

# PROFESSIONAL FOOD SAFE SPRAYING INNOVATIONS



**Easily Sprays  
Chocolate!**



Vigdis Rosenkilde  
Chocolatier, Norway







- Oil
- Butter fat
- Marinade
- Sauces
- Egg wash
- Water
- Chocolate
- Glaze
- Jelly
- Jam



**FOOD SAFE SPRAYING - THIN OR THICK - COLD OR HEATED**



# THE KREA SWISS FOOD SPRAY PRODUCT RANGE

<p><b>Multi Purpose</b></p> 	<p><b>The multiSPRAY:</b></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 &amp; tins.</p> <p><b>Main Users:</b> chefs, bakers      <b>Viscosity*:</b> max 100 DIN/sec      <b>Delivery Rate*:</b> 260g/min (water)</p>
<p><b>For Volume</b></p> 	<p><b>The volumeSPRAY:</b></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><b>Main Users:</b> larger production areas      <b>Viscosity*:</b> max 140 DIN/sec      <b>Delivery Rate*:</b> 350g/min (water)</p>
<p><b>For Oils</b></p> 	<p><b>The oilSPRAY:</b></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><b>Main Users:</b> fast food, pizza, bakery      <b>Viscosity*:</b> 18-36 DIN/sec      <b>Delivery Rate*:</b> 80-140g/min</p>
<p><b>For Chocolate</b></p> 	<p><b>The hotCHOC:</b></p> <p>This innovative heated chocolate sprayer has been designed specifically to spray a warm mixture of 50% chocolate &amp; 50% cocoa butter: finishing, velvet, moulds, speckling pralines, cakes etc. Heating &amp; insulation reduces nozzle clog.</p> <p><b>Main Users:</b> chocolate artisans &amp; pastry chefs      <b>Viscosity*:</b> 20-28 DIN/sec      <b>Delivery Rate*:</b> 120-200g/min</p>
<p><b>Less Mess</b></p> 	<p><b>The sprayBOX:</b></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 &amp; frame. Light reflecting &amp; easy to clean fabric.</p> <p><b>Main Users:</b> all spray gun users</p>
<p><b>The chocMELTER: (6kg and 20kg versions)</b></p>	
<p><b>Gentle, fast reacting control of your chocolate melting, tempering and warming.</b></p> <p>Our growing range of chocolate warmers combine innovative heat &amp; control technologies with a lightweight, space saving, energy efficient &amp; 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 &amp; 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) &amp; lid as standard. Arguably the "best value for money" chocolate melter on the market - and they are SWISS MADE!</p>	
<p><b>NEW</b></p> <p><b>For Chocolate</b></p> 	<p><b>cM6 &amp; cM20</b></p> <p><b>6kg (5.5l) chocMELTER – for smaller batches</b> Only 50W and melts 6kg of chocolate as quickly as 2,5 hours. (Competitors need up to 250W / 8 hours)</p> <p><b>20kg (18l) chocMELTER – for large volumes</b> Incredibly, it needs only 100W to melt almost 20kg of chocolate in as little as 3 hours!</p>



**"My new favourite toy, I've been spraying everything. Everyone should have one"**

*Ruth Hinks*  
Owner **CocoaBlack**  
UK World Chocolate Master  
UK Confectioner of the Year

## The hotCHOC Main Features



### The hotCHOC is a Heated & Insulated Warm Chocolate Spray Gun

It has been designed specifically in close collaboration with Barry Callebaut (UK) to spray a mixture of 50% chocolate / 50% cocoa butter at a temperature range of 28°C-35°C (82°F-95°F), however, it can also be used with different materials/temperatures than those recommended such as; cocoa butters, glaze or other low viscosity materials - performance and results will vary.

The special heating unit and insulation sleeve encasing the nozzle keeps the chocolate fluid and the container insulation slows down the materials rate of cooling. The 40W power settings and nozzle & piston sizes enable a thin layer of material to be sprayed, with minimal overspray or noise compared to other sprayers and air brush systems.

This purpose built, hand-held, electric chocolate sprayer can be used for **Final Coverings, Prepping Moulds, Speckling Pralines, the Velvet Effect, adding Decoration or Thick Layers to Cakes**, etc. This is a 'must have' tool for any professional chocolatier, artisan or pastry chef.

- No clogged nozzles - The Heating Unit and Insulation Sleeve avoids the need to reheat with a hot air gun!
- Work for up to an hour without needing to reheat the container due to the Insulation Sleeve.
- Simple, reliable and easy to use - no compressed air needed.
- This reduced power setting also allows you to create wonderful 'velvet' effects without blasting your masterpiece off the table.

Each hotCHOC comes with a 550ml Container, Bent Nozzle Extension, Nozzle-Heating Unit, Container & Heating Unit Insulation Sleeves and a Round-Jet-Nozzle R6.

# 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](http://www.KreaSwiss.com)

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