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**ALL ROUND & SQUARE CAKELINE**

Produce cakes efficiently in high volumes with the All Round & Square CAKELINE by BAKON



- BENEFITS**
- Modular design
  - Easy to clean
  - Recipy control
  - Easy to operate
  - HACCP

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



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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For an efficient, top of the bill production of round and square cakes BAKON offers the best solution. The modular built and mainly digitally controlled CAKELINE fits everyone's list of demands and is the standard within the segment.

This high-end-machine line optimizes the production process: The number of deposits-, syrup spraying-, pressing-, pouring-, glaze spraying-, and/or strewing-units are variable. This way BAKON realises your ideal cake production.

The All Round & Square CAKELINE is built with A-quality materials for high volume production. The line is available as a 'standard' production line and as a custom built total solution. All BAKON machines meet the HACCP guidelines.



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**A Syrup sprayer**

The syrup sprayer efficiently sprays syrup and other thin liquids, such as liquor. The capacity of the sprayer can be adjusted either on the machine or by changing the nozzles.

**B BD9 Depositor**

The precise and fast depositing of semi-liquid products, such as cream, crème and mousse, together with its easy operation are the core strength of the BAKON BD9. Product waste is now a thing of the past.

**C Pressing unit**

The pressing units guarantee the extremely precise pressing of the product layers. To the millimetre accurate precision work ensures a seamless and efficient cake production.

**D BD9 with inline Cake Decorator**

We highly recommend the inline Cake Decorator for the exact masking of round products or applying thin layers between your round products.

**E Finishing line**

The finishing touch has to be done fast and accurately. The adjustable and easy to clean finishing line is available with four, six, ten or more working tables.

● Standard unit ○ Option



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.

**○ Gearwheel Depositor (optional)**

Especially for square and rectangular cake products we recommend the Gearwheel Depositor. This depositing unit is ideally suited for quick and efficient application of cream, mousse and crème in even layers.



**○ Crumb Decoration machine (optional)**

In addition BAKON offers a suitable module for applying decorations, such as crumbs, chocolate flakes, almond shavings, nuts etc., to the side of the cakes.



**○ Enrober (optional)**

For the complete covering of cakes by a liquid curtain, the BAKON Enrober is the perfect solution. Products that can be used with this machine are chocolate, fondant, ganache, marmalade, etc.



**○ Transfer pump (optional)**

For pumping e.g. fruit fillings and cake batters from a bowl into the hopper of the depositing units.

