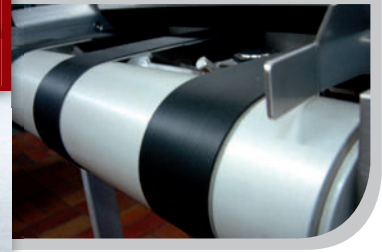
Standard equipment:

- Hygienic design
- Easy to clean
- Wheeled frame made of stainless steel
- Technical documentation in German language
- CE marking



Innovative Accessories

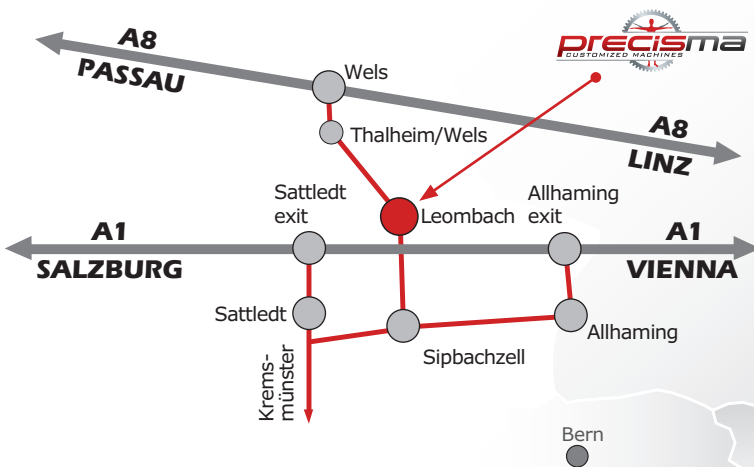
To achieve perfectly coordinated production processes, our machines for the food industry can be supplemented with some ingenious accessories. For example, we can also offer our customers handling plants such as conveyors, reversal systems and stacking machines.



The partner you can rely on for tailored solutions

Tailored manufacture of machines in the field of bakery engineering is our strength. You will not find many standard solutions in production with us, as our systems are specially configured to each customer's requirements. A young dynamic business with highly qualified staff, we have a production area of in excess of 600 m² for the manufacture of our machines using the latest technology. Our own design and development department ensures that we are constantly developing our products.

From initial budgeting, through system specification, consultancy, conception, design and manufacture, right through to commissioning, we can offer you a turnkey solution. Accurate technical documentation and professional on-site servicing are, of course, included. For years, many satisfied customers from every corner of Europe have been opting for our flexibility, capacity for innovation and expertise in solving problems.



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