

### **bazz**.50

Enjoy working with the quickly ready-to-use bazz.50

The **bazz.**50 is a spraying machine with a built-in compressor and pump. Super handy, plug in and get started!

**Dazz**.50

**bazz**.pro

- → Only electricity needed
- → Easy to clean
- → Undercarriage (option)





### **bazz**.10/30

Two identical sprayers; only the content of the pressure vessels differs. Which one do you prefer?

The **bazz**.10 has a 10 liter pressure vessel and the **bazz**.30 a 30 liter pressure vessel. The pressure vessel comes with a set of hoses with pressure regulator, pressure gauges and a spray gun. Filling is very fast because the top can be opened.

- → Quickly fillable
- → Simple & robust
- → Undercarriage (option)



The perfect match between two Dutch manufacturers of bakery machines and bakery ingredients results in seamlessly connected production systems for you as today's baker! Discover the power of collaboration: BAKON Food Equipment and Zeelandia are totally baz:





## bazz.

# Egg wash

→ Traditional & industrial

### **bazz**.40

CHECK bazz.pro

Choose the compact bazz.40 for effortless spraying of glazes with perfectly shiny products as a result.

Indispensable in every bakery.

Are you looking for a user-friendly spraying machine that is quickly ready for use? Choose the **bazz.**40 and spray straight from the package! This tabletop model with spray gun saves you time and works hygienically.

- → Spraying straight from the package
- → Undercarriage (option)
- → Very effectual



→ Adjustable per disc→ Cooled container (option)

→ Versatile power machine

**bazz**.600

Shine your products with the fully automatic bazz.600.

The fast spinning discs apply an even amount of glaze to your products with minimal overspray and without unnecessary loss of product (re-use of spray mist).



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- Stanleyweg 14462 GN GoesThe Netherlands
- +31 113 244 355
- © +31 6 15 95 35 29
- www.bazz.pro







scan the code ∠



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