

*SICO's best technology*



## Réf: A18673 COLD BAKING SPRAY 500ML KING

Thanks to its flash cooling, Cold Baking Spray helps you to assemble sugar and chocolate based products.

Add the final touches to decorations and sculpture for competitions creations and professional window display.

Accelerate the cooling of a chocolate element during assembly.



### INSTRUCTIONS FOR USE

Spray a thin layer on the surface to be attached, at a distance of about 20 cm.

### PACKAGING

Tin plate can diameter 65 mm / Height 195 mm

Nominal volume: 650 ml / Net volume: 500 ml

Box of 6 units

Palletizing: 1044 units - 174 boxes

### LEGISLATION

Dangerous. Observe the precautions for use.

Consult security data sheet (SDS), available on request.



**S.I.C.O.**  
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