

KREA Swiss

Swiss Quality & Innovation for Food Professionals



chocMELTER 6Kg



volumeSPRAY



multiSPRAY



chocMELTER 20Kg



oilSPRAY



hotCHOC



sprayBOX

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Recommendations



Become a KREA Swiss Distributor / Premier Partner Programme





The company was originally started in the 40's by the Swiss business entrepreneur Theo Krebs. Over the following decades, the company established its self as a leader in airless spraying, specifically in the paint, textile and food industries.

Today the companies main focus is on manufacturing professional equipment for industries such as the Food preparation, Textile production and Material cleaning. Each product is made in Switzerland using high quality components, and are 100% tested before leaving the factory, and explains our reputation for delivering our high quality, professional, reliable long life products.

Over the last few years, our business has successfully completed a period of significant restructuring and modernisation, including moving Headquarters, R&D and Production to larger premises, situated next to the beautiful border German City of Konstanz.

To support our innovation strategy of bringing new, creative products to the market and our continued international expansion, in 2015 the our trading names of **KREBS Switzerland** and **KREBS**, and corporate name of **Theo KREBS AG**, have been consolidated under: **KREA Swiss AG**.

KREA is derived from Germanic word "**aktiv**" and underpins our innovation strategy of developing products and technology that make the lives of food industry and textile industry professionals easier.

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volumeSPRAY – For Large Volumes

Spray larger volumes, faster- The suction tube extension allows you to feed directly from a larger floor based container.

With 90W of spraying power, the volumeSPRAY is able to apply even the most viscous food liquids- a spray gun for egg wash, butter fat, glazes and other thick materials- without the need for compressed air.

In addition to spraying thick materials, this "food safe" handheld gun also provides fast and accurate greasing of baking sheets & tins. It is fast, economical, accurate and food industry approved; the alternative to the brush or non food regulation compliant paint gun. The suction tube extension allows customers to use their KREA Swiss volumeSPRAY gun to spray from a larger floor based container.

Advantages:

- 90 Watt spraying with top performance- for medium to high viscosity materials.
- Saves time: minimum work effort with highest delivery rates.
- From thick, to fine spray finish- excellent material distribution.
- Fast ROI- due to less use of material and time savings.
- Uses only Food Grade materials.
- Simple to use with a balanced design. Compressed air not required.
- Hygienic- easy to take completely apart and clean.
- Swiss made- solid engineering quality.



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multiSPRAY – For Multi-Purpose Spraying

The multiSPRAY provides the perfect ease for greasing baking sheets & trays! It is the ideal time saving device for spraying oil, egg wash, sauce and glaze.

The 60 Watt multiSPRAY is the perfect "food safe" handheld gun for spraying most low to medium viscosity liquids including, oil, egg, jelly, marinades and sauces etc.

Fast, economical, accurate and food industry approved; the alternative to the brush or non food regulation compliant paint gun.

Used within Bakeries, Cake shops, Butchers, Hotels, Hospitals, Canteens, Restaurants, Pubs, Food Factories and Fast Food outlets.

Advantages:

- Optimal spraying of flat surfaces/objects such as baking tray with the flat-jet-nozzle F7S.
- The bent nozzle extension is ideal for spraying upwards, downwards or on edges and slants.
- From thick, to fine spray finish- excellent material distribution.
- Fast ROI- due to less use of material and time savings
- Uses only Food Grade material.
- Simple to use with a balanced design. Compressed air not required.
- Hygienic- easy to take completely apart and clean.



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hotCHOC – For Heated Chocolate

hotCHOC is the unique food gun in the market designed specifically for spraying heated chocolate / cocoa butter mix! Developed in close collaboration with **Barry Callebaut UK**, the hotCHOC is also the perfect assistant to help you from prepping molds to creating a beautiful velvet/frozen effect.

The special heating unit and insulation sleeve encasing the nozzle keeps the chocolate fluid and the container insulation slows down the materials rate of cooling. The 40W power settings and nozzle & piston sizes enable a thin layer of material to be sprayed, with minimal overspray or noise compared to other sprayers and air brush systems.

This purpose built handheld electric chocolate sprayer can be used for final coverings, prepping moulds, speckling pralines or adding decoration or thicker layers to cakes etc. This is a 'must have' tool for any professional chocolatier, artisan or pastry chef.

Advantages:

- Solves clogged nozzle issues or need to keep heating with a hair drier or blow torch.
- Work for up to an hour without needing to reheat the container due to the insulation.
- Localised spray pattern- minimal overspray.
- Simple, reliable and easy to use - no compressed air needed.
- Uses only Food Grade materials.
- This reduced power setting also allows you to create wonderful 'velvet' effects without blasting your masterpiece off the table.



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oilSPRAY – For Thin Oils

Designed specifically for spraying thinner materials like vegetable oil and releasing agents, the oilSPRAY is the “must have tool” for any professional who is looking to avoid the typical overspray issue experienced with more powerful guns!

The oilSPRAY (LM2) gun has been designed to spray thin vegetable oils (with a viscosity of around 18 DIN/sec) to thicker butter fats (of up to 36 DIN/sec), based on normal working environmental temperatures.

The power settings and nozzle & piston sizes enable a thin layer of material to be sprayed, whilst benefiting from reduced overspray or noise compared to other sprayers and air brush systems.

This tool is particularly interesting for pizza production or bakery applications reliant upon oil, or where thin oil coverage is preferred.

Advantages:

- Optimal spraying from thin vegetable oils to medium viscosity butter fats.
- The bent nozzle extension is ideal for spraying upwards, downwards or on edges and slants.
- Uses only Food Grade material.
- Simple to use with a balanced design. Compressed air not required.
- Hygienic- easy to take completely apart and clean.



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sprayBOX – Spray Cabinet

The sprayBOX prevents chocolate or oil mist from spreading throughout your workplace environment, resulting in less mess to clean!

This collapsible and machine washable spray cabinet captures waste material and thereby minimises mess, reducing the need to clean or paint. Its frame can be assembled and disassembled in seconds for easy storage and the machine washable cover means that there is minimal mess to clear up.

At 90 x 90 x 90cm, the sprayBOX is an ideal size for working with a turntable to easily spray all angles of your cakes or other chocolate work. The white cloth material also means you have plenty of light coming in to see what you are doing.

The sprayBOX makes it so much easier, lighter and more hygienic to work than using a cardboard box or taping up plastic bags.

Advantages:

- Washable fabric.
- Designed to work with a turntable within.
- Good light.
- More hygienic solution.
- Minimises the mess of spraying.
- Easy to (dis)assemble.



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chocMELTER – 6Kg/20Kg Chocolate Melter Units

The innovative KREA Swiss chocMELTER provides you with the flexibility to melt, manually temper or maintain the temperature of the chocolate in a more practical way than any other solution on the market.

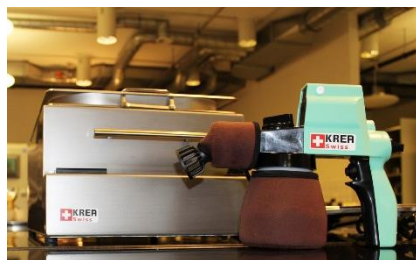
The chocMELTER has been designed specifically to heat and maintain chocolate at a temperature range of 20°C - 60°C / 68°F - 140°F. The system works with direct and air based induction heating, applied from below as well as each of the four sides. This innovative approach heats the chocolate much faster and more efficiently than the industry standard 'below only' heating systems - which take many hours longer to melt the chocolate.

With the combination of a quality control system and temperature sensor being located 'in the chocolate', you can be sure of far more accurate readings. The heating unit will click off after achieving the desired temperature. If the vat is left within the chocMELTER with the lid on, retained heat is excellent.

The efficient, low energy design translates into significant running cost savings.

In addition to the energy saving, faster heating and accurate control, this SWISS made product has been developed with a compact & lightweight footprint and comes with ergonomic easy to carry handles & horizontal control panel.

NEW PRODUCT



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The unit is also designed with maximum hygiene in mind - the electrical components are damp washable with no indents and the body does not have the gaps or screw holes that are present in most warming tanks. The chocMELTER has been designed specifically for heating chocolate and cocoa butter.

Advantages:

- Designed to heat and maintain chocolate temperature at a range of 20°C – 60°C (68°F – 140°F).
- Around 30% lighter, smaller and easier to carry than comparable products.
- Uses only 20% of the typical energy than comparable products- which translates into significant running cost saving.
- Equipped with a quality control system and a temperature sensor located in the chocolate - NOT in the air pocket below the container.
- Heats the chocolate far faster, due to a 5 sides heating system.
- More hygienic and easier to clean than comparable products, which often have gaps or screw holes under the container and on the chassis.
- Digital monitor and easy temperature control.
- Beautiful Swiss styling with practical handles.
- Comes with a container / vat (with handles) and a lid as standard.

NEW PRODUCT



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OEM Services – Customised Spray Guns

KREA Swiss have enjoyed a successful history of providing OEM services for many household brands including Retigo, Bosch, Black & Decker and Unilever to name a few. Some relationships have existed for more than 40 years.

Our experience in the field of electric spray gun technology goes back to the 1940's. Over the decades, the company has built a reputation for quality, innovation and passion- our longest standing engineering team member has been with the company an incredible 41 years.

Reasons to partner with KREA Swiss for Electric Gun Technology products:

- Leaders in our field.
- Proven product quality & reliability.
- Powerful electric spray gun technology widely used in Textile, Building, DIY and Food Industries.
- Volumes starting at 250 guns per year.
- Comfortable working with large and small clients, with an enviable list of global relationships.
- Comprehensive service offering including form & function and feature design, testing & training, and translation & marketing services.



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RECOMMENDATIONS – A Few Words From Our Customers

“ As a Chef, I rely on professional equipment. KREA Swiss food guns are Swiss Quality tools for professionals! ” – **Martin Chiffers, UK Pastry Team President**

“ Unilever Chefmanship Centres use the CombiPhase Food Sprayer for efficient spraying of oils and butter fats. We’ve recommended it to costumers in different countries for years. ” – **Dirk Rogge, Head of Culinary Counselling, Unilever Germany**

“ The KREA Swiss sprayer enables an efficient work process and is easy to use – I achieve cost reduction in fat consumption and use it for many different applications across the kitchen! ” – **Executive Chef, Hilton Hotel Basel, Switzerland**

“ At Dawn Foods – international bakery supplier – we use the KREA Swiss spray gun to test everything that needs producing with egg wash. We recommend this tool to our bakery partners. ” – **Dawn Foods Benelux, Netherlands**

“ Using the KREA Swiss spray guns saves production time and reduces cost significantly. My team and I cannot do without them! ” – **Executive Chef, Frankfurt Marriott Hotel, Germany**



KREA Swiss Professional Food Spray Guns

Winner of The ProChef Awards 2014

"BEST KITCHEN INNOVATION 2014"



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BECOME A DISTRIBUTOR

Do You Want To Become A KREA Swiss Premier Partner?

As part of our ongoing expansion programme, KREA Swiss AG is actively seeking a few new proactive dealers in North & South America, Europe, Asia and the Middle East to help manage the existing demand and further develop the brand.

We are particularly open to partner with companies employing a key accounts strategy, or that are interested to focus heavily on KREA Swiss products.

In return we offer an expanding portfolio of high quality, innovative products, great marketing support and very attractive volume discounts.

In recognition of our best dealers who consistently promote the KREA Swiss quality brand and provide customer support excellence, KREA Swiss has recently launched the KREA Swiss Premier Partner Program.

In addition to being authorized to use the Premier Partner logo, this program includes a full range of marketing and business development benefits such as free web marketing services, specialized training, key account sharing, event sponsorship and automatic transfer of web shop sales to name just a few. Participation in the program is limited to 2 or 3 partners per territory.

Feel free to contact us at any time:

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