

GEL-TOP® JELLYSPRAYING MACHINE

Flavour and presentation are the key words to successful pastry. Successful pastry is often creative pastry, distinguished by quality craftsmanship and the use of finest ingredients and best equipment. With the use of the unique Gel-Top machine perfect pastry can be transformed, with its attractive layer of jelly, into perfectly presented and delicious product. Thus an attractive finishing touch with a layer of jelly is a very convincing purchasing impulse. Unfortunately, in many bakeries this is still a very labour-intensive and timeconsuming job, one often pays too little attention to this lovely finish. Fortunately this will end.

THE GEL-TOP; EASY AND ATTRACTIVE

The new Gel-Top of Willemse & van Engelen is the solution for every bakery. This unique jellyspray makes short work of all possible obstacles you can possibly have while working with jelly. This fantastic machine will end all disadvantages of both working by hand or working with other existing machines.

WITH THE GEL-TOP YOU WILL GET AN UNKNOWN SKILFUL AID IN YOUR BAKERY

ALWAYS AVAILABLE AND READY FOR USE . . .

The Gel-Top is very convenient and easy to use. It is constructed totally based on ergonomics. Due to its compact design, when not in use, it can be easily moved on its solid swivelling wheels and stored in a small space. The Spraying Pistol is situated so that it may be used comfortably at worktop height. The pioneering technology of the Gel-Top ensures a perfect, uniform result.

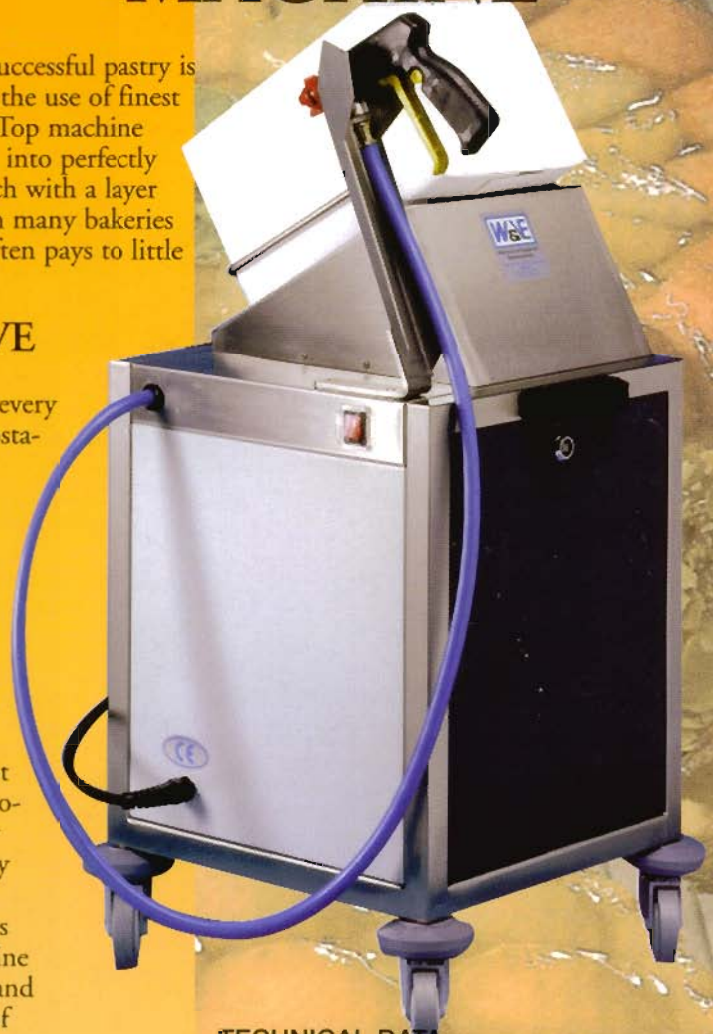
The adjustable, thermostatic controls enable the operator to use the machine on demand and, due to its sanitary and hygienic design, being constructed of stainless steel, it is very easy to keep clean.

FOR THE BEST RESULT . . .

The Gel-Top has a choice of quickly interchangeable nozzles that permits multiple applications of gel. The volume of jelly and pressure are simultaneously adjustable with a quick release for connection to another "bag-in-box", enabling continuous application of jelly. The Gel-Top is also equipped with an electrically heated tube to keep the jelly to the required optimum temperature up to the nozzle of the pistol. This ensures a more efficient and hygienic operation, there being no necessity to immerse the tube in hot water as previously required.

JUST WHAT YOU NEED . . .

Due to the unique design of the Gel-Top, jelly can be applied with the utmost precision and the air-tight closure of the contents allows the jelly to be heated on demand, ensuring economical use of jelly and preventing any



TECHNICAL DATA

- Meets all European requirements for safety and environment.
- Power requirement: 220/240 volt, with options for alternative power requirements on request.
- Heating capacity: 2000 Watt.
- Maximum filling capacity of built-in container: 7 litres
- Dimensions (l x h x w): 420 x 700 x 400 mm



The sloping attachment enables the complete volume of jelly to be utilised.

Another outstanding feature of Gel-Top is its specially developed and patented Velocity Clutch which ensures the quick, hygienic and air-tight connection to the built-in container or





JELLYSPRAYING MACHINES

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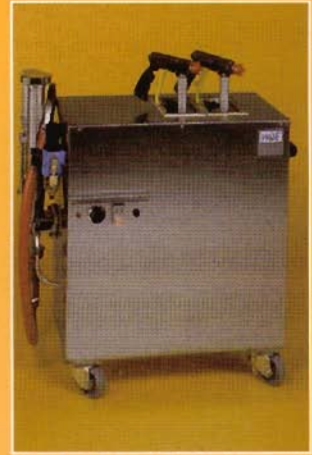
Besides the Gel-Top, Willemse & van Engelen also supply a number of other Jelly Spraying Machines for special applications larger and/or industrial use and, if necessary, can be adapted for specific requirements and industrial circumstances.

OTHER MACHINES



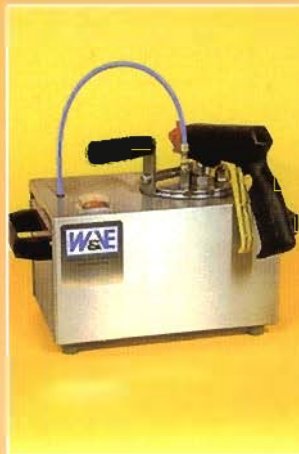
MICRO DUO

- Dimensions (l x h x w)
580 x 380 x 790 mm
- Power requirements
220/240 Volt
- Maximum filling capacity:
2 x 3,5 litres
- Heating capacity: 2.000 Watt



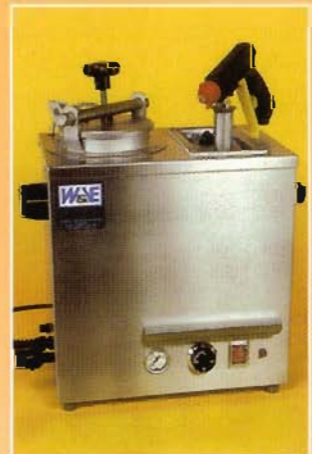
MACRO GEL (high capacity)

- Dimensions (l x h x w)
810 x 355 x 940 mm
- Power requirements
380/400 Volt, 16 Amp.
- Maximum filling capacity:
unlimited
- Heating capacity: 9.000 Watt



JELLY BOY

- Dimensions (l x h x w)
360 x 230 x 300 mm
- Power requirements
220/240 Volt
- Maximum filling capacity:
1 litre
- Heating capacity:
350 Watt



PICOLO FRIO 3,5 / PICOLO 1,6

- Dimensions (l x h x w)
460 x 270 x 530 mm
430 x 270 x 450 mm
- Power requirements
220/240 Volt
- Maximum filling capacity:
3,5- 1,6 litres
- Heating capacity: 2.000 Watt

MORE INFORMATION?

Call the inventors of the Jelly Spraying Machine
 Willemse & van Engelen or our dealer: