bazz.150

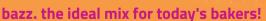
A good start is half the work! Discover the bazz.150 and start your baking process with perfectly greased baking tins, baking tins and baking trays.

With this high-quality industrial greasing machine with a specially developed adjustable nozzle, you are able to spray a thin layer of release agent. The **bazz.** 150 offers you a fast, clean and product-saving greasing process.

- → With automatic conveyor
- → 4 to 6 nozzles
- → Prevents waste







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.

Greasing machines

→ Industrial



→ On C-frame and easy to move

- → With 4, 6 or 8 nozzles
- → Easy to use

space for the pressure vessel.

OPTION

- → Available with:
 - an automatic filling system
 - a fully automatic extraction unit

bazz.100

Place the bazz. 100 on an existing conveyor and you will have a fully

> The **bazz.**100 is a simplified version of the **bazz.**200 and can be build on existing conveyors. Standard equipped with 4 nozzles.

- → 4 nozzles
- → Fully automatic
- → Full-fledged production

→ CHECK bazz.pro/bazz-100





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scan the code ∠





bazz. **BAKON and Zeelandia,** the ideal mix!