



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING THE UNISOURCE FONDANT-A-MATIC™ ÉCLAIR SPRAYING MACHINE

This machine makes it quick and easy to spray fondant on éclairs, cookies, donuts, etc.

Features:

- Fully automatic
- Short warm-up time, always ready for use in minutes
- User friendly and easy to operate
- Special pistol with decoration spray-gun, output of fondant is adjustable
- Electrically heated pistol hose
- Precise digital temperature control
- Constructed to HACCP guidelines for safety and environment
- Constructed from high-quality materials including stainless steel and special plastics
- 12 Liter model: **FONDANT-A-MATIC™**, is supplied without compressor
- Dimensions: 21" L x 18" W x 33" H
- Voltage 110 or 220
- One year parts and labor

Optional:

- Air compressor unit



FONDANT-A-MATIC™

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