



**RAPID AND PRECISE SOAKING MACHINE
FOR CAKES, SUCH AS *TRES LECHES* AND THE
POPULAR FLAN**



- Ideal equipment for the dampening of sponge type cakes.
- System of liquid injections for a homogeneous dampening within the cakes with more than 500 points of dosage.
- Special design for small areas and is provided with wheels to give easier movement.
- Made with 304 and 316 L SS, using food grade materials. Compliance with bakery industry sanitation standards.
- Soaking device diameter is from 4 to 12 inches, and squared sheet pans or rectangular pans measuring 13 x 14 inches.
- It may deposit on a half sheet and cakes of various shapes: squared, rectangular, even rings.
- Stainless steel 68 quart tank with a pressure of 30 PSI and a wide mouth fill.
- Compatible equipment and fabricated under the SNF and CE norms.
- Provided with a pedal, so to control the amount of liquid.
- Working pressure of 80 PSI in the equipment and 30 PSI in the tank.



You can soak not only with milk, but with various types of syrups as well. Even, melted chocolate syrup can be used!



- No electricity is required, only pressurized air is used. Quick and easy to clean.
- Dampening of cake with recollection and recovery of liquids.
- Injectable heads for *Tres Leches* cakes and liquids with special density.
- Custom heads made to the request of the customer.



TECHNICAL INFORMATION

Wide: 22 inches
Long: 22 inches
Tall: 50.5 inches
Weight: 180 lbs
Air pressure: 80 psi

