

...for finest bakery products

CONVEYOR BELT SYSTEMS | SPRAYING SYSTEM | BAKING TECHNIQUE

COMPACT INDIVIDUAL ...
and professional



THE SMARTLINE CONVEYOR BELT SYSTEM -
diversity in a compact format



Frisch Spritzmatic spraying technology



Compact Individual and professional ...



SMARTLINE 2200

- Modular design of the system
- Variable belt speed
- Laser detection by default
- Selectable spray or veil unit
- Optional forward / reverse mode
- Compact measurements of only 100x100 cm
- **60 cm working width (Euro-plates)**
- Top technology for fast cleaning

The Smartline-belt system is a compact system that fits even into the smallest bakery. With only 1 square meter, it will convince you with many applications in various fields as well as with its precision. The Smartline is the first choice whenever it comes to speed and accuracy, whether the processing calls for egg or oil / grease separation.

By simply replacing the spray /- glazing unit the Smartline belt system can be adapted to individual needs. Thus, coatings with glazes, etc. are possible. The sophisticated design of the system ensures that the set-up times are minimal.

You can put your individual Smartline belt system together, starting with the base module. So you immediately can take advantage of a belt system and at the same time keep all options open for future expansion without ever having to invest in a new machine.



Take advantage of our experience as a specialist
in the field of pastry finishing and invest in the bright future
of your business.



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