



SEALEZE® Bakery Brushes



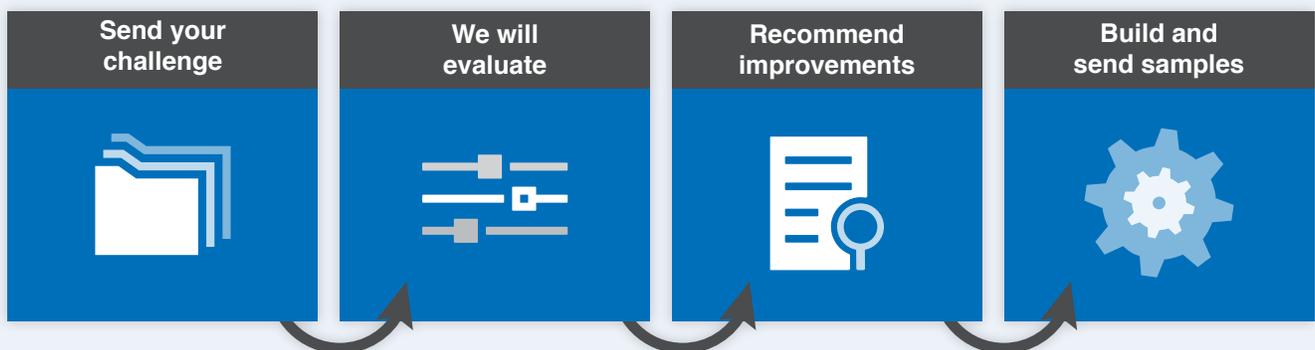
SEALEZE® Bakery Brushes can withstand high oven temperatures, keeping production from slowing down.

With Sealeze's high temp brushes, bakery pans can be cycled out for cleaning at regular intervals and only cool down marginally as opposed to cooling completely before cleaning. This detail plays an important role in production line efficiency and prevents wasted production time.

Sealeze can engineer custom brushes for all bakery applications, including bread, cookies, tortillas, waffles, cakes, etc. Our in-house engineers love a good challenge and are ready to tackle any problems to help improve your product, reduce costs, and make your customers happy.

With the mindset of a smaller company but backed by the capabilities of a much larger company, Sealeze delivers solutions that produce superior results. Let us help solve your problem today.

CONTACT US TODAY TO FIND OUT HOW SEALEZE CAN HELP YOU TO IMPROVE PERFORMANCE AND REDUCE TOTAL COST.



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