# **KOMPLETIN** Release agents

THE QUALITY SOLUTION FOR EACH PURPOSE.





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## **KOMPLETIN** Liquid

- Is a liquid releasing agent for all baked good, made of 100 % vegetable oil and waxes.
- Ideal for all types of frames, tins and tray. Protects also from rust and corrosion.
- **KOMPLETIN Liquid** enhaces the crust formation and the colouring of the crust. It does not taint the product at all.
- **KOMPLETIN Liquid** is of pure vegetable origin and water-free. It is stable, has a superb shelf life and may also be used as non-stick agent for salt pretzel and other savoury goods.

- Even on very upright tins KOMPLETIN Liquid will stick firmly as a thin, closed film.
- **KOMPLETIN Liquid** is the ultimate versatile releasing agent. It is economical and reliable. Even pastry rich in sugar and egg-whites with a small fat content like sponge bases or macaroons is perfectly released from the mould.
- **KOMPLETIN Liquid** can be applied by hand, with spray gun or high-powered greasing machines.
- Items: 8 kg metal cans/canister or 25 kg plastic cans

#### **KOMPLETIN** Paste

Release agent for all baked goods, ideal for brush application.

Items: 4 and 8 kg plastic buckets.

## **KOMPLETIN** Spray

**KOMPLETIN Liquid** comes also in an easy to use 500 ml spray can. You save up to 70 % compared with brushing. A major concern is the even and thin application of the releasing film. This is always guaranteed with this practical spray can.

Items: 6 spray cans 500 ml each in a cardboard box.

### **KOMPLETO**

**KOMPLETO** is a water-in-oil release emulsion. It can be used for automatic spray machines.

## **KOMPLETIN Cutting Oil**

Oil for greasing all different types of cutting machines, dough dividers etc.



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