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PISTON DEPOSITOR

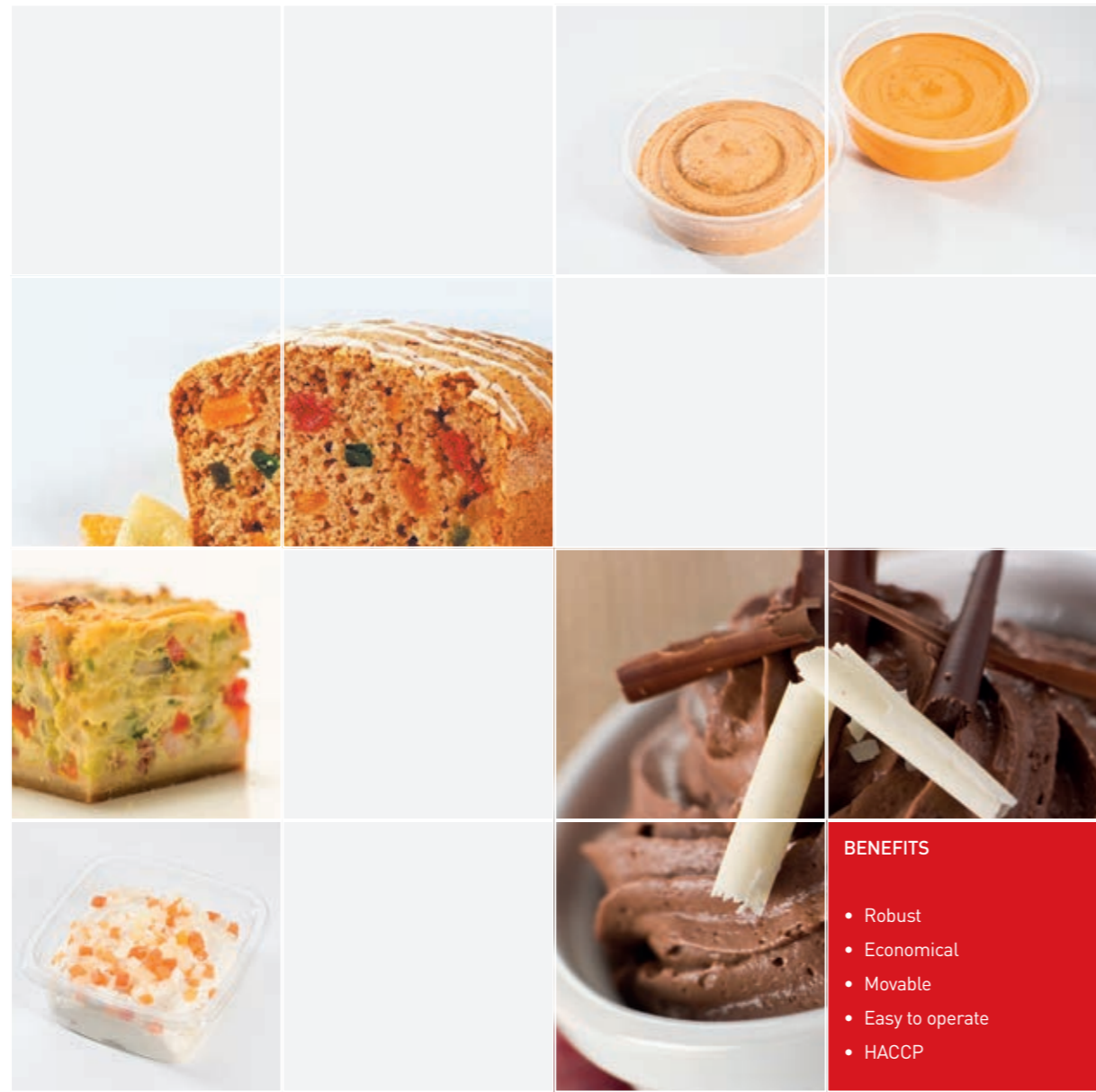
The PISTON DEPOSITOR by BAKON: exceptionally well in depositing



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.

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 solutions to meet all your needs!



BENEFITS

- Robust
- Economical
- Movable
- Easy to operate
- HACCP

Scan the QR code to see the pictures!



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.

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Scan the QR code to visit the BAKON website.



PISTON DEPOSITOR

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 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.



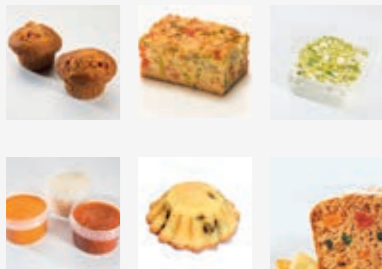
Available as stand-alone and inline machine.



- Robust and servo driven heavy duty machine.
- Easy to operate.
- Volume ranging from 10 to 550 ml per depositing cycle.
- Continuously variable 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.



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



A The Hopper

Easily removable for cleaning.



B Cylinders

Choose from the various sizes cylinders to deposit different volumes.



C Dosing bridge

With up and down movement.



O Protective door (optional)

In order to protect control panel from water.



O Dripless nozzles or manifold (optional)



O Conveyor belts (optional)

On wheels with brakes in various sizes and executions.

O Heated execution (optional)

With double jacketed hopper and integrated heating and water circulation system.



- Dimensions (L x W x H): depends on the model

