

sprayBOX

**Operating Instructions
Bedienungsanleitung
Manual de instrucciones
Istruzioni per l'uso
Mode d'emploi**




DESCRIPTION

sprayBOX: reduces cleaning after spraying oil, glaze or chocolate etc.

Using a spray gun is much faster than a pastry brush, but sprayed materials such as oil, glaze or chocolate get all over the place including the ventilation system, ceiling and walls.

The collapsible sprayBOX limits the spread of such sprayed materials thereby reducing cleaning requirements in the wider production area. Apart from the space saving design, it is only a fraction of the costs of an industrial built-in spraying cabinet. At almost 90 cm it is tall enough to allow spraying from above sufficiently wide to rotate a standard baking tray. The simple design can be assembled and disassembled very quickly for easy storage. All materials are of food grade and the high quality stainless steel base tray and aluminium frame can be easily wiped down after usage. The walls and roof material has been chosen for its light reflecting and easy to clean properties - simply wipe down or machine wash. The sprayBOX saves hours of cleaning and painting.

Technical Data

Weight:	7.5 kg *
Dimensions:	90 x 90 x 90 cm
Tray:	Stainless steel
Frame:	Aluminum
Cloth material:	Polyester FR
 All components coming into contact with sprayed materials consist of food grade materials. Certificates of conformity are supplied on request.	

* approximate measure

IMPORTANT

The sprayBOX should only be assembled after the below instructions have been read and are strictly adhered to.

- Follow the recommended guidelines for assembling and disassembling (Page 3).
- Please take care when lifting the sprayBOX. The high quality tray is made of stainless steel, is of a large size and weighs approximately 6 kg. Due to its size and weight it is not recommended to lift the sprayBOX if experiencing any type of back issue.
- Do not place naked flames or chemicals close to the cloth material.
- Always clean immediately after use and store in a dry location.

CLEANING

Always clean immediately after use. For hygienic cleaning, always use hot water and a mild food grade detergent. Wipe down the tray and frame with a damp non-abrasive cloth. The tent material can either be wiped down, washed in the sink or machine washed at a maximum of 30°C with no spin cycle and then left to dry.

Important: machine spinning & drying, ironing or use of harsh chemicals may cause damage to the product and invalidate the warranty.

DISMANTLING AND ASSEMBLING

A short film clip showing the assembly is posted at:
www.KreaSwiss.com/professional-food-sprayer-guns

Step 1: Lay the stainless steel container on a stable work surface. Due to its size and weight, please take care when lifting the tray.



Step 2: Insert the two metal side frames into the four holes and clip the top cross-frame firmly between them.



Step 3: Fit the white fabric on top of the frame. TIP: the small KREA Swiss label should be positioned at the top left side (see below).



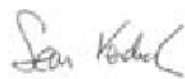
Guarantee

- The sprayBOX is guaranteed for six months subject to the condition that it is only used for processing products approved for the food industry and follows the defined cleaning process.
- The guarantee is based on no more than 10 machine washes of the cloth material.
- The guarantee starts upon customer receipt and excludes any damage due to natural wear, incorrect handling or cleaning.

REPAIRS & PRODUCT LIABILITY

Repairs are not covered by the guarantee and shall be performed by service centres subject to the applicable price and delivery terms of the country in question.

No liability is accepted for damage caused directly or indirectly by the use. The user assumes full responsibility for the use of the product in accordance with the laws of food hygiene and other legal regulations.



Dr. S. Kendrick



A. Hitschrich