BAKON USA
PRODUCE • PRESERVE • PRESENT

**Project:** _____

**Date:** _____

**Price:** _____

# Jelly Quick 2.0

**Item: GSJQ-2.0-R**

Tabletop pectin glaze sprayer
for professional bakery applications




## Key features

- Direct suction from glaze container
- Heated hose for pectin glaze application
- Electronically regulated constant flow
- Intertek certified; ETL/NSF/CSA standards

## Applications

Applying pectin glaze to fruit pies, Danish pastries, cakes, and more.

## Benefits

- Quiet operation
- Gentle glaze heating
- Compact bag-in-box placement on machine
- Consistent glaze flow during spraying

## Available options

- Undercarriage on casters
- Flat nozzle
- Plastic glaze container

## Technical specifications

| | | | |
|---|---|---|---|
| **Spraying pressure** | 45 psi | **Glaze output** | 600 cc/min at 185°F |
| **Electrical supply** | 115 V / 60 Hz | **Power** | 1.4 kW |
| **Current** | 15 A | **Machine weight** | 60 lb |
| **Dimensions** | 19 × 12 × 14 in. | | |