









FOOD SPRAY FAMILY

Professional Food spraying and chocolate melting equipment



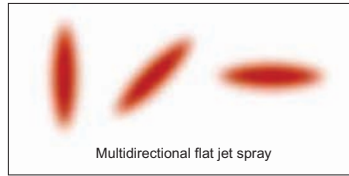
THE KREA SWISS FOOD SPRAY PRODUCT RANGE

<p>Multi Purpose</p> 	<p>The multiSPRAY:</p> <p>Our most versatile all rounder. The chefs` favourite for applying egg, oil, butter, glaze, fondant, chocolate mix, marinades and sauces etc. Bakers love it for the ease of greasing baking sheets & tins.</p> <p>Main Users: chefs, bakers Viscosity*: max 80 DIN/sec Delivery Rate*: 250g/min (water)</p>
<p>For Volume</p> 	<p>The volumeSPRAY:</p> <p>For higher volume spraying of medium to thick materials from a much larger container. Widely used for egg and glaze. Larger piston capacity than the multiSPRAY - too powerful for light oils.</p> <p>Main Users: larger production areas Viscosity*: max 100 DIN/sec Delivery Rate*: 350g/min (water)</p>
<p>For Oils</p> 	<p>The oilSPRAY:</p> <p>Designed for spraying thin to medium materials such as oil and water. Configured to deliver a volume of as low as 80g/min. Lighter, quieter and minimal overspray compared to more powerful guns.</p> <p>Main Users: fast food, pizza, bakery Viscosity*: 18-36 DIN/sec Delivery Rate*: 80-140g/min</p>
<p>For Chocolate</p> 	<p>The hotCHOC:</p> <p>This innovative heated chocolate sprayer has been designed specifically to spray a warm mixture of 50% chocolate & 50% cocoa butter: finishing, velvet, moulds, speckling pralines, cakes etc. Heating & insulation reduces nozzle clog.</p> <p>Main Users: chocolate artisans & pastry chefs Viscosity*: 20-28 DIN/sec Delivery Rate*: 120-200g/min</p>
<p>Less Mess</p> 	<p>The sprayBOX:</p> <p>Limits spread of spray, reduces cleaning. Simple to assemble and large enough to rotate a standard baking tray inside. Saves space and money compared to an industrial built in spraying unit. Swiss quality, hand made metal base & frame. Light reflecting & easy to clean fabric.</p> <p>Main Users: all spray gun users</p>
<p>The chocMELTER: (6kg and 20kg versions)</p>	
<p>Gentle, fast reacting control of your chocolate melting, tempering and warming.</p> <p>Our growing range of chocolate warmers combine innovative heat & control technologies with a lightweight, space saving, energy efficient & easy to carry design. Thanks to the sensor being located in the chocolate, you can be assured of much more accurate temperature control of standard systems which measure the air void below the vat. Our direct & air warming design which applies heat from 5 sides rather than just below melts up to 3x faster than competitors and only needs as little as 20% of the power! Comes with container (with handles) & lid as standard. Arguably the "best value for money" chocolate melter on the market - and they are SWISS MADE!</p>	
<p>NEW</p> <p>For Chocolate</p> 	<p>cM6 & cM20</p> <p>6kg (5.5l) chocMELTER – for smaller batches Only 50W and melts 6kg of chocolate as quickly as 2,5 hours. (Competitors need up to 250W / 8 hours)</p> <p>20kg (18l) chocMELTER – for large volumes Incredibly, it needs only 100W to melt almost 20kg of chocolate in as little as 3 hours!</p>

The multiSPRAY Main Features



- **Strong**
Robust and easy to clean.



Spray directly from large volume container using the suction tube extension



Hygienic

Unique service screw allows you to detach the electric & mechanic components - the rest can go in the dishwasher.

Flat jet nozzle

Ideal for spraying surfaces such as baking trays.



- **Adjustable material flow**
Saves material consumption.

Ergonomic

Handheld for comfortable operation.

Bent nozzle extension

Enables spraying at angles.

700ml screw top container

Need to change different materials?
Just take another container.
Suitable for refrigerator and microwave (to 80°C).



Technical Specifications:	multiSPRAY
Voltage	different versions
Performance	60 W
Viscosity max	80 DIN/sec.
Delivery rate max. (Water)	250 g/min
Piston	Stainless steel
Pump cylinder	tungsten carbide
Container capacity	700 ml
Cable length	1,8 m
Net weight aprox..*	1,3 kg
Origin	Switzerland

* without accessories



Technical Specifications:	volumeSPRAY
Voltage	different versions
Performance	90 W
Viscosity max	100 DIN/sec.
Delivery rate max. (Water)	350 g/min
Piston	tungsten carbide
Pump cylinder	tungsten carbide
Container capacity	700 ml (suction tube ext.)
Cable length	1,8 m
Net weight aprox..*	1,7 kg
Origin	Switzerland

* without accessories

KREA SWISS PROFESSIONAL SPRAYING SOLUTIONS ARE DESIGNED TO WORK WITH A RANGE OF DIFFERENT MATERIALS

Produced in Switzerland, KREA Swiss products are renowned for their reliability: a result of their engineering, component quality and 100% testing before leaving the factory. They are packed with quality features and are designed specifically for the professional user. Those components in contact with food are certified as food safe. The sprayers are also easy to take apart for thorough hygienic cleaning.

Our expanding range of food preparation spraying solutions provide bakers, chefs, fast food chains and chocolate artisans with a range of products that allow them to work quickly and efficiently, saving time and reducing material waste.

For more information about our existing professional product range or to discuss the development of a new spray related product to solve your issue, please contact us.

View videos of the products in action at:

<https://www.KreaSwiss.com/en/professional-food-sprayer-guns>



KREA Swiss customers range from the smallest to the largest food industry professionals

“Unilever Chefmanship Centres use the Combi Phase Food Sprayer for efficient spraying of oils and butter fats. We’ve recommended it to customers in different countries for years.”

Dirk Rogge, Head of Culinary Counselling, Unilever, Germany

“A very innovative culinary process for all my gourmet production. I use it for the glazing of roasts, flavouring and spraying egg wash.”

Chandan Bandyopadhyay, Chef, Causal Reverie, India

“We use the gun to spray a wide range of coatings on to our cereal products. Our staff have come to rely on the gun to spray material we could not handle before.”

Nigel Creyke, Operations Director, The Brecks Company, UK

“Using the KREA Swiss spray guns saves production time and reduces cost significantly. My team and I cannot do without them!”

Thomas Fahr, Executive Chef, Frankfurt Marriott Hotel, Germany



“The new KREA Swiss hotCHOC is the icing on any cake.”

Martin Chiffers,
International Pastry Consultant & UK Pastry
World Cup Team President, UK

Customers include:

HERSHEY'S

Marriott

TESCO

REWE

COMPASS
GROUP

Dawn
FOOD PRODUCTS, INC.

Unilever

HYATT
REGENCY

PEPSICO

Hilton

MIGROS

Contact our local dealer:

About KREA Swiss

Founded in 1946 by Mr Theo Krebs, we are a high quality Swiss manufacturer of professional spraying solutions for the food preparation and textile production industries. Our growing range of innovative products is designed to make the lives of small to medium businesses easier and save them money. In 2015 we consolidated our various trading names (KREBS, Theo KREBS AG and KREBS Switzerland) to the current KREA Swiss AG.



Buy online at the KREA Swiss web shop. Delivery by our local resellers where possible. www.KreaSwiss.com

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