







<p>Multi Purpose</p> 	<p>The multiSPRAY (LM25):</p> <p>Our most versatile all rounder. The Chefs` favourite for applying egg, oil, butter, glaze, fondant, chocolate mix, marinades and sauces etc. With 60 Watts of power, bakers and chefs love it for the ease of greasing baking sheets & tins, and spraying butter etc. It comes with R6 round & F7 flat nozzles, a bent nozzle extension and a 700ml container. Ideally used with the sprayBOX.</p> <p>Main Users: chefs, bakers Viscosity*: max 80 DIN/sec Delivery Rate*: 250g/min (water)</p>
<p>For Volume</p> 	<p>The volumeSPRAY (LM45):</p> <p>For higher volume spraying of medium to thick materials directly from your own larger container. Widely used for egg and glaze. It has a larger piston capacity than the multiSPRAY and is rated 90 Watts. Important- it is too powerful for light oils!! In addition to the suction extension tube, it also comes with R8 round & F7 flat nozzles, a bent nozzle extension and a 700ml container.</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 (LM2):</p> <p>Designed for spraying thinner materials such as oil and water, it can deliver a volume of as low as 80g/min. It is lighter and quieter with reduced overspray compared to more powerful guns. Important- it is not suitable for thicker liquids such as glaze or egg wash!! Comes with an R4 nozzle, a bent nozzle extension, 2x 550ml containers with 1 lid and has a 30 Watt power rating.</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 (LM3):</p> <p>This innovative heated chocolate sprayer has been designed specifically to spray a warm mixture of 50% chocolate & 50% cocoa butter at 28-35C: ideal for finishing, velvet/frozen effects, moulds, speckling pralines, cakes etc. Heating & insulation avoids nozzle clog. It also includes an R6 round nozzle, a bent nozzle extension and a 550ml container. For pure cocoa butter, buy the optional R4 nozzle. Needing only 40 Watts, it is precise and benefits from minimal overspray.</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 sprayed materials thereby reducing cleaning needs. 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 60W and melts 6kg of chocolate as quickly as 3 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 6 hours!</p>