



Gearwheel depositor



BAKON'S BENEFITS

- Solution-focused intelligence
- Innovative partnership
- Well-versed in the bakery sector
- High-quality machine construction
- Made in Holland!

Gearwheel depositor

Bakon's gearwheel depositor: precise AND fast!

You can deposit semi-liquid and/or less liquid products quickly and very accurately with the Bakon gearwheel depositor.

Machine

The Bakon gearwheel depositor (with or without in-feed rollers) is an industrial machine for the very accurate depositing of semi-liquid and/or less liquid products. You can have the machine built on a C-frame (with a width of up to 600 mm) or H-frame (as from a width of 800 mm). You can program and manage a large number of recipes through the user-friendly touch screen. Changing recipes is also simple and fast. The machine can also be added to your existing production line. A production speed of 30 strokes per minute is possible depending on the product complexity.

Options

You can deposit crèmes and creams, cake batter, fruit fillings, choux pastry, sponge cake and muffin batter, icing and other semi-liquid products as well as more solid products such as cookie dough with e gearwheel depositor.

Operation

The product to be deposited is pumped from a funnel through a gearwheel pump to the depositing openings. Feed-in rollers are used to deposit more solid products such as, for example, short biscuit dough. The rollers will press the product from the funnel into the gearwheel pump. You can buy the machine with a conveyor belt but Bakon can also install it on an existing conveyor belt. The machine has a 10" touch screen that you can use to easily create and manage your recipes.



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Possible models

- On a C-frame with or without a conveyor belt up to a working width of 600 mm.
- Working widths harmonised with the requirements of the customer.
- On an H-frame with working widths ranging from 800 mm to 1200 mm.
- Various depositing moulds with fixed or rotating injectors.
- Heated model for temperature-sensitive products.
- A combination of multiple machines with one conveyor belt is possible.
- Different injector types can be supplied upon request.
- With a whisk in the funnel.

Bakon expressly takes into account the requirements regarding hygiene and food safety that are becoming ever stricter when designing and producing its machines. All Bakon machines are produced from first rate materials.



BAKON RANGE

- Glaze spraying machines
- Spray/decorating machines
- Greasing machines
- Disk spraying machines
- Gearwheel- and piston depositors
- Transferpumps
- Ultrasonic cutting machines
- Enrobing/dipping machines
- Custom made machines

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REQUESTING A QUOTE
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