

HAYON'S

6400 SERIES AUTOMATIC PAN GREASING MACHINE

NEW! *Select-A-Pattern*

Select-A-

**1 GREASES BAKING PANS
AUTOMATICALLY, UNIFORMLY**

Takes any size pan. Uses liquid, semi-liquid
and most solid pan greases

2 SPRAYS EGG WASH

with controlled spray
patterns

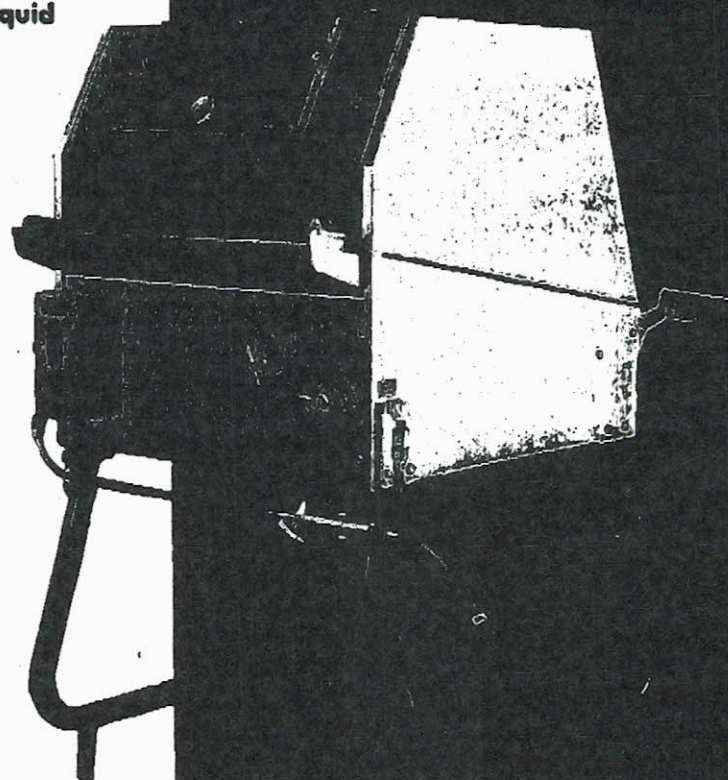
**3 GLAZES BAKERY
PRODUCTS**

**4 FILLS SOFT PIES
IN THE OVEN**

**5 COATS SPECIAL
ICINGS**

**6 PREPARES AND
HOMOGENIZES**

your own pan grease formula



All 6 jobs at LOW, LOW COST

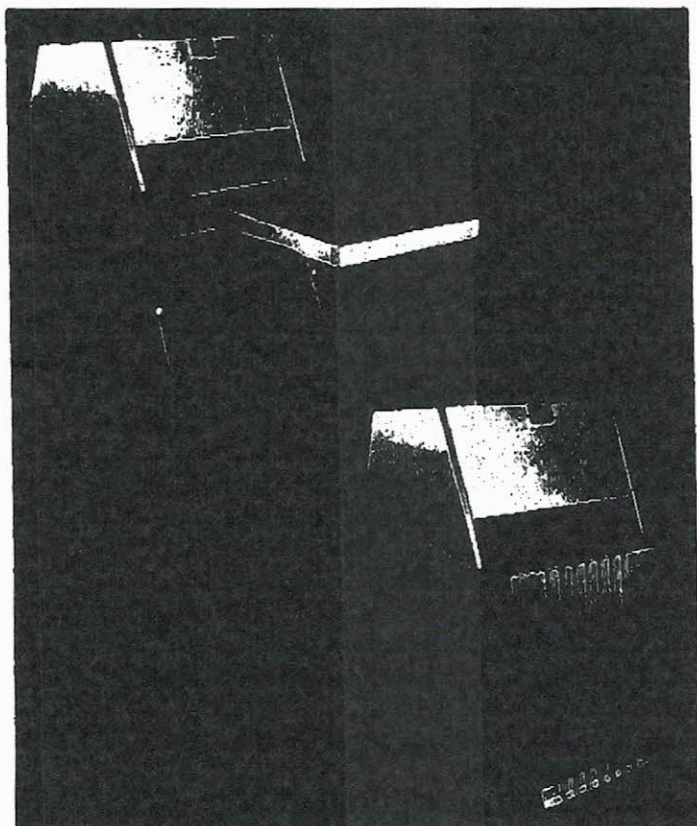
EXHIBITOR AT

**Inter '69
bake**

47TH INTERNATIONAL
BAKERS & CONFECTIONERS
EXHIBITION, LONDON
OLYMPIA 8-11 SEPT. 1969

BOOTH NUMBER 3
FIRST FLOOR

**This is how the Select-A-Spray
saves money, improves
product in small, medium
and large bakeries.**



Select-A-Spray homogenizes and liquifies the grease at room temperatures. It sprays uniformly at the selected pattern. **NO SEPARATION** of the grease. **NO DOWN DRIP** on the pan walls.

Select-A-Spray instantly selects fine, medium or heavy application by simply turning the spray control handle.

It takes all sizes and shapes of pans without adjustment of the equipment.

Select-A-Spray is operated by unskilled labor — no training is necessary.

Select-A-Spray uses practically any pan grease offered on the market.

Attachments permit the spraying of hot danish, special icings and soft pie fillings inside or outside the oven.

Stainless steel construction with complete protection of all operating components maintains sanitary conditions.

Self Cleaning. No Mess.

Recirculates solutions. No loss of materials ever.

SPECIFICATIONS

DIMENSIONS TANK-HOOD-TABLE ELECTRICAL

- 50" High x 33" Long x 27" Wide
- Stainless Steel
- 3 Phase or 1 Phase — 220 Volt, 60-50 Cycles
- Extra Heavy Duty
- Stainless Steel
- Five different Spray Pattern Nozzles

PUMP IMPELLER SELECT-A-SPRAY

SUPPORTS

REMOTE FILLING SYSTEM SHIPPING WEIGHT

- Tubular Steel with casters
- Sanitary Hose with Positive Gun
- 210 lbs.

U. S. PATENT 3,935,698

Improvements — Patents Pending

U. K. PATENT 1,055,022 and others

HAYON

MANUFACTURING & ENGINEERING CORP.

OPERATION -6400 Series

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1. Fill the tank to within one inch from the top with pan grease.
2. Set the SELECTOR control to HOMOGENIZE.
3. Turn the machine on.
4. Run the machine until the grease in the tank is completely liquidified.
5. Set the SELECTOR control to SPRAY.
6. Set the SELECT-A-SPRAY control to the desired spray pattern.
(See SELECT-A-SPRAY GUIDE.)

NOTE: Grease application is also controlled by the speed at which pans are passed through the machine.

7. Adjust the PRESSURE control until the spray pattern extends the full width of the screen.
8. Stand at the front or the side of the machine and pass the pans through the machine at the speed that produces the desired coverage.
9. A spray gun is provided for external spraying, filling, or cleaning. To activate the gun: repeat steps 1 to 4 above, set the SELECTOR control to GUN SPRAY, and squeeze the trigger in the gun.

SELECT-A-SPRAY GUIDE

Spray Pattern	Baking Pan Type
Light	Bun Pans
Medium	Strapped Pans Straight-Wall Pans Muffin Pans
Heavy	Individual Layer Pans Individual Bread Pans Strapped Bread Pans

Note:

Machine will be "noisy" for the first 2-3 weeks. Within this period of time the high precession unit will break in and noise will calm down to a minimum.