Application of egg wash and other hot and cold fluids, without overspray, ensures that you work clean, fast and efficient on the perfection of your products. The DISC SPRAYER makes this all possible.

The individual adjustment of the discs makes it easy to regulate the output of the spraying product and ensures an even spraying pattern on your product. This means as little overspray as possible and no unnecessary loss of product.

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.

**BENEFITS**
- Maintenance free
- Economical
- Movable
- Easy to operate
- HACCP

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Scan the QR code to visit the BAKON website.
The DISC SPRAYER is a stand-alone machine.

- Constant product quality
- No overspray and no loss
- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel

Products are transported under the spray hood on the conveyor belt. The speed of the conveyor belt and pump are adjustable according to the type of product. The rapidly spinning discs bring a thin film of egg or other hot or cold liquid on your product. The output of product can be set individually by the valves on the hood. Overspray and loss of product is kept to a minimum. Overspray of the discs is collected in the integrated 50 liter container.

Oil, liquor, egg wash, water and thin fluids (both warm and cold).

Capacity: medium to high

Dimensions standard model (l x w x h): 1600 x 1330 x 1120 mm.
Dimensions conveyor (l x w x h): 1500 x 600 x 900 mm.

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.