Shop Glazing System
REVOLUTION

Glaze donuts quickly and perfectly

Shop Glazing System REVOLUTION

- in less than 1 minute from a semi-finished product to a glazed donut
- defrost frozen donuts (60 g) in 20-30 seconds
- in-shop system is as easy as pie
- decorate donuts in various styles with very little effort
- clean and hygienic working
- defrost and glaze in one work step
- frozen products are fed directly to the oven
- no slow defrosting and related risks
- small container for flexible work with different glazing materials
- flexible in positioning

Infrared oven ITES – benefit fully from infrared baking

- rapid response time to customer requirements
- bake also other snacks – like pizza slices, pretzels, bread rolls and much more – in record time
  - save up to 70% of process time with the ITES
- less moisture loss during baking
- higher baked product weight and longer freshness
- easy operation via touch control with storable programmes
- fulfils the NSF hygienic standard
- size of holding surface: 30 x 30 cm
- wire mesh belt with non-stick coating
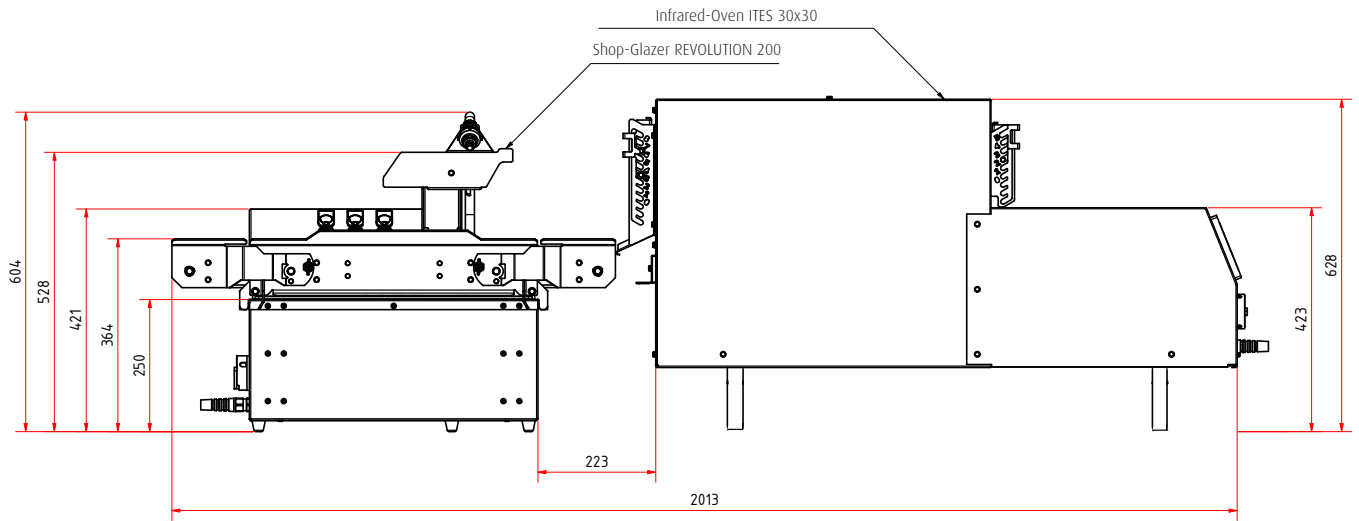- maximum product height: 80 mm

Shop glazer

- small and efficient table solution
- no splattering, keeps the environment clean
- flexible thanks to small glaze container
- easy to clean
- donuts can be variously decorated
- filling capacity of approx. 21 litres of glazing material

Freezing cabinet

- hygienic storage of the ready-to-glaze donuts
- hence less need for cleaning than conventional defrosting cabinets
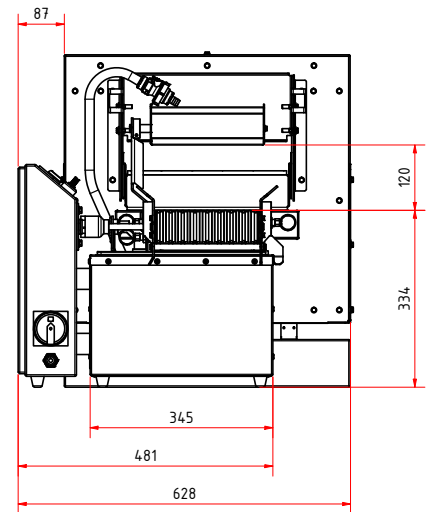- compatible with any freezing cabinet, cabinet is independent from the oven and glazer

Infrared-Oven ITES 30x30

Shop-Glazer REVOLUTION 200

TECHNICAL DATA

Oven

Length	1197 mm
Width	540 mm
Height	610 mm
Large holding surface	30 x 30 mm
Max. product height	80 mm
Weight	approx. 95 kg
Voltage/Power	230 V/N/PE/50 Hz, 3,4 kW/15 A

Glazer

Length	838 mm
Width	524 mm
Height	604 mm
Weight	approx. 43 kg
Voltage/Power	230 V/50 Hz/1-Phasig/1800 W
Filling quantity	approx. 21 litre