## S O L U Z I O N I F O O D S E R V I C E

## ELECTRIC FOOD SPRAY GUN MULTISPRAY

ELECTRIC SPRAY PUMP FOR OIL AND CHOCOLATE WITH SPRAY REGULATOR







Seno&Seno S.p.A. via Luigi Pasteur, 10 – Vr – 045.820.17.88 – info@senoeseno.it shop.senoeseno.it – www.senoeseno.it

## S O L U Z I O N I F O O D S E R V I C E

- Capacity It.0,8
- Power Watts 60
- 220V power supply

MultiSPRAY (mS) is the ideal tool and in compliance with food safety which allows you to dispense any liquid of medium and low viscosity such as butter, oil, jelly, marinades, sauces, etc. Pastry chefs appreciate it for the ease with which it allows you to butter pans and trays.

Fast, economical, precise and approved by the food industry, it offers an alternative to the use of a brush or to non-certified food safety dispensers, used in pastry shops, butchers, hotels, hospitals, taverns, restaurants, pubs, food industries, and retailers food

## Benefits

 $\cdot$  Excellent for spraying flat surfaces and objects such as drip pans or trays thanks to the flat spray nozzle F7S

- $\cdot$  Curved tip extension allows you to spray in any direction including angled edges
- · Adjustment of the jet from fine to coarse allows an excellent distribution of the material
- · Reduces waste and pays for itself quickly
- · Guaranteed food safety
- $\cdot$  Simple to use with balanced design, requires no compressed air
- $\cdot$  hygienic and simple to maintain and clean thanks to the special KREA Swiss screws

If you want to spray directly from a large container then we recommend using the suction extension tube.

Each multiSPRAY (mS) order is supplied with the following accessories:

one container (700 ml)

a flat nozzle (F7S)

· a conical jet nozzle (R6)

curved nozzle extension

