

100% VEGETABLE ALTERNATIVE

TO EGG WASH FOR AN EXCEPTIONAL GLOSS!

Ready to Use Bake Glaze



7 REASONS TO SWITCH FROM EGGS TO BOYENS BAKEGLAZE



- Cost savings by **less consumption**
- Safer & more hygienic. Easy to clean
- Outstanding shine, appearance & consistency
- Zero drip marks
- Certified for vegetarian, vegan & gluten-free markets
- Long shelf life (9 months) & easy storage
- Easy to apply **before or after** the oven process!



Available in 10kg Bag in Box and 1L Novelty bottle

For **BEST RESULTS**, use it with

BOYENS BAKE GLAZE SPRAYING MACHINES

Boyens offer both manual & automatic spraying machinery which are capable of being used for both Bakeglaze and also our range of spray release oils.

German engineered with modern technology guarantee a safe, clean & efficient process during usage - with an unparalleled gloss!



SPRUHBOY 04 s

Space-saving table-top sprayer

- 5.7L tank
- Faster production
- Improved consistency



SPRUHBOY 08 s

Portable mid-sized sprayer with wheels

- 15L tank
- Large capacity
- Easily movable



SEMI-AUTOMATIC SPRAYING SYSTEM

- Suitable for all baking trays up to 600mm by 1000mm
- High-processing speed
- Perfect product consistency
- Save on manpower

Also available!



NOVELTY PUMP SPRAYER

- Food-certified
- Spray on well-risen dough just before baking
- Can also be used for after-baking glaze



WHY BOYENS SPRAYERS?

- Built for endurance (German technology)
- Minimal wastage or overspray
- Accurate spraying technology
- Compact design
- Reliable & maintenance free
- Easy to use

GET IN TOUCH WITH THE TEAM!



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