

# SPRAY & BAKE



## Carlex

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Carlex is highly refined oil based release agent delivering high performance, efficiency and ease of use. It is specifically used for the release of products containing high levels of sugar such as cake batters, biscuits and other sugar confectionery.

Carlex is also suitable for bread production, in particular sweet fruited loaves and buns. It is also ideal for contact grills such as panini, waffle plates and barbeques.

Food production lines where meats such as chicken or fish are coated with sticky glaze, marinades or breadcrumbs and then cooked on a continuous line will run more smoothly and reduce costly waste when using Carlex spray.

Whatever your spray system Carlex should be your first choice of release agent.

Carlex is available in 15Lt jerry cans and 1000Lt IBCs, convenient for both semi-industrial and plant bakeries, as well as cooked meat processing factories. Zeelandia have also introduced Carlex Spray, available in 6x600ml packs, for the convenience of the artisan craft or mid-sized baker.

### Advantages

Colourless and tasteless.

High viscosity.

Economical – only a small amount is needed to obtain excellent release.

Convenient packaging, no need for a compressor, rage or brushes.

Suitable for automatic fryers & also hand piping.

Reduced risk of polymerisation, ideal for use on baking sheets

## Product Info

### Pack size

6x600ml - Code F2505

15Lt - Code F2514

1000Lt IBC - Code F2515

### Palletisation

6x600ml x 32

15Lt x 42

### Storage

Store in dry, ambient conditions.