





<p><b>Multi Purpose</b></p> 	<p><b>The multiSPRAY (LM25):</b></p> <p>Our most versatile all rounder. The chefs` favourite for applying egg, oil, butter, glaze, fondant, chocolate mix, marinades and sauces etc. Bakers love it for the ease of greasing baking sheets &amp; tins.</p> <p><b>Main Users:</b> chefs, bakers      <b>Viscosity*:</b> max 80 DIN/sec      <b>Delivery Rate*:</b> 250g/min (water)</p>
<p><b>For Volume</b></p> 	<p><b>The volumeSPRAY (LM45):</b></p> <p>For higher volume spraying of medium to thick materials from a much larger container. Widely used for egg and glaze. Larger piston capacity than the multiSPRAY - too powerful for light oils.</p> <p><b>Main Users:</b> larger production areas      <b>Viscosity*:</b> max 100 DIN/sec      <b>Delivery Rate*:</b> 350g/min (water)</p>
<p><b>For Oils</b></p> 	<p><b>The oilSPRAY (LM2):</b></p> <p>Designed for spraying thin to medium materials such as oil and water. Configured to deliver a volume of as low as 80g/min. Lighter, quieter and minimal overspray compared to more powerful guns.</p> <p><b>Main Users:</b> fast food, pizza, bakery      <b>Viscosity*:</b> 18-36 DIN/sec      <b>Delivery Rate*:</b> 80-140g/min</p>
<p><b>For Chocolate</b></p> 	<p><b>The hotCHOC (LM3):</b></p> <p>This innovative heated chocolate sprayer has been designed specifically to spray a warm mixture of 50% chocolate &amp; 50% cocoa butter: finishing, velvet, moulds, speckling pralines, cakes etc. Heating &amp; insulation reduces nozzle clog.</p> <p><b>Main Users:</b> chocolate artisans &amp; pastry chefs      <b>Viscosity*:</b> 20-28 DIN/sec      <b>Delivery Rate*:</b> 120-200g/min</p>