



NEW

JUFEBAMAT 650

Container for the cleaning of bakery trays and pans on Aluminum



Technical Data Sheet

Measures (overall):	L = 1380 mm W = 900 mm H = 1200 mm
Capacity of the rack:	up to 50 trays, up to 15 pans
Volume:	650 litres
Electrical energy:	230 Volt/ 16 A
Material:	Stainless steel (1.4301/ AISI 304)
Instrumentation:	- Spindle-lifting-mechanism 700 mm - Level-control - Outside heating elements (temperature control) - Control module (timer)
Operating temperature:	40 °C (max. 45 °C)

Example of use:

Baguette-tray-cleaning with JUFEBAMAT 650

Improve the quality of your baking trays and the efficiency of your company with a careful, efficient and energy-saving cleaning process of your baking equipment with special cleaning solution.



before cleaning:



after cleaning:



direct comparison:



comparing the "before and after" leaves no doubt

JUFEBAMAT 650 has a lot of advantages:

- Due to the non-abrasive treatment of the material, its product-life can be extended.
- Due to its surface smoothness, a reduced amount of lubricant is required for the baking sheets.
- Due to the high cleaning power reached at low temperatures, costs of energy can be reduced.
- Through the prevention of incrustations, less energy is used while heating the convection ovens, which again leads to cost savings.
- Through regular use, complaints of food hygienists can be prevented.
- Through improved conditions of the baking sheets and pans, the quality of the baked products can consequently be optimized.