



SCAN AND DISCOVER MORE INNOVATIONS IN THE NEW MEDIA CENTER

**DISC SPRAYER**

The finishing touch is made with the DISC SPRAYER by BAKON



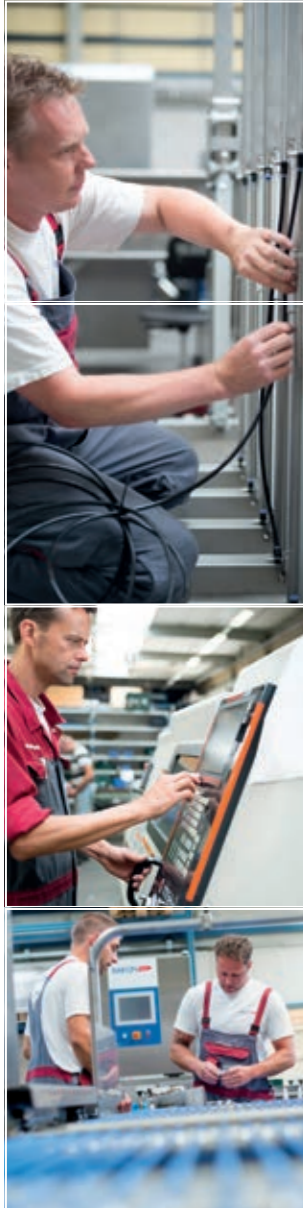
Application of egg wash and other hot and cold fluids, without overspray, ensures that you work clean, fast and efficient on the perfection of your products. The DISC SPRAYER makes this all possible.

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.



**BENEFITS**

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



Scan the QR code to see the pictures or watch the video!



[18-447]



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.



**BAKON FOOD EQUIPMENT**  
Stanleyweg 1  
4462 GN Goes  
The Netherlands

Tel.: +31 (0)113 244 330  
Fax: +31 (0)113 244 360  
bakon@bakon.nl  
www.bakon.com

Scan the QR code to visit the BAKON website





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.



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 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.



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



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



Standard DISC SPRAYER

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.



1600

1330



**A** Disc spray hood with 2 discs

The discs are adjustable through the operating panel on the side of the hood. The output of product can be adjusted per disc by means of valves (one valve per disc). The hood is executed with sealed drives and backpressure valve. Front and back side of the hood can be removed without tools.



**B** Control panel / Electrical cabinet

Equipped with all components to operate the conveyor, discs and pump.

**C** Impeller pump

Takes care of the constant circulation of the spray product in the system.



**D** 50 liter container

The advantage of this spraying system is that the overspray of the discs will be caught in the 50 liter container, with no loss of overspray. There is a circulation of the spray product in the system.

**E** Conveyor belt

Consists of a full bed of polycords with a diameter of 6 mm and CTC distance of 25 mm. Scrapers on the cords remove the overspray. The speed of the belt is adjustable between 1 - 6 m/min.

**O** Removable refrigerated collecting tank

A movable refrigerated collecting tank of 30 litre can easily be placed under the standard DISC SPRAYER. An eccentric disc pump is used instead of an impeller pump if the machine is operating over 8 hours per day.

