



POLICON
Engineering & Manufacturing

***Spray nozzles
for chocolate glaze***

Spray nozzles for chocolate glaze

Spray nozzles for chocolate glaze with adjustable dose of glaze and spray angle. The spray pattern can be adjusted from full cone to flat spray.



The design provides opportunities for solving the most difficult tasks in the spraying of viscous liquids (chocolate, chocolate icing, liquid syrup).

Possibility to adjust the amount of glaze from 3 to 10 g.

The glaze injection device consists of:

- nozzles for spraying of chocolate glaze with the ability to adjust the spray angle;
- frames for chocolate glaze spray nozzles.



Spray nozzles for chocolate glaze



Technical specification:

Air pressure in the pneumatic system, MPa, no more	0,7
Outer diameter of supply hoses, mm	6
Outer diameter of glaze hoses, mm	10



This product can be manufactured according to the technical specifications of the customer, taking into account its predetermined parameters and features.

Full cycle engineering services

Food Machinery

Machinery for tires, rubber, plastics manufacturing

Machinery for the chemical and oil and gas industry

Machinery for the perfumery and cosmetic industry

Modernization and automation of production

Non-standart equipment

Production of spare parts, components, assemblies

Outsourcing services - repair and maintenance of equipment



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