



# Release agents & lubricants



*Release specialist since 1935*

# Standard assortment Zeelandia release agents and lubricants

Zeelandia (Koninklijke Zeelandia Groep b.v.) is an international group of companies. Since 1900 we have built up a reputation as a reliable supplier of high quality solutions for the professional and industrial producers of bakery and confectionery products.

Zeelandia has created a comprehensive range of release agents and lubricants since the introduction of our first product called Carlo in 1935. Each of these products offers good release, hygiene, stability and can be processed easily with our Zela spraying systems. Zeelandia Technical Solutions, existing since 1980, offers these spraying equipment and services. For each type of bakery, Craft bakeries, SME and Industrial there is a fitting solution. Zela spraying equipment stands for quality, convenience accuracy and reliability.

## Range of Zeelandia Spraying Solutions



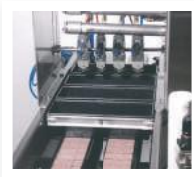
### Craft bakeries

Hand spray solutions for all types of release agents. Easy to use. Compact and mobile.



### SME

Semi-automatic solutions for perfect application of your release agent. Standard and individual possibilities.



### Industrial bakeries

Professional solutions for a smooth production process. Models exclusively designed for your production lines.



## Emulsions

### Carlo

Usage To release yeast dough's for bread and rolls

Composition Water, vegetable oil, emulsifier

Release power Good

### Carlo 500

Usage To release yeast dough's for bread and rolls

Composition Vegetable oil, water, vegetable wax

Release power Very good

### Remarks

- For spraying equipment that requires a thinner release agent we recommend Carlo 300
- When proofing is interrupted via freezer or dough retarder we recommend Carlex



## Oil and wax

### Carlex

Usage For easy to release confectionery  
For yeast dough's via freezer or retarder

Composition Vegetable oil, vegetable wax, lecithin

Release power Good

### Carlex 600

Usage For confectionery with a high sugar content  
For sweet yeast dough's via freezer or retarder

Composition Vegetable oil, vegetable wax, lecithin

Release power Very good



## Oil and wax

### Carlex 1000

Usage For confectionery with a high sugar content.  
For sweet yeast dough's via freezer or retarder

Composition Vegetable oil, vegetable wax, lecithin

Release power Extremely good

### Carlex 1250

Usage For confectionery with a high sugar content.  
For sweet yeast dough's via freezer or retarder

Composition Vegetable oil, lecithin, vegetable wax

Release power Extremely good

#### Remarks

For tray cleaning and greasing machines and airless spraying systems we recommend a thin oil such as Carlex 250 for standard trays and Carlex TW400 for perforated trays



## Oil and wax

### Carlex TW 400

**Usage** For easy to release bread, rolls and confectionery when using perforated trays  
For the conditioning of special coatings such as silicon and Teflon

**Composition** Vegetable oil, vegetable wax, lecithin

**Release power** Good

### Carlex TW 700

**Usage** For confectionery with a high sugar content and a long shelf life  
For the conditioning of special coatings such as silicon and Teflon

**Composition** Vegetable oil, vegetable wax, lecithin

**Release power** Very good

## Lubricants

### Ovam 25

**Usage** For dough dividing machines and bread & gingerbread slicing machines

**Composition** Vegetable oil, lecithin

High resistance against oxidation  
For daily use, industrial bakeries

### Ovam 40

**Usage** For dough dividing machines and bread & gingerbread slicing machines

**Composition** Vegetable oil, lecithin

Very high resistance against oxidation  
For use at craft bakeries and SME

### Ovam 85

**Usage** For dough dividing machines and bread & gingerbread slicing machines which need a thicker oil and for older dough dividing machines

**Composition** Vegetable oil

Vegetable oil as alternative for mineral oil



## Product information Release agents

Product name	Product number	Release power	Bread products	Pastry products	Sweet yeast dough products	High sugar confectionary
<b>Carlo range</b>						
Carlo*	02000	•	•			
Carlo 500	02016	••	•		•	
<b>Carlex range</b>						
Carlex**	20075	••	•	•	•	
Carlex Spray	19988	••	•	•	•	
Carlex G&S	26283	••	•	•	•	
Carlex 600	20076	•••	•	•	•	•
Carlex 1000	19789	••••	•	•	•	•
Carlex 1250	32706	••••	•	•	•	•
<b>Carlex TW range</b>						
Carlex TW 400	20121	••	•	•		
Carlex TW 700	19638	•••	•	•	•	•

\* If a thinner product is required we advise Carlo 300 (product no: 02011)

\*\* For the use in tray/sheet cleaning and greasing machines we advise Carlex 250 (product no: 20077) or Carlex TW 400 (product no: 20121)

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