



Enjoy working with the quickly ready-to-use bazz.50

The **bazz.**50 is a spraying machine with a built-in compressor and pump. Super handy, plug in and get started!

- → Only electricity needed
- → Easy to clean
- → Undercarriage (option)





bazz.10/30

Two identical sprayers; only the content of the pressure vessels differs.

Which one do you prefer?

The **bazz**.10 has a 10 liter pressure vessel and the **bazz**.30 a 30 liter pressure vessel. The pressure vessel comes with a set of hoses with pressure regulator, pressure gauges and a spray gun. Filling is very fast because the top can be opened.

- → Quickly fillable
- → Simple & robust
- → Undercarriage (option)



bazz. the ideal mix for today's bakers!

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 bazz.



bazz.

Egg wash

→ Traditional & industrial

bazz.40

of glazes with perfectly shiny products as a result. Indispensable in every bakery.

Are you looking for a user-friendly spraying machine that is quickly ready for use? Choose the **bazz.**40 and spray straight from the package! This tabletop model with spray gun saves you time and works hygienically.

→ Spraying straight from the package







→ Adjustable per disc → Cooled container (option)

→ Versatile power machine

bazz.600

The fast spinning discs apply an even amount of glaze to your products with minimal overspray and without unnecessary loss of product (re-use of

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scan the code ∠



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