

GLAZE SPRAYERS SPRAYING MACHINES

Shines out in high-volume spraying



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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 create perfectly glazed 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 airless 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 will only start spraying 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
- Perfect temperature control
- Controlled pick up of glaze, jelly or jam on your products



- Movable machine on swivel casters
- Movable funnel
- 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
- Pump system to pump the product through the ring line
- 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 spray pressure
- Clear and easy to use operating panel
- Completely stainless steel



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.



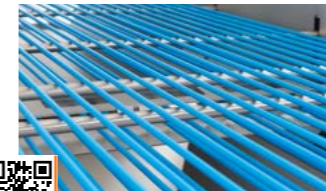
Spray bridge with adjustable spray guns



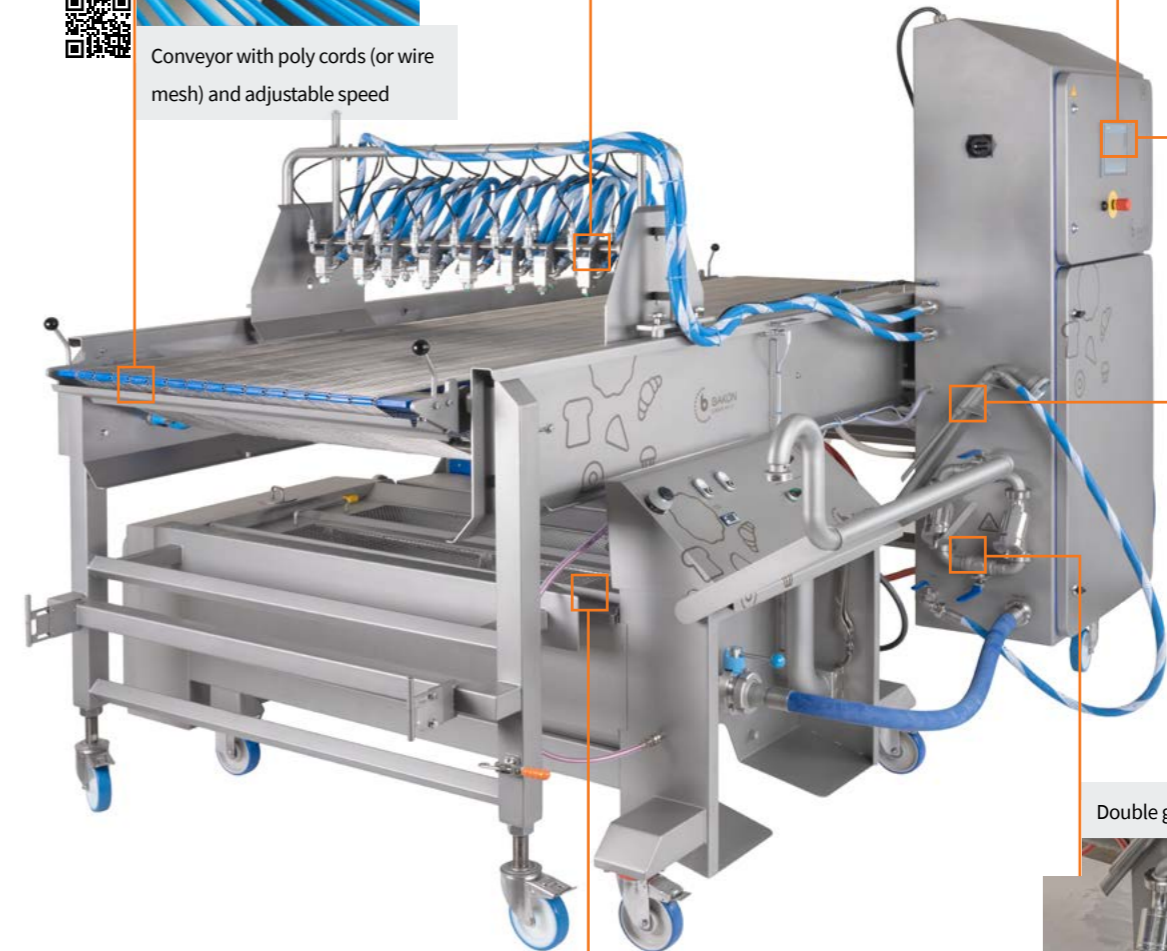
Clear and easy to use operating panel



Digital control panel



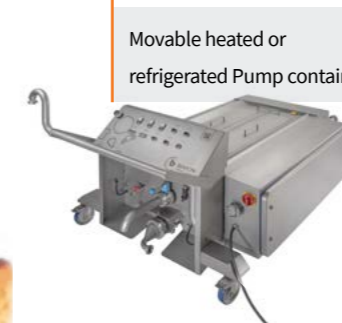
Conveyor with poly cords (or wire mesh) and adjustable speed



Airpressure and spraying hose



Double glaze filter to prevent nozzle blockage



Movable heated or refrigerated Pump container



Get to know all our spraying solutions



ROTO 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.

The ROTO SPRAYER is a high-quality rotating spraying machine, specifically designed to get the best spraying result on your round products.

Getting the optimal spraying result on round products is a process which requires a different spraying solution. The ROTO SPRAYER has been specially developed to perfectly spray your glaze or release agent on your round products or baking molds. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



Number of roto spray guns will be defined according to panning pattern and capacity. The rotating spray guns can be put manually – or on your request automatically – in position to obtain the best spraying results. Detection of the molds is done by means of a proximity sensor.

Your benefits

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



- All around spray because of the rotating spray head
- Very limited overspray and pollution
- Very efficient spraying, which means less use of spraying products
- Flexible, economical and easily movable
- Custom made solutions
- Completely stainless steel
- Automatically in width and height adjustable spray guns (optional)



Capacity: medium to high



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



Glaze and Jelly: The BAKON Roto Sprayer is also available for Release Agent. 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.*



Clear and easy to use operating panel



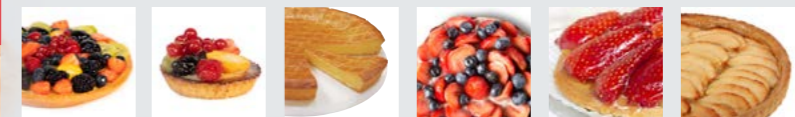
Spray hood



Conveyor belts with flat belt and poly cords



Get to know all our spraying solutions



JELLY EASY SPRAYING RANGE

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.

Spray Easily by hand with the JELLY EASY RANGE.

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 JELLY EASY has been specially developed to effectively and easily spray ready to use glaze from a bag-in-box system on your products. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



Simply place your product hose in the bag-in-box system glaze. Switch on the machine, wait a few minutes until the machine has reached the right temperature and start spraying.

Available as:

Jelly Easy : a table top basic model, with 1 airless spraygun, 1 heater

Jelly Easy I : movable model, with 1 airless spraygun, 1 heater

Jelly Easy II : movable model, with 2 airless spraygun, 1 heater

Your benefits

- Production efficiency
- Reduction labor costs
- Excellent spraying result
- Movable equipment



- Short heating time
- Fixed temperature at 90°C
- Temperature of the heated hose is fixed at 70°C
- Output of 400 cc / min. per spray gun
- Sprays almost any type of glaze
- Suitable for the use of 'Bag-in-box ready to use' glaze
- Integrated heater and compressor
- Stainless steel and maintenance free



Capacity: medium to high



The JELLY EASY is available as stand-alone.



Glaze, Jelly and Jam.*

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* We are happy to test your ingredients.



Get to know all our spraying solutions



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NEWSLETTER

 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.