

BAKON.COM

GLAZE SPRAYER SPRAYING MACHINE

Shines out in high-volume spraying



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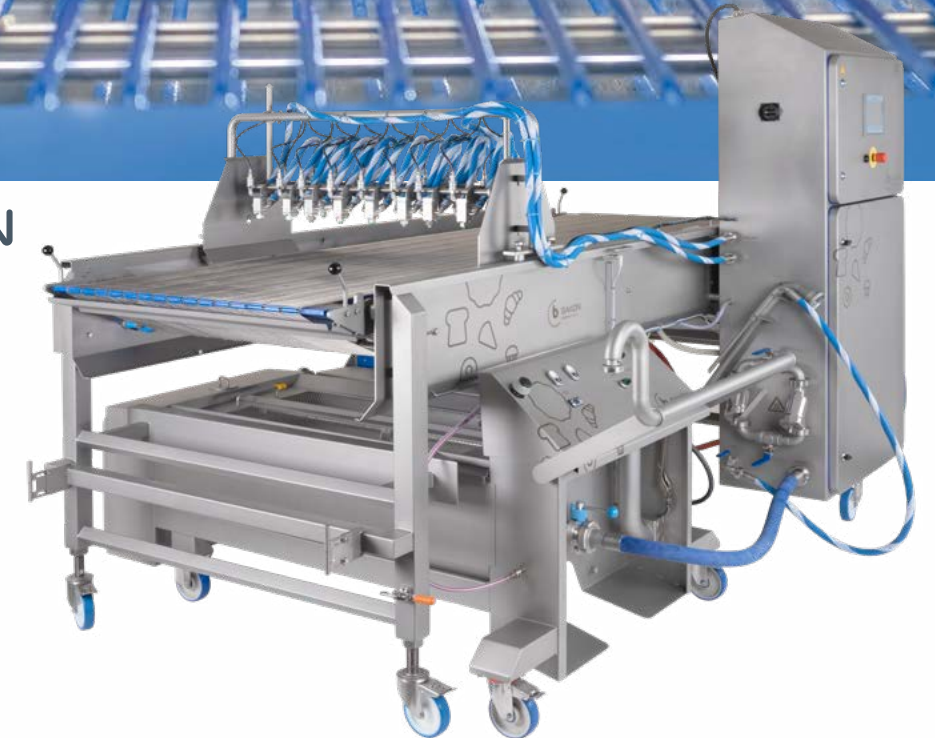
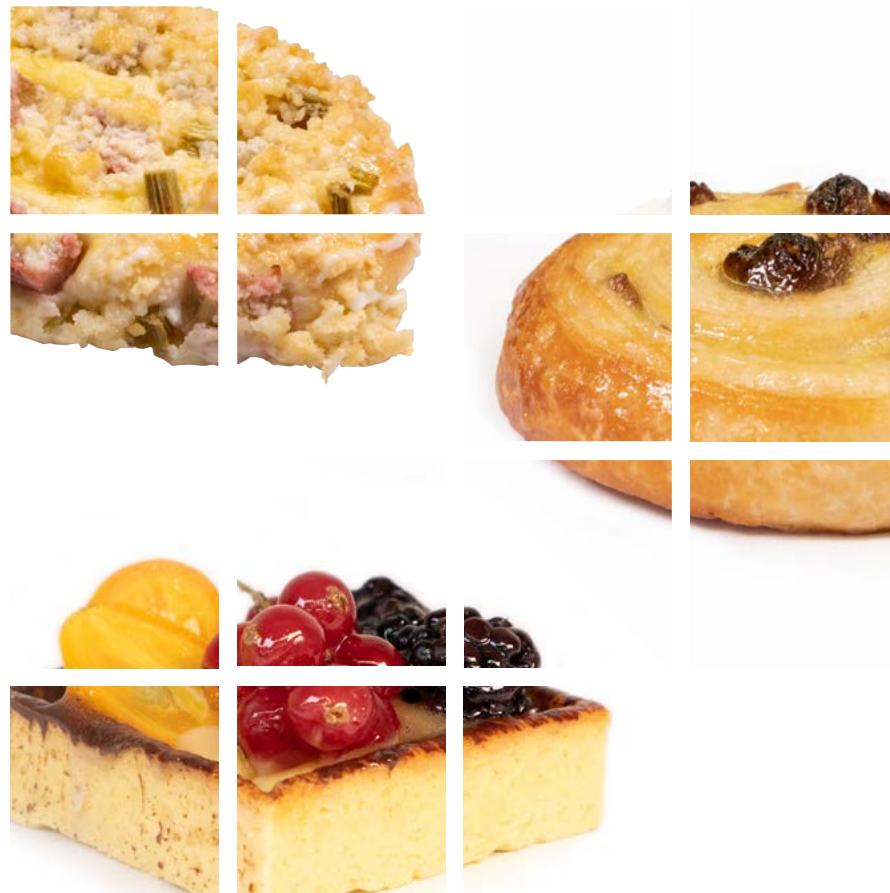


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Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.

GLAZE SPRAYER SPRAYING 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.

High-volume, automatic spraying and beautiful glazed products are the keywords of this INDUSTRIAL GLAZE SPRAYING MACHINE.

It is a well-known fact that glazed products have a longer shelf life but also find their way more quickly to the consumers. The INDUSTRIAL GLAZE SPRAYING MACHINE has been specially developed to perfectly glaze large quantities of different shaped products. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



An adjustable amount of spray guns on the in height adjustable spray bridge ensure a consistent application of your glaze, jelly or jam (at the exact right temperature) on your products that pass the spray bridge. To minimize waste and overspray, the spray guns are only actuated when your products or trays are detected on the conveyor. Any overspray is collected in the funnel underneath the conveyor for re-use. The glaze, jelly or jam is pumped from the movable funnel through an electrical spiral heater to the spray bridge above the conveyor. To guarantee an even temperature, the spray product is continuously pumped through a ring line in the machine.

Your benefits

- Production efficiency and increase in capacity
- Reduction labor costs
- Complete spray result
- Easy to integrate in (existing) production lines
- Full control of the whole production process



- Movable machine on swivel casters
- Movable funnel with pump
- Overspray is collected for re-use
- Conveyor speed adjustable by frequency converter
- In height adjustable spray bridge with adjustable amount of spray guns
- Double glaze filter to prevent nozzle blockage
- Photo sensor and PLC controller to actuate spray guns
- Stainless steel back pressure valve to guarantee a uniform spray
- Electrical spiral heater to keep products at an even temperature
- Back pressure valve to maintain an even pressure
- Clear and easy to use operating panel



Capacity: medium to high



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



Glaze, Jelly and Jam.*

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.



Spray bridge with adjustable spray guns



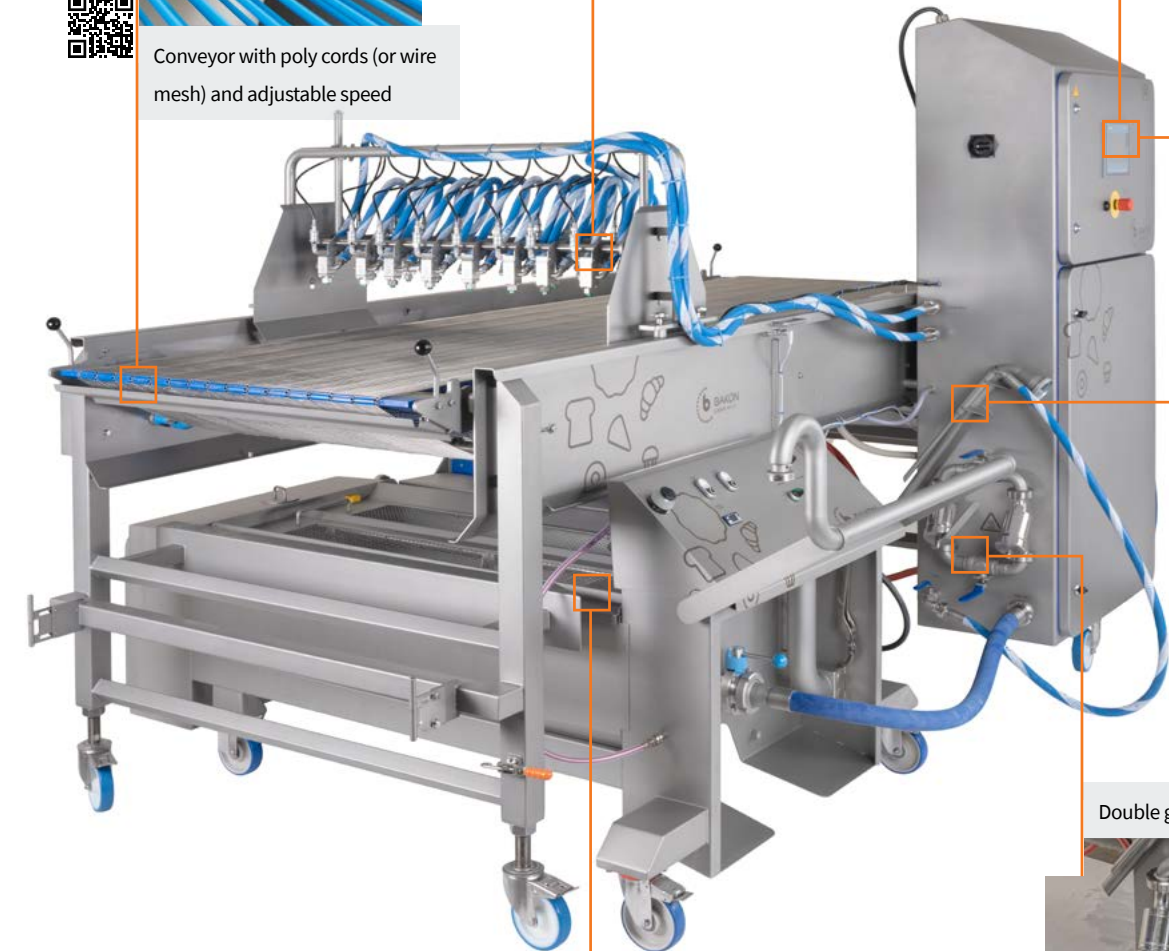
Clear and easy to use operating panel



Digital control panel



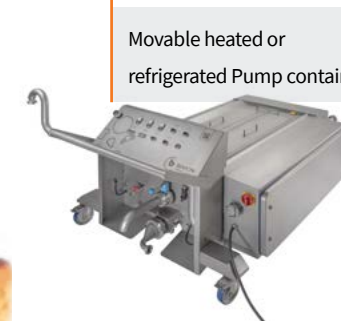
Conveyor with poly cords (or wire mesh) and adjustable speed



Airpressure and spraying hose



Double glaze filter to prevent nozzle blockage



Movable heated or refrigerated Pump container



Get to know all our spraying solutions

