CONTENT

JELLY SPRAYERS

6  JELLY ECONOMY
6  JELLY CONCEPT, MOVABLE
7  JELLY ROYAL
7  JELLY COMPACT
7  JELLY POWER PACK

THERMO SPRAYERS

8  THERMO CONCEPT AIRMIX OR AIRLESS
8  GLASIERBOY 300S FONDANT

KEG SPRAY SYSTEM

9  KEG-SPRAY SYSTEM AIRLESS
9  KEG-SPRAY SYSTEM AIRLESS PREMIUM
9  KEG-SPRAY SYSTEM AIRMIX
9  KEG-COMPRESSOR AIRBOY 05
<table>
<thead>
<tr>
<th>Page</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>SPRÜHBOY 04S / 5,7 LTR. TANK</td>
</tr>
<tr>
<td>10</td>
<td>SPRÜHBOY 08S / 15 LTR. TANK</td>
</tr>
<tr>
<td>10</td>
<td>SPRÜHBOY 14S / 10 LTR. TANK</td>
</tr>
<tr>
<td>11</td>
<td>SPRÜHBOY 01 E AIRLESS FOR BAKE RELEASE AGENTS</td>
</tr>
<tr>
<td>11</td>
<td>SPRÜHBOY 01 E AIRMIX FOR RELEASE EMULSIONS</td>
</tr>
<tr>
<td>11</td>
<td>SPRÜHBOY -COMPRESSOR AIR-BOY 100</td>
</tr>
<tr>
<td>11</td>
<td>EGG-GLAZE SPRAYER SEMI AUTOMATIC SPRAYBRIDGE</td>
</tr>
<tr>
<td>12</td>
<td>HOT JELLY GLAZE READY TO USE BAG IN BOX FOR JELLY SPRAYERS</td>
</tr>
<tr>
<td>12</td>
<td>JELLY POWDER CONCENTRATE</td>
</tr>
<tr>
<td>13</td>
<td>PURE VEGETABLE BAKE-GLAZE BAG IN BOX 10KG</td>
</tr>
<tr>
<td>14</td>
<td>UNIVERSAL BAKE RELEASE AGENT “PCO 1”</td>
</tr>
<tr>
<td>14</td>
<td>UNIVERSAL BAKE RELEASE AGENT “TRENNWACHS”</td>
</tr>
<tr>
<td>14</td>
<td>UNIVERSAL BAKE RELEASE AGENT “TR ÖI 100”</td>
</tr>
<tr>
<td>15</td>
<td>UNIVERSAL BAKE RELEASE EMULSION “CIVEX”</td>
</tr>
<tr>
<td>15</td>
<td>UNIVERSAL BAKE RELEASE EMULSION “TRENNPB”</td>
</tr>
<tr>
<td>15</td>
<td>GLIDE AND SLICER OIL FOR DOUGH DIVIDER “SCHNEIDEÖL”</td>
</tr>
<tr>
<td>15</td>
<td>UNIVERSAL BAKE RELEASE AGENT</td>
</tr>
<tr>
<td>16</td>
<td>SHOP COLD APRIKOTUR</td>
</tr>
</tbody>
</table>
ABOUT BOYENS ©

BOYENS’ EXPERTISE

Efficient production processes and intelligent logistics are significant cost benefits for our customers.

100% VEGETABLE BY BOYENS

Discover a new diet without any animal products, full of unusual tastes, and endless possibilities.

✔️ A plan, a vision.

And Boyens turns visions into reality! Whenever innovative products need to be developed for professionals, Boyens is always one step ahead of the market, in the interest of our customers, with the development of the optimum solution.

Boyens meets your requirements for uncompromising quality and reliability, thanks to our highly motivated employees whose professional qualifications are based on long-standing experience within the field of baking technology.

At Boyens, your requirements are our obligation – our vision becomes reality! We are happy to advise you on any queries you may have relating to our extensive Boyens product range.
Laboratory

All Boyens release agents are entirely plant-based and guarantee to release all sorts of bakery products. They can be used for all moulds and trays. Boyens Release agents from Boyens backservice can be supplied in a wide range of packaging, from 10 litre cans, to 30 litre kegs, 215 litre drums or in 600 or 1,000 litre containers.

In conjunction with the Boyens KEG spraying system, the Boyens release agents are completely clean to use and do not result in any loss or mist from the spray. Boyens release agents are available in practical 500 or 600 ml cans for small bakeries or bakery shops.

Efficiency

Efficient Boyens production processes and intelligent logistics are significant cost benefits for our Boyens customers. We can guarantee you a consistently highest level of quality from our own efficient production and filling facilities.

An innovative example of our customer-friendly logistics and products is our environmentally friendly Boyens KEG drum. You are able to save packaging costs with this reusable system and protect the environment. Boyens employees ensure that events run smoothly and your delivery is on time – exactly according to your requirements that we enjoy fulfilling.
# JELLY GLAZE SPRAYERS

## JELLY ECONOMY

<table>
<thead>
<tr>
<th>ID NUMBER</th>
<th>50003301</th>
</tr>
</thead>
<tbody>
<tr>
<td>TECH DIMENSIONS</td>
<td>315 x 450 x 350</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>26 kg</td>
</tr>
<tr>
<td>CONNECION/POWER</td>
<td>230 V/50Hz/16 Amp 650 W continuous heater</td>
</tr>
</tbody>
</table>

Jelly Sprayer for small quantities of pastry, for the bake shop for spraying directly from the Bag in Box packaging or bulk bin table model. Hose is heated up to the spraying gun. Incl. set box with cleaning hose. Incl. 1 suction adapter.

- ✔ Maintenance free technique
- ✔ Short heat up time

## JELLY CONCEPT MOVABLE

<table>
<thead>
<tr>
<th>ID NUMBER (INCLUDING TROLLEY)</th>
<th>50003303</th>
</tr>
</thead>
<tbody>
<tr>
<td>ID NUMBER (WITHOUT TROLLEY)</td>
<td>50003296</td>
</tr>
<tr>
<td>TECH DIMENSIONS</td>
<td>460x590x895</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>50 kg</td>
</tr>
<tr>
<td>CONNECION/POWER</td>
<td>230 V/50Hz/16 Amp 3,5 KW continuous heater</td>
</tr>
</tbody>
</table>

Jelly Sprayer for spraying. Jelly directly from the Bag in Box packaging. For stock 2 x BiB. Hose is heated up to the spraying gun. Incl. set box with cleaning hose. Total emptying, incl. 2 suction adapter. Inc. high performing membrane compressor.

- ✔ Digital temperature display
- ✔ Maintenance free technique
- ✔ Short heat up time
- ✔ No temperature fluctuation
- ✔ No water bath.
### JELLY ROYAL

<table>
<thead>
<tr>
<th>ID NUMBER</th>
<th>50003299</th>
</tr>
</thead>
<tbody>
<tr>
<td>TECH DIMENSIONS</td>
<td>700x535x1045</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>118 kg</td>
</tr>
<tr>
<td>CONNECION/POWER</td>
<td>400 V/50 Hz/16 Amp 4 KW industry continuous heater</td>
</tr>
</tbody>
</table>

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying Closed cabinet, movable Hose is heated up to the spraying gun 1 spraying gun Incl. set box with cleaning hose Incl. flow nozzle Incl. 2 suction adapter With high flow power. External compressed air.

- ✔ Digital temperature display
- ✔ Maintenance free technique
- ✔ Short heat up time
- ✔ No temperature fluctuation
- ✔ No water bath

### JELLY COMPACT

<table>
<thead>
<tr>
<th>ID NUMBER</th>
<th>50003300</th>
</tr>
</thead>
<tbody>
<tr>
<td>TECH DIMENSIONS</td>
<td>810x580x1225</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>125 kg</td>
</tr>
<tr>
<td>CONNECION/POWER</td>
<td>230 V/50Hz/16 Amp 3,5 KW continuous heater</td>
</tr>
</tbody>
</table>

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying Closed cabinet, movable Hoses are heated up to the spraying gun 2 spraying guns With height-adjustable holder for the spraying guns. Incl. set box with cleaning hose Incl. 2 suction adapter.

- ✔ Maintenance free technique
- ✔ Short heat up time
- ✔ No temperature fluctuation
- ✔ No water bath

### JELLY POWER PACK

<table>
<thead>
<tr>
<th>ID NUMBER</th>
<th>50003309</th>
</tr>
</thead>
<tbody>
<tr>
<td>TECH DIMENSIONS</td>
<td>700x535x1045</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>132 kg</td>
</tr>
<tr>
<td>CONNECION/POWER</td>
<td>400 V/50 Hz/16 Amp 10 KW industry continuous heater</td>
</tr>
</tbody>
</table>

Jelly Sprayer for spraying Jelly directly from the Bag in Box packaging. For stock 2 x BiB, total emptying Closed cabinet, movable Hose is heated up to the spraying gun 1 spraying gun With high flow power

- ✔ Digital temperature display
- ✔ Maintenance free technique
- ✔ Short heat up time
- ✔ No temperature fluctuation
- ✔ No water bath.
With a Boyens Jelly Spraying system you will top the pastries with a thin shift of jelly to create a skin, which protect the pastry against the oxygen in the air. In that way we keep the pastry fresh because the oxygen cannot damage the fruits on top of cakes (without this shift fruits like, apples or bananas would become brown and don’t look very nice, other fruits would become dry).

A further effect is, that through spraying jelly on the top of pastries you also will receive a nice shine and fresh taste. You can also spray a shift of jelly onto, for example, Danish-Pastries or croissants (directly when they are coming (hot) out of the oven) – this – to enlarge the fresh-keeping and to give a light, sweet taste.

Jelly is a liquid material, to manage the change into a firm shift of jelly we have to heat the jelly and cool it down again. In because of this process the jelly becomes from liquid condition to a firm shift.

Necessary is a temperature from around 85°C (+/- 5°C)

**THIS PROCESS IS EXACTLY WHAT THE MACHINE IS DESIGNED FOR**

A jelly sprayer sucks up a liquid, cold jelly-glaze, heats it up to the necessary temperature (85°C) and sprays it softly and thin on top of pastries to create a shift of jelly.
OPTIONAL : STORAGE CONTAINER

For Jelly Glaze Sprayers

This option is necessary if client don’t use a Bag in Box Jelly Glaze.

<table>
<thead>
<tr>
<th>Model</th>
<th>Storage Container Part.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jelly Economy (50003301)</td>
<td>50003297</td>
</tr>
<tr>
<td>Jelly Concept Movable (50003303 &amp; 50003296)</td>
<td>50003315</td>
</tr>
<tr>
<td>Jelly Concept Movable Trolley</td>
<td>50003315</td>
</tr>
<tr>
<td>Jelly Royal (50003299)</td>
<td>50003317</td>
</tr>
<tr>
<td>Jelly Compact (50003300)</td>
<td>50003317 (2x)</td>
</tr>
<tr>
<td>Jelly Power Pack (50003309)</td>
<td>50003317</td>
</tr>
</tbody>
</table>
THERMO SPRAYERS

For spraying products, Which have to be heated permanently (max 60°C)

Applications:
Fondant (airmix version), Butter, Syrup (airless version)

<table>
<thead>
<tr>
<th>THERMO CONCEPT AIRMIX OR AIRLESS</th>
<th>50006615</th>
<th>50006616</th>
</tr>
</thead>
<tbody>
<tr>
<td>ID NUMBER (WITHOUT TROLLY)</td>
<td>50006615</td>
<td>50006616</td>
</tr>
<tr>
<td>ID NUMBER (INCLUDING TROLLY)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CONNECTION / POWER</td>
<td>230 V/50 Hz/16 Amp</td>
<td></td>
</tr>
</tbody>
</table>

Airmix / Airless

- ✔ Spraying directly
- ✔ Hose electrically heated up to
- ✔ Stainless steel pressure tank 5.7 ltr.
- ✔ For external compressed air

<table>
<thead>
<tr>
<th>GLASIERBOY 300S FONDANT</th>
<th>✔ 35 ltr pressure tank</th>
<th>✔ Cleaning system for material way</th>
</tr>
</thead>
<tbody>
<tr>
<td>ID NUMBER (WITHOUT TROLLY)</td>
<td>10006607</td>
<td>10006608</td>
</tr>
<tr>
<td>CONNECTION / POWER</td>
<td>400V/50Hz/16Amp</td>
<td>400V/50Hz/16Amp</td>
</tr>
</tbody>
</table>

- ✔ 7.5 KW Power Heater
- ✔ For external compressed air
We deliver all our Bake Release Agents and Glide-Oils also in 30 ltr. KEG System barrels, in this case only in combination with Boyens KEG Spray System.

If you are interested in our reusable KEG System, please get in contact with us. The empty barrels have to be returned to Boyens Backservice GmbH, we clean, refill and resend the barrels to you.

**KEG-SPRAY SYSTEM AIRLESS**

<table>
<thead>
<tr>
<th>Id number</th>
<th>50003302</th>
</tr>
</thead>
</table>
| Designed for “bake-release agents”
Glide-oils for fatting hoppers, slicers etc.. |

**KEG-SPRAY SYSTEM AIRLESS PREMIUM**

<table>
<thead>
<tr>
<th>Id number</th>
<th>50003311</th>
</tr>
</thead>
</table>
| Designed for “bake-release agents”
Glide-oils for fatting hoppers, slicers etc.. |

**KEG-SPRAY SYSTEM AIRMIX**

<table>
<thead>
<tr>
<th>Id number</th>
<th>50003502</th>
</tr>
</thead>
</table>
| Designed for “bake-release emulsions”
And viscous types of bake release agents. |

**KEG-COMPRESSOR AIRBOY 05**

<table>
<thead>
<tr>
<th>Id number</th>
<th>50003348</th>
</tr>
</thead>
<tbody>
<tr>
<td>Designed for KEG airless-system</td>
<td></td>
</tr>
</tbody>
</table>
BAKE RELEASE AGENT
Spraying System Cold/Liquid Glaze Sprayers

The Sprühboys allow you to apply liquid eggs or glazing agent effortlessly with the spray gun technology.

### SPRÜHBOY 04S / 5,7 LTR. TANK

<table>
<thead>
<tr>
<th>ID NUMBER (WITHOUT TROLLY)</th>
<th>50003313</th>
</tr>
</thead>
<tbody>
<tr>
<td>Designed for bake-release agents for trays And forms &amp; glide-oils for fatting Hoppers (dough divider or rounder etc) Slicers, as well as for spraying bake glaze</td>
<td></td>
</tr>
</tbody>
</table>

### SPRÜHBOY 08S / 15 LTR. TANK

<table>
<thead>
<tr>
<th>ID NUMBER (WITHOUT TROLLY)</th>
<th>50003314</th>
</tr>
</thead>
<tbody>
<tr>
<td>Designed for bake-release agents for trays And forms &amp; glide-oils for fatting Hoppers (dough divider or rounder etc) Slicers, as well as for spraying bake glaze</td>
<td></td>
</tr>
</tbody>
</table>

### SPRÜHBOY 14S / 10 LTR. TANK

<table>
<thead>
<tr>
<th>ID NUMBER (WITHOUT TROLLY)</th>
<th>50003338</th>
</tr>
</thead>
<tbody>
<tr>
<td>Designed for “bake-release emulsions” And viscous types of bake release agents.</td>
<td></td>
</tr>
</tbody>
</table>
**SPRÜHBOY 01 E AIRLESS FOR BAKE RELEASE AGENTS**

ID NUMBER: 50004663

Designed for “bake-release agents”

---

**SPRÜHBOY 01 E AIRMIX FOR RELEASE EMULSIONS**

ID NUMBER: 50006574

Designed for “bake-release emulsions”
And viscous types of bake release agents.

---

**SPRÜHBOY –COMPRESSOR AIR-BOY 100**

ID NUMBER: 50001205

Designed for “all type of Sprühboys”

---

**EGG-GLAZE SPRAYER SEMI AUTOMATIC SPRAYBRIDGE**

ID NUMBER: 50005798

For baking trays max. 600x800

ID NUMBER: 50006065

For baking trays max. 600x1000
RAW -MATERIALS

HOT JELLY GLAZE READY TO USE BAG IN BOX FOR JELLY SPRAYERS

MIN. QUANTITY PER ORDER
60X12 KG BAG IN BOX OR 140X5 KG BAG IN BOX

- NEUTRAL
- APRICOT
- ROSSO

JELLY POWDER CONCENTRATE

FOR JELLY SPRAYERS WITH CONTAINERS

60x10 kg per pallet
Recipe preparation: 50 gr / 350-450gr. Sugar / 1000 ml water

- NEUTRAL
- APRICOT
- ROSSO

ALTERNATIVE TO PROCESS
**PURE VEGETABLE BAKE-GLAZE BAG IN BOX 10KG**

Spray it on the top of biscuit/pastries/buns/Danish etc.
In the movement they are full fermented – directly before they go into the oven.
From: water, vegetable proteins, glucose syrup, rice-pre-gelatinised flour.
For shiny and brown surface.

**MIN. QUANTITY PER ORDER**
60X10 KG BAG IN BOX

The advantages of BackGlanz.

BackGlanz replaces the conventional egg coatings and produces a golden yellow browning and a beautiful glaze on all yeast-risen pastry.

BackGlanz is sprayed very finely and sparingly before or after the baking process, preferably on well-risen dough pieces or yeast-risen pastry.

BackGlanz corresponds 100% to the clean label, it is purely vegetable, without any E numbers or preservatives, it free all allergens and therefore is perfect for consumers who want to eat vegan or vegetarian.

Storage and transport at room temperature a light and very thin, liquid, ready to use spray product;
The low viscosity of BackGlanz makes it particularly well-suited for airless nozzles.

Very high product safety, reduction of critical control points
Quick and safe cleaning of the baking trays and Sprühboys.
BAKE RELEASE AGENT
And Glide, Divider, Slicer – Oil

Certificates: ISO 22000:2005
Kosher-Certificate
Halal Certificate
No use of the ingredients with allergenic potential in accordance with EU-Classification
Our products are produced from raw materials
Which do not contain genetically modified organisms (GMO)

**UNIVERSAL BAKE RELEASE AGENT “PCO 1”**

For nearly all types of breads, Buns and Pastries
Min. quantity per order
60 canister à 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers

**UNIVERSAL BAKE RELEASE AGENT “TRENNWACHS”**

For perforated trays and flat trays and baguette-grids
Min. quantity per order
60 canister à 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers

**UNIVERSAL BAKE RELEASE AGENT “TR ÖI 100”**

For Breads, Buns
Min. quantity per order
60 canister à 10 ltr.

Alternative Delivery in:
215 ltr. Metal-barrels or 1000 ltr. Containers
**UNIVERSAL BAKE RELEASE EMULSION “CIVEX”**

For toast brad & white bread  
Min. quantity per order  
60 canister á 10 ltr.  

Alternative Delivery in:  
215 ltr. Metal-barrels or 1000 ltr. Containers

**UNIVERSAL BAKE RELEASE EMULSION “TRENNPB”**

For very sweet pastries  
Min. quantity per order  
60 canister á 10 ltr.  

Alternative Delivery in:  
215 ltr. Metal-barrels or 1000 ltr. Containers

**GLIDE, DIVIDER, SLICER – OIL**

**GLIDE AND SLICER OIL FOR DOUGH DIVIDER “SCHNEIDEÖL”**

For divider, rounder, slicers, hoppers etc.  
Min. quantity per order  
60 canister á 10 ltr.  

Alternative Delivery in:  
215 ltr. Metal-barrels or 1000 ltr. Containers

**UNIVERSAL BAKE RELEASE AGENT**

In spray cans 600 ml  
For bread, buns and pastries  
12x600 ml per carton  
70 carton per pallet  
Min quantity 1 pallet
SHOP COLD APRIKOTUR

READY TO USE

Shop Aprikotur is a ready to use jelly for glazing hot confectionery products. Shops Aprikotur prevets from shrinkage, prolongs the shelf-life and your products obtains a fantastic appearance. The visual attention is the basic for a successful presentation and sale. Shop Aprikotur will make your pastries shine, it will support to increase your turn over. Apply “Shop Aprikotur” by using a brush on the surface of your hot pastries. Simple to use, easy to process.

EXCELLENT FOR

- Bakeries
- Confectioneries
- Bakery-Discounter
- Gastronomy
- Catering-Hypermarkets
- Hotel Kitchens
BOYENS SPRAY by Fournimat

FOURNIMAT’s headquarters are in Nivelles (Brussels), in the centre of Belgium. For more than 15 years we have been supplying high quality Kitchen, chocolate factory, Bakery utensils to professionals all over Europe.

Fournimat also develops and produces a range of products for global distribution and the food industry.

We wish you a pleasant shopping experience at BOYENS-SPRAY.COM