



SCAN AND DISCOVER MORE
INNOVATIONS IN THE NEW
MEDIA CENTER



The finishing touch is made with
the DISC SPRAYERS by BAKON



Make your finishing touch with the DISC SPRAYER of your choice. Whether this is a DISC SPRAYER with 2 or 10 discs, they all provide a perfect finish for your products.

The application of egg wash (or substitutes) and many more hot and cold fluids by our DISC SPRAYERS is done with as little overspray as possible and no unnecessary loss of product. This makes it possible to work fast, clean and efficient on the perfection of your products.

The individual adjustment of the discs makes it easy to regulate the output of the spraying product and ensures an even spraying pattern on your product. The DISC SPRAYERS are available with different pumps (depending on the application) and various conveyors (poly cords, slat top chain, wire mesh belt or chain belt).



The high-speed spinning discs of the DISC SPRAYER bring a thin film of egg or other liquid onto the product. Both the speed of the conveyor belt and the pump are adjustable according to the type of product. The output of the spraying product can be set individually by the valves on the spray hood. Overspray and loss of spraying product is kept to a minimum. Overspray is collected in the container for re-use.



The DISC SPRAYER is available as stand-alone and inline machine.



- Constant product quality
- No overspray and no loss of product
- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel



Capacity: medium to high



Oil, liquor, egg wash, water and all other liquids (both warm and cold).



Dimensions standard model (l x w x h) : 1600 x 1330 x 1120 mm.

Dimensions conveyor (l x w x h) : 1500 x 600 x 900 mm.



2x



Standard DISC SPRAYER



Option: Customized solutions

Deviating dimensions based on customer specifications.

- A** Disc spray hood
- B** Control panel / Electrical cabinet
- C** Disc control panel
- D** Various types of conveyors
- I** Removable refrigerated or heated collecting tank

Full details can be found at the end of the brochure.



This compact and movable 4-disc DISC SPRAYER is standard equipped with a short conveyor belt (other conveyor belts are optional). The discs can be individually adjusted to achieve the best spraying results and also the speed of the conveyor belt and pump are adjustable according to the type of product. Overspray and loss of product is kept to a minimum and collected for re-use.



The DISC SPRAYER is available as stand-alone and inline machine.



- Constant product quality
- No overspray and no loss of product
- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel



Capacity: medium to high



Oil, liquor, egg wash, water and all other liquids (both warm and cold).



Dimensions standard model (l x w x h): depends on the model



4x

Option: Customized solutions

Deviating dimensions based on customer specifications.

- A Disc spray hood
- B Control panel / Electrical cabinet
- D Various types of conveyors
- I Removable refrigerated or heated collecting tank

Full details can be found at the end of the brochure.



Our DISC SPRAYER are available with working widths from 600 up to 3000 mm (and even more). The 6-disc DISC SPRAYER is an example of one of the machines with a wider working width and a higher production capacity. Despite its dimensions, this DISC SPRAYER is still easy to move on swivel casters.



The DISC SPRAYER is available as stand-alone and inline machine.



- Constant product quality
- No overspray and no loss of product
- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel



Capacity: medium to high



Oil, liquor, egg wash, water and all other liquids (both warm and cold).



Dimensions standard model (l x w x h): depends on the model



6x



Option: Customized solutions

Deviating dimensions based on customer specifications.

- A** Disc spray hood
- B** Control panel / Electrical cabinet
- C** Disc control panel
- D** Various types of conveyors
- I** Removable refrigerated or heated collecting tank

Full details can be found at the end of the brochure.



This 8-disc DISC SPRAYER has a working width of 3000 mm and is standard equipped with a conveyor with chain belt for the transport of, for example, baking trays. As with all our DISC SPRAYERS, all discs can also be set individually to achieve the best spraying results.



The DISC SPRAYER is available as stand-alone and inline machine.



- Constant product quality
- No overspray and no loss of product
- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel



Capacity: medium to high



Oil, liquor, egg wash, water and all other liquids (both warm and cold).



Dimensions standard model (l x w x h): depends on the model

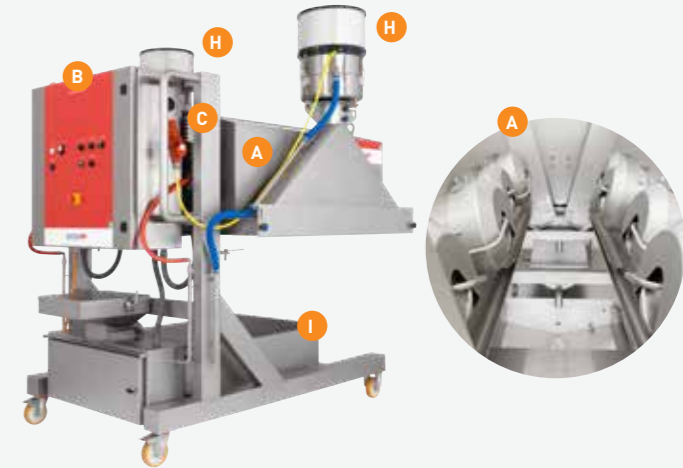


8x

OR MORE

Dual Disc Sprayer

The Dual Disc Sprayer is executed with a Disc Spray hood with 4 discs on each side. Optional are the 2 suction units to suck up excessive spray mist.



- A Disc spray hood
- B Control panel / Electrical cabinet
- C Disc control panel
- D Various types of conveyors
- E Sensor to detect the baking trays
- F Baking tray guiding system
- G Foldable conveyor
- I Removable refrigerated or heated collecting tank

Option: Customized solutions

Deviating dimensions based on customer specifications.

Full details can be found at the end of the brochure.

A Disc spray hood

The discs are adjustable through the operating panel on the side of the hood. The output of product can be adjusted per disc by a valve (one valve per disc). It is possible to spray products on both the top and bottom side. The hood is executed with sealed drives and backpressure valves. Front and back cover of the hood can be removed without tools.

Available for: All Disc Sprayers



B Control panel / Electrical cabinet

Equipped with all components to operate the conveyor, discs and pump.

Available for: All Disc Sprayers



C Disc control panel

All discs can be individually adjusted

Available for: All Disc Sprayers



D Various types of conveyors

Poly cords, wire mesh belt, transport cords, slat top chain.

Available for: All Disc Sprayers



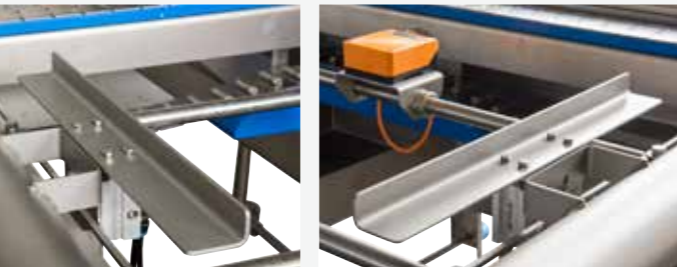
E Sensor to detect the baking trays

Available for: All Disc Sprayers



F Baking tray guiding system

Available for: All Disc Sprayers



G Hinged nose

Available for: Disc Sprayer with more than 8 discs



H Suction Unit (option)

To suck up excessive spray mist.

Available for: Dual Disc Sprayer



H Removable refrigerated or heated collecting tank

A movable refrigerated or heated collecting tank can easily be positioned under the Disc Sprayers.

Available for: All Disc Sprayers



Cleaning becomes even more easier with our Cleaning Assistant

Our DISC SPRAYERS are already easy to clean, but with the Cleaning Assistant it becomes even more easier. If you are planning to use the Cleaning Assistant in the future, we can already implement the spray nozzles of the system inside your DISC SPRAYER.

The advantages of the Cleaning Assistant:

- Optimization of the production process.
- Less cleaning time means more production time.
- Less chance of contamination.
- Cost saving (more production time, less use of water and detergent).
- Easier to work according to HACCP regulations.





BENEFITS

- Maintenance free
- Economical
- Movable
- Easy to operate
- HACCP

Scan the QR code
to see the pictures
or watch the video!



Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.

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