

Automation

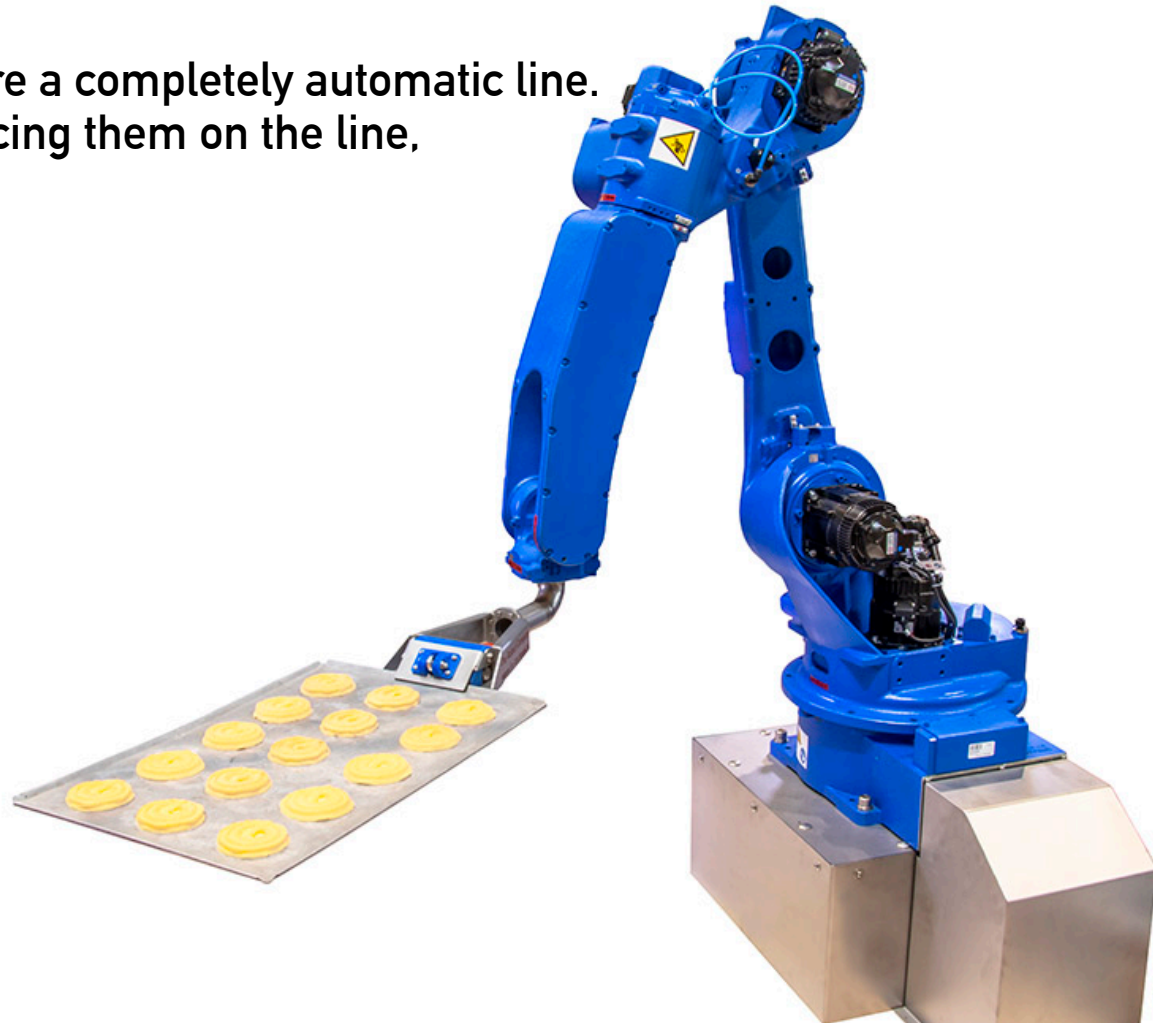
Depositing, Cutting, Spraying, Automation

- > 35 years of experience
- 55 dealers and agents world-wide
- Active in >100 countries
- Interesting for you?



Robot technology

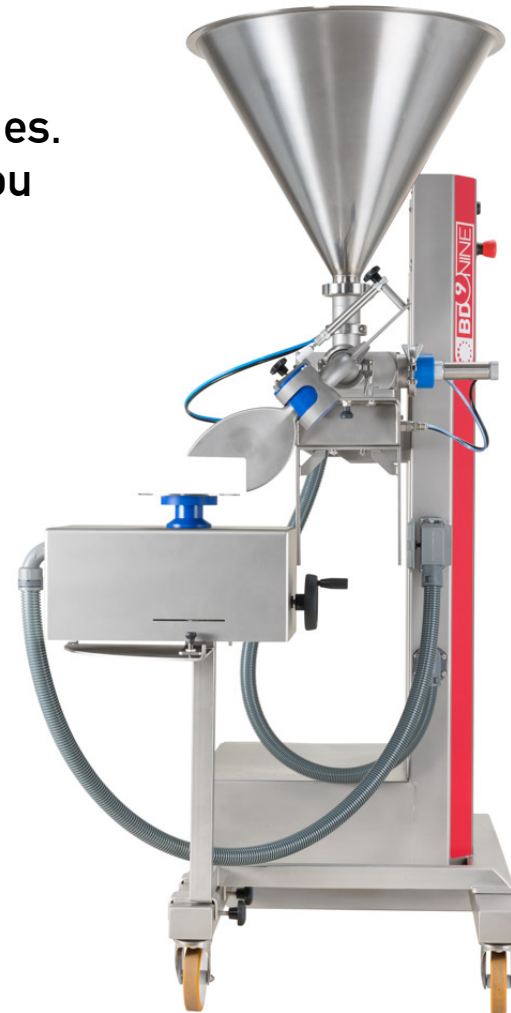
Robot technology enables you to configure a completely automatic line. From picking trays from the cart and placing them on the line, to providing decorations on your cake.





“Growing concepts”

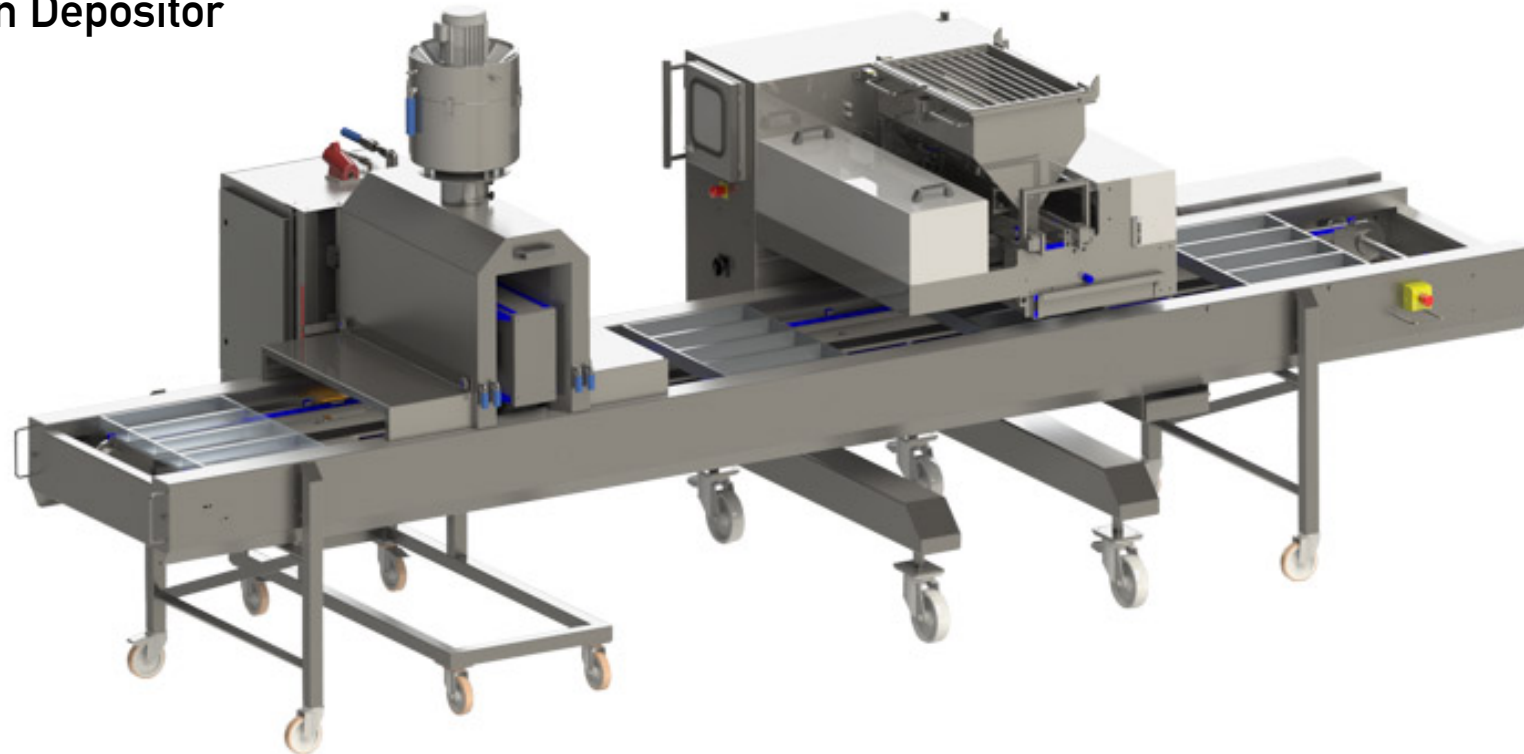
BAKON can provide solutions for SME's and industrial bakeries. When you are producing cakes manually, BAKON can help you to plan your growth. Start with a BD9 with Cake Decorator, then add a conveyor and keep growing until you have a fully automatic line.





BAKON Greasing and Depositing line

BAKON is a specialist in both spraying and depositing.
Combine the best of 2 worlds in a Greasing and Depositing line.
Line up your moulds, spray release agent and deposit your batter
with a BAKON Piston Depositor





BAKON solutions in industrial lines

Since many years, BAKON Disc spraying machines can be found in the lines of several big names like Mecatherm and König. Before entering the oven, the croissants are sprayed with egg wash on lines of up to 3.000 mm wide



AUTOMATION SOLUTIONS |

BAKON[®]
FOOD EQUIPMENT



Ultrasonic Cutting machines

With the Ultrasonic cutting machines,
your products will have a very sharp and clean edge.
In-line cutting machines with 12 blades or more,
to stand-alone Nano cutting machines,
BAKON can help you.







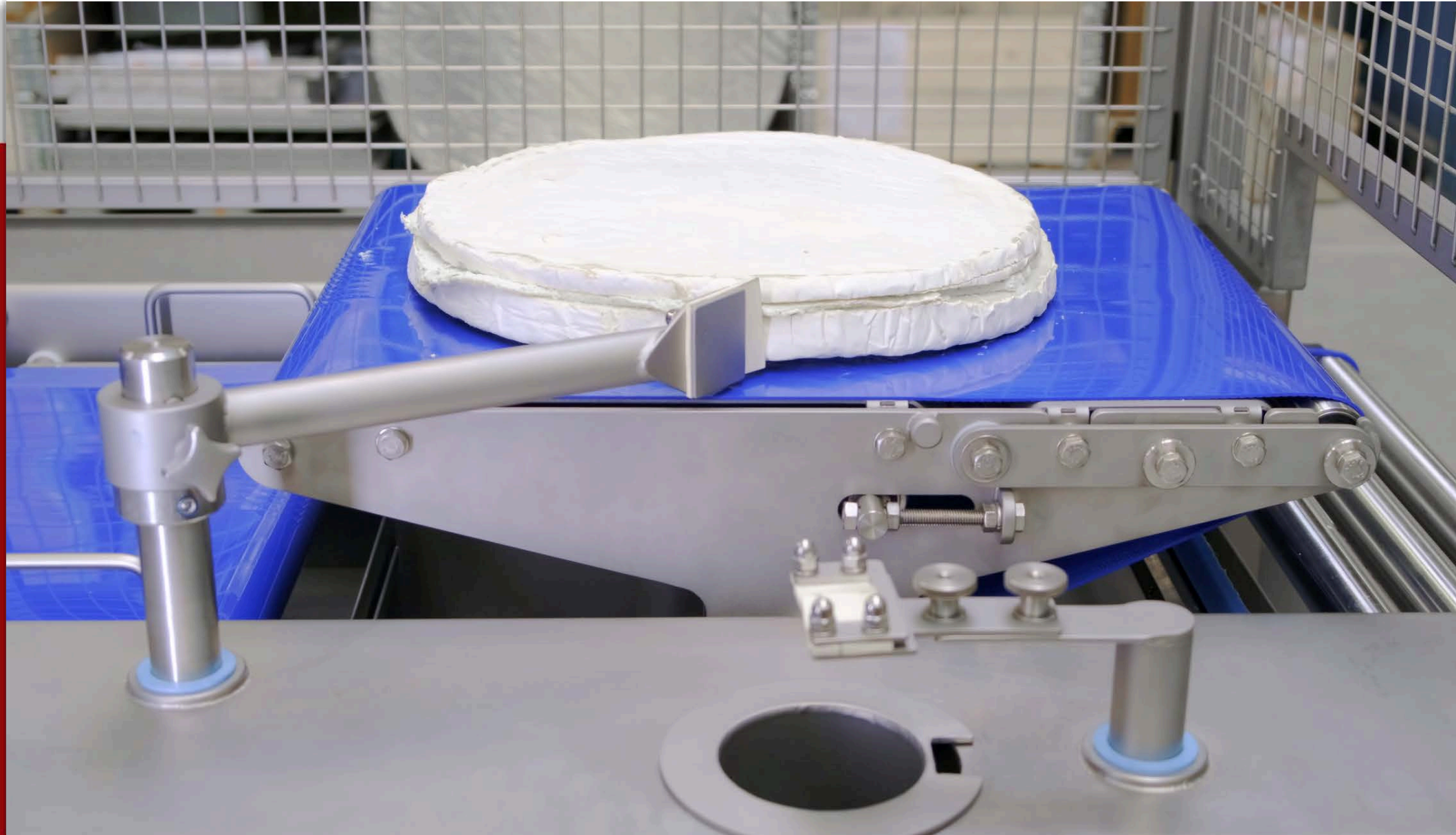
Cookie Assembly line





Brie Depositing and Cutting line



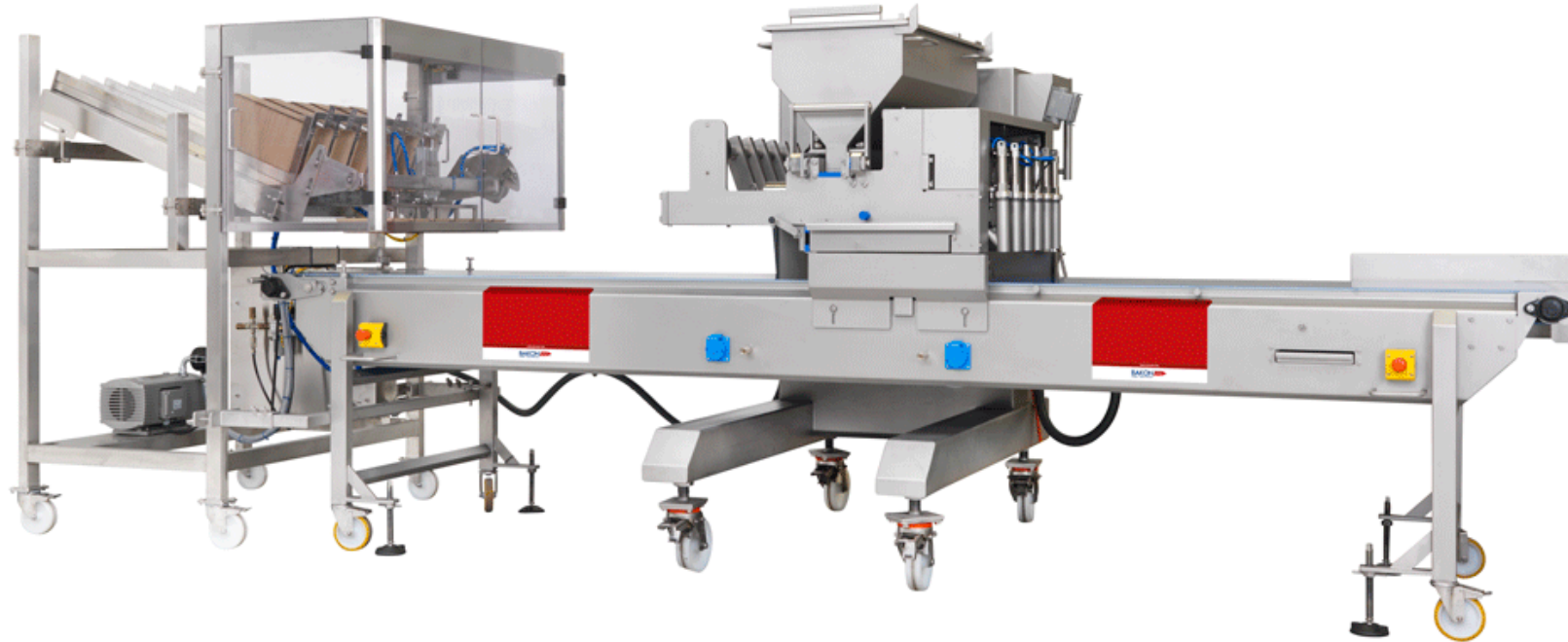


Round and Square Cakeline





Depositing line with Denester





Plan a meeting or send an email to info@bakon.com to speak with us to see how we can help to improve your processes

