



multiSPRAY Food Spray Gun

Operating Instructions

Bedienungsanleitung

Manual de instrucciones

Istruzioni per l'uso

Mode d'emploi





IMPORTANT SAFETY INFORMATION

The multiSPRAY should only be operated safely when the safety & operating instructions have been read and are strictly adhered to. Save these instructions.

- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- At no time should the electrical components be brought into contact with liquids of any type. Recommended cleaning methods are explained in the Cleaning Chapter.
- Never spray flammable materials (e.g. petrol or spirits).
- Never direct the spray jet towards people or animals as it can cause injury. Keep the sprayer and accessories out of the reach of children.
- The multiSPRAY noise level is similar to many kitchen appliances. The decision to use ear protection remains the user's responsibility.
- Only connect the power plug when the sprayer is OFF and never carry by the power cord.

The sprayer is designed to be used intermittently (on and off), for periods of up to 20 seconds at a time - more than sufficient for the intended applications such as spraying trays, pastry materials and the like. When utilised accordingly, a resting period of 5 - 10 seconds between spraying periods is required to allow the sprayer to cool. If you need to spray continuously until the supplied container is empty, please rest the sprayer to allow it to cool to room temperature. The sprayer is not suitable for industrial use, defined herein as more than three minutes of continuous operation within any ten minute period. If you notice the sprayer is getting very warm, please allow it to cool.

1. DESCRIPTION

The multiSPRAY has been designed as a general purpose food gun. It is configured to operate with a range of low to high viscosity food materials: from oil and water to egg wash, butter, sauce, glaze and chocolate.

2. TECHNICAL SPECIFICATIONS

Nominal Output	60 W
Delivery Rate*	up to 250 g/min
Viscosity rate	max 80 DIN/sec
Dynamic pressure	0 -160 bar
Vibration level	9 m/s ²
Container Capacity	700 ml
Weight approx.	1.3 kg

*Based on water.

3. GETTING STARTED - Tips & Tricks

BEFORE STARTING: please ensure that the container is at least 50% full. Do not use the multiSPRAY without material or spray until completely empty. This avoids creating unnecessary noise & vibration and prevents splatter.

Always use clean material that is free of particles.

The multiSPRAY is designed to spray only pure fluids. Please avoid materials containing seeds or any type of particles as they may restrict piston movement and shorten the sprayer's life. In case of doubt regarding any particles, filtering the material is recommended.

Optimum spraying

The power setting and piston size of the multiSPRAY allow it to deliver up to 250 grams of water per minute, with a maximum possible viscosity of up to 80 DIN/sec. This is sufficient to lightly coat circa 7 - 12 m² using a surface pattern of about 10 cm, sprayed at approximately 30 cm distance.

- Before starting, turn the power knob completely to the left. This is the maximum power setting and after a few seconds it will allow sufficient suction for spraying the material. Adjust the power knob as required until the sprayer demonstrates a fine spray and makes an even tone.

- Maintain a constant distance and smooth movement.
- Avoid shaking the gun or sharp movements as this will cause droplets.
- Varying the speed of arm movement, the height and number of coatings, will vary the effect and thickness of sprayed material.
- It is recommended to start and stop the sideways movement off the product and only press the power button when over the product. This helps reduce the volume being sprayed at the turning point.
- The supplied R6 round nozzle is the most suitable "all round" nozzle. Generally using a smaller (R4) or larger (R8) holed nozzle can improve the results for thinner or thicker materials, respectively.
- If you want to spray from below, you may rotate the nozzle extension - however - only rotate in a clockwise direction (when viewed from the front), otherwise you will loosen the nozzle extension. The easiest method of adjusting the nozzle direction is from the right side, hold the pump housing firmly with your left hand and move the nozzle extension with your right hand.

4. CLEANING

IMPORTANT: Always remove the electric parts before washing the gun. These parts should never be exposed to liquids. Always clean immediately after use.

For external cleaning, simply wipe down the outside of the sprayer with a dish soap. For internal cleaning, we recommend to spray half a container of very hot water through and then clean the individual parts using a suitable dishwashing detergent. Careful use of a soft pipe cleaning brush is also recommended. Care should be taken not to damage the cylinder by using abrasive or sharp tools. If available, blowing air through the nozzle can ease the cleaning process. Rinse thoroughly thereafter with hot clean water.

The sprayer is designed with quality components. If you experience any issue, we recommend first following the trouble shooting document and film available on our website: **www.kreaswiss.com**.

In most cases a part has been forgotten or the product needs a thorough cleaning. If your issue persists, please contact your reseller for additional support. Please always include the article number (page 28) in any correspondence.

DISMANTLING AND ASSEMBLING (see page 28-29)

- Remove the round jet nozzle (9) and then unscrew the bent nozzle extension screw (8) from the pump housing (5).
- Remove the atomiser insert (7) and valve ball (6) from inside the chamber. Place all parts in a small dish and clean them following the cleaning steps outlined earlier. The suction tube (10) and container (11) can be washed in the sink.
- Remove the service screw (2) and take off the pump housing (5). Put the piston (3), piston spring (4), hood (1) to one side and wipe them down as outlined above.
- Remove the valve ball (6) from the pump housing (5) by using a copper or brass pin to push it through the piston aperture.
- To assemble the gun, do so in reverse order. The piston should move freely in the pump housing. Ensure the service screw, nozzle extension and round jet nozzle pieces are all screwed on tightly.

GUARANTEE

The spray gun is guaranteed for six months, subject to the enclosed terms and on condition that it is **only used for processing products approved for the food industry.**

The spray gun is designed to work and rest intermittently and it is not suitable for industrial use, defined as more than three minutes of operation within any 8-minute period. A maximum of 700 ml of material may be sprayed within a 3-minute period after which a 5-minute total resting (cooling) period is required before the sprayer may be used again. Should the spray gun be intermittently used, for periods of 20 - 30 seconds at a time, then a resting (cooling) period of 5 - 10 seconds is sufficient. Failure to adhere to the usage & resting (cooling) period will significantly reduce the lifetime of the sprayer and negate the warranty.

Only original spare parts may be used in the event of repairs.

The spray gun must be serviced and cleaned as described in the operating instructions.

The guarantee starts upon customer receipt. The guarantee excludes any damage due to natural wear, overloading or incorrect handling.

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 and spraying of this products. The user assumes full responsibility for the use of the product in accordance with the laws of food hygiene and other legal regulations.

DECLARATION OF CONFORMITY

This Food Sprayer has been independently confirmed as complying with the legal

i) food migration requirements laid out in the Regulations EC No: 10/2011, 2023/2006 & 1935/2004, in line with US FDA HHS section 170.09 as required by section 174 (Indirect food additives: General) and Section 177 (Indirect Food additives: Polymers) and

ii) with European production CE standards.

A Declaration of Conformity has been supplied with this product.

Dr Kendrick
Managing Director

