



SCAN AND DISCOVER MORE
INNOVATIONS IN THE NEW
MEDIA CENTER



**RELEASE AGENT
SPRAYER**

Smooth baking starts with the
RELEASE AGENT SPRAYER by BAKON



BENEFITS

- Compact
- Economical
- Movable
- Easy to operate
- HACCP

Scan the QR code
to see the pictures!



[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.



Good and efficient greasing of baking trays, plates and moulds is the basis for a good baking process. Especially when starting the process with the RELEASE AGENT SPRAYER.

This high quality machine evenly distributes a very fine film of release agent on various sized trays, pans and moulds by means of special designed adjustable spray guns. Besides that this machine ensures clean, efficient and product-saving greasing.

The RELEASE AGENT SPRAYER is available both as stand-alone and inline machine and offers you many advantages. Of course customized solutions are possible!

RELEASE AGENT SPRAYER

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.



Trays, pans or moulds placed on the conveyor belt will be supported by an adjustable guide and are automatically transported by 2 chains. The spray hood, which is installed over the conveyor belt, holds 4 - 6 adjustable spray guns. The spray guns can be put manually into position to obtain the best spraying results. Detection of the moulds is done by means of an approach switch.

An exhaust unit (option) can be placed over the spray hood to suck up the excessive oil mist that is created during spraying.



Available as stand-alone and inline machine. The inline version is built on a C-frame and easily becomes part of existing production lines.



- Flexible and economical
- Perfect spray because of the unique spray guns and nozzles
- Substantial reduction of release agent or oil use because of very efficient spray
- Very limited overspray and pollution
- Adjustable in width and height
- Completely stainless steel
- Easily movable



Various sizes of baking trays, bread pans, muffin pans, cake pans and moulds.

A Spray hood

4 - 6 air mix spray guns.



B Customized solutions:

Different positions of the spray guns are possible (e.g. 6 in a row, 2 rows of 3)



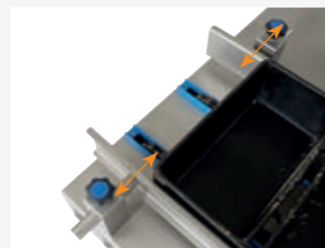
C Automatical conveyor

Trays, etc. are transported by 2 chains. The motor is thermally protected.



D Stepless adjustable guides

Trays, pans and moulds are supported by two adjustables guides.



E Collecting trays

Sliding collecting trays are attached to each side of the conveyor belt.



O Pressure tank

This container is constantly under pressure to feed the spray guns.



O Exhaust unit with microfilter

An exhaust unit can be placed over the spray hood to suck up excessive oil mist that is created during spraying. Centrifugal force will separate the oil from the air. The removed oil is discharged via a hose and collected in a container. Clean air is blown out through the filter.



Movable RELEASE AGENT SPRAYER on C-frame

The movable stainless steel frame is the base of the machine on which the units (spray hood, exhaust) are mounted. The main cabinet holds the pneumatics and the liquid holding tank.

Capacity: medium to high

Capacity tank: 10 liter / 20 liter

