

# GEARWHEEL DEPOSITOR INDUSTRIAL MACHINE

High capacity dosing



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**BAKON**  
LINXIS GROUP



# GEARWHEEL DEPOSITOR INDUSTRIAL MACHINE

BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.

The GEARWHEEL DEPOSITOR enables you to process a wide range of different products from very liquid to doughs as well as mousse, cream, eclairs, macarons, biscuit and cake batter.

This industrial depositor is able to reach longtime high production speed with a very high and guaranteed degree of accuracy. The sophisticated software allows you to create your own recipes. Entering and changing various parameters is easily done by using the 10 inch full colour touch screen. The GEARWHEEL DEPOSITOR is available in different models and extendable with a large number of options.

Of course customized solutions are possible!



The GEARWHEEL DEPOSITOR is used for accurate depositing of your products. High accuracy in depositing is reached by control of the turning angle of the stainless steel gears of the gearwheel pump. To prevent the nozzles from dripping the gears can be turned backwards to release the pressure from the nozzles.



- Robust industrial design.
- Pump housing with ceramic coating.
- Working width up to 1200 mm.
- Feeding rollers for constant pressure in pump housing.
- Stainless steel gears.
- Easy template change.
- 100 Different programmable recipes.
- Advanced HMI operator panel.
- Available on C-frame and H-frame (above 800 mm).
- Easy to integrate in (existing) production lines.



Capacity: medium to high



The GEARWHEEL DEPOSITOR MACHINE is available as stand-alone and inline machine.



Cream, mousse, soft cheese, eclair, macarons, biscuit, cake batter, chocolate, marzipan and short dough.



Get to know all our depositing solutions

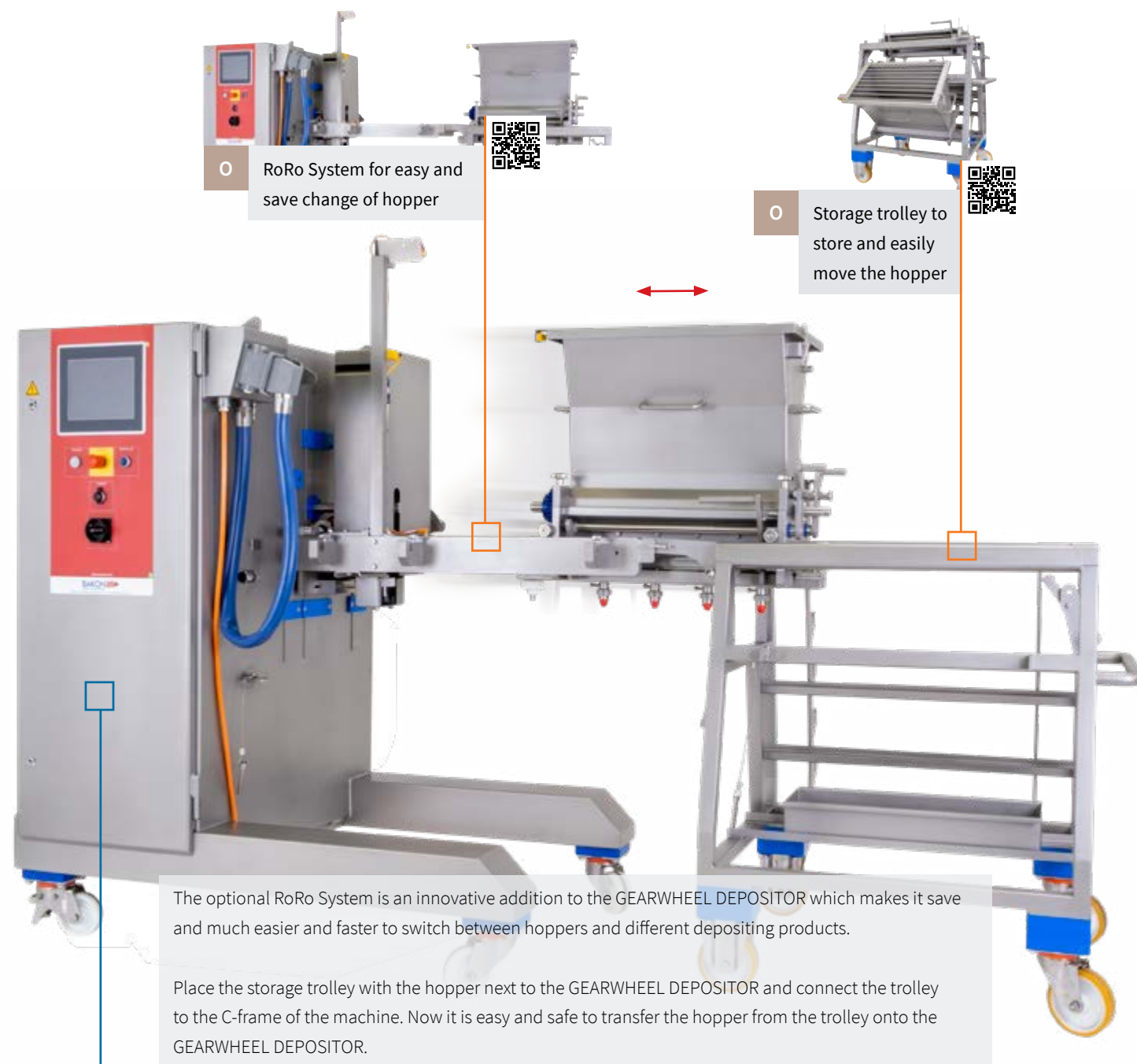


A 2x5 grid of 10 images showing various types of long, thin, and rectangular confectionery products. The products include chocolate-covered items, plain items, and items with fruit or other flavors. The products are arranged in two rows of five.

Spot twisted

A grid of 10 images showing various pastries and cakes. The first row contains five images: a stack of golden-brown swirl pastries, a stack of golden-brown swirl pastries, a stack of golden-brown swirl pastries, a stack of golden-brown swirl pastries, and a stack of golden-brown swirl pastries. The second row contains five images: a stack of golden-brown swirl pastries, a round cake decorated with white frosting and chocolate swirls, a stack of small golden-brown swirl pastries, a stack of small golden-brown swirl pastries, and a stack of small golden-brown swirl pastries.

Continuous



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O Denester



O Release Agent Sprayer



O Transfer Pump



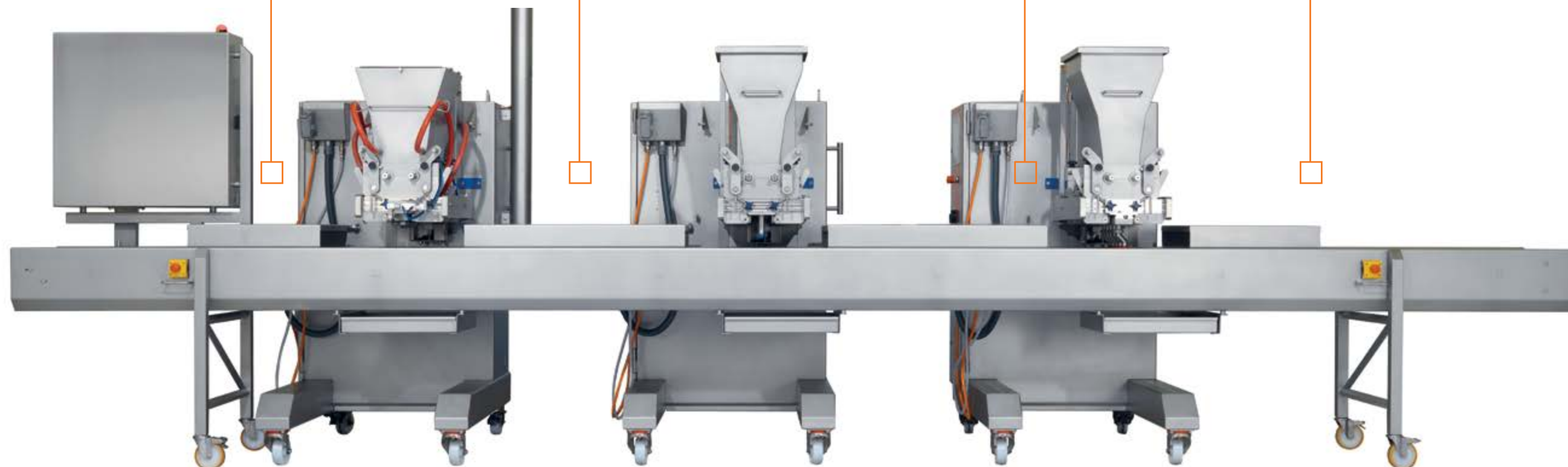
GEARWHEEL DEPOSITOR



O Strewer



O Robotic arm



Complete production line with integrated Gearwheel Depositors





# BAKON.COM



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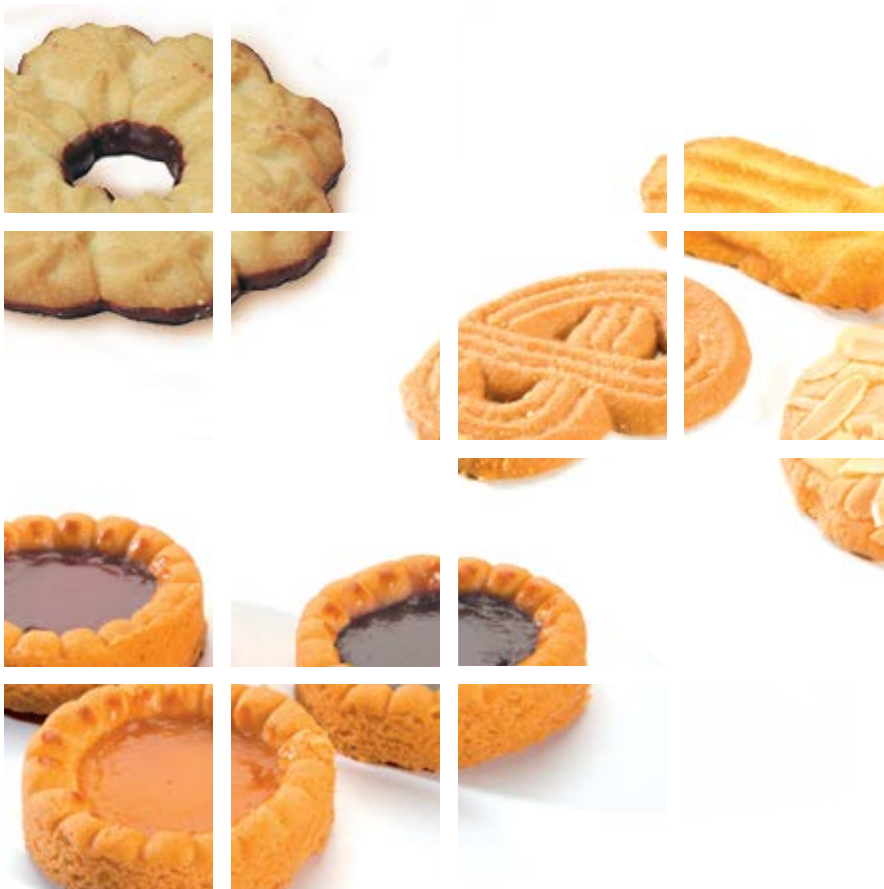
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ENERGY  
SAVING



LESS  
WASTE



SAVE THE  
PLANET

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.