

bazz.50



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

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

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



bazz.10/30

Two identical spraying machines; only the content of the pressure vessels differs. The bazz. 10 has a 10 liter pressure vessel and the bazz.30 a 30 liter pressure vessel. Which one do you prefer?

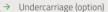
The pressure vessel comes with a set of hoses with pressure regulator, pressure gauges and a spray gun.

Filling is very fast because the top can be opened.



- → Simple & robust







→ CHECK bazz.pro/bazz-30

bazz. the ideal mix for today's bakers!

collaboration: BAKON Food Equipment and Zeelandia are totally bazz.



Greasing machines

→ Traditional





bazz.45

Do you prefer to work with 2 spray guns?
Then the bazz.45 is the right choice!

Work super fast with the **bazz.**45 which is equipped with 2 individually adjustable spray guns for two different types of release agent. The stepless adjustment of air and liquid pressure ensures an even atomization and coverage.

- → 2 spray guns
- → Undercarriage (option)
- → Guaranteed speed

→ CHECK bazz.pro/bazz-45



bazz.40

Choose the compact bazz.40 for effortless and perfect greasing of baking tins and baking trays. Indispensable in the bakery.

Are you looking for a user-friendly spraying machine that is quickly ready to 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
- → Undercarriage (option)
- → Very effectual



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scan the code ∠



