



Our passion and belief in the product and the accompanying purpose-built spray systems have resulted in many satisfied customers who had the following to say:

- *“My bakery has never been cleaner”*
- *“I have saved more than 50% on my pan oil costs.”*
- *“My staff now take pride in their working environment”*
- *“No more continual pan cleaning!”*



SILCOAT HEAD OFFICE

23 Kingfisher Drive
Okavango Park
Brackenfell
Western Cape



Pan Release Emulsion For The Baking Industry



- **Water Soluble**
- **Carbon Free**
- **No Overspray**
- **Silicone Based**
- **Cost Effective**

info@silcoat.co.za

THE PRODUCT

SILCOAT is a highly cost-effective emulsion used in the baking industry for the release of bread/rolls/baked goods from the baking pans/trays.

Using the advantages of silicone and effective spray techniques, the product:

1. Reduces carbon build-up by as much as 99%
2. Has no overspray
3. Is easily wiped off surfaces
4. Requires only 1 -2 g product per loaf pan

NO MORE CONTINUAL PAN CLEANING

CLEANER WORKING ENVIRONMENT

SATISFIED STAFF

BREAD LOOKS MORE PRESENTABLE

ELECTRICITY SAVING

Because of the versatility of **SILCOAT**, we are able to spray airlessly, drastically reducing application costs and overspray/fumes.

SILCOAT CONCENTRATE

SILCOAT is also available in a concentrate form, saving on shipping costs.

With the aid of our Re-Mixer, a 20l bucket of **SILCOAT** concentrate is added to 100l of water to make 120l of final product.

Full Instructions provided.

Call me for a quote today.



SPRAY SYSTEMS

THE UZZI WALL MOUNT

Our handheld manual applicator for in-house and smaller bakeries.

Simply insert the UZZI hose into the 25l **SILCOAT** container and follow the instructions provided.



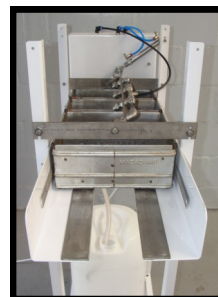
The handheld gun is perfect for spraying loaf pans, bun trays and baguette trays.

THE KP SPRAYER

The KP Sprayer is a hand-fed automatic sprayer for B03/4/5 bread pans. The bread pan is inserted manually under the nozzle arm, activating the sprayers which then spray 1-2g **SILCOAT**, ensuring perfect coverage of the entire bread pan.

Should top-spraying be required, the process is simply repeated once the dough has been placed in the pan.

No human error....



THE FULLY AUTOMATIC SPRAY SYSTEM

Incorporating a single spray nozzle and a pan stopper, the fully automatic system is mounted on to your existing conveyor. Using an oscillating spray pattern, the 80° nozzle sprays 1-2 g, with perfect coverage, every time. No mess, no fuss, no overspray and no mistakes!



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