BAKON.COM

PISTON DEPOSITOR













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Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials. SAVE THE PLANET



BAKON

LINXIS GROUP

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PISTON DEPOSITOR 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.

This heavy duty depositing machine is built for fast and accurate depositing of many different semi-liquid products.

The PISTON DEPOSITOR is an easy to manage and adaptable depositor for fast and precise depositing of various semi-liquid fillings. This machine is designed to easily process a great variety of products; especially suitable for depositing products with pieces, like nuts, raisins, fruit, chocolate, etc.

The PISTON DEPOSITOR is a servo-driven machine that complies with the latest technology. The electrical cabinet with control panel is integrated in the machine. The PISTON DEPOSITOR is, for safety reasons, standard equipped with a safety rack over the depositing cylinders and the out-feed of the machine.

Products to be deposited are drawn in from the hopper by the pistons into the cylinders. The piston transports the product from the cylinders to the outlet. Each depositing head has its own nozzle. This enables you to deposit products with pieces such as chocolate, nuts, fruit, etc.

The standard depositing volume is variable and is easily adjustable by means of the full colour touchscreen. Various models and options make the PISTON DEPOSITOR very suitable to use as stand-alone machine or to build or expand your production line. We offer of course customized sollutions to meet all your needs!

- Robust and servo driven heavy duty machine.
- Easy to operate.
- Volume ranging from 10 to 550 ml per depositing cycle.
- Continuously variabel dosing volume.
- Built on stainless steel C-frame.
- Dosing bridge with up and down movement.
- Full colour touchscreen.
- Wide range of parameters with recipe control.
- Executed with 2 rigid and 2 swivel casters.
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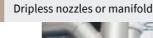
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Capacity: medium to high

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

Cake batter, muffin batter, choco mousse, custard, cream cheese, fillings with raisins, nuts, chocolate, fruits, etc.





Protective door

