

BD9 DEPOSITING MACHINE

Accurate depositing



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(231151)



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.










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BD9 DEPOSITING 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 BD9 DEPOSITOR is ready for use within minutes. Move the BD9 into the right working position, fill the hopper (which is easy to lower by an electrical drive), choose the right recipe and the BD9 is ready to start depositing.

Due to the unique full-colour control panel and the advanced software system it's easy to program different recipes and parameters. Cleaning and (dis)assembling of the machine are simply done without using any tools.

-  - Hopper volume: 35 or 65 liter
-  - Dosing volumes: 10-100, 36-180, 110-475, 220-1100 ml.
-  - Dosing speed is very accurately adjustable through the full-colour touchscreen
-  - Electrically adjustable dosing unit (can be stopped at any height)
-  - Dosing table is manually adjustable in height
-  - Easily movable on 4 swivel casters (2 with brakes)
-  - Completely stainless steel and other non-corroding materials

 Capacity: medium to high.

 The BD9 DEPOSITOR is available as stand-alone and inline machine.

 Cake batter, muffin batter, bavaois, jam, fruit fillings, crème, cream cheese, soup, etc.
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

** We are happy to test your ingredients.*



Cake Decorator



Foot pedal



Working table is manually adjustable (per 5 or 10 mm.)



Options |

- Cylinder with piston 10/100 ml.
- Cylinder with piston 36/180 ml.
- Cylinder with piston 110/475 ml.
- Cylinder with piston 220/1100 ml.
- Handgun with hose
- Vertical and horizontal cut off nozzle
- Dripless nozzles
- Adapter for different spouts
- Dosing outlet 90° curve
- Foot pedal
- Decoration heads
- Injection needles
- Cake Decorator unit
- Funnel 35 or 65 liter
- Various conveyor systems



Get to know all our depositing solutions

Watch the full video

