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!

**BENEFITS**
- Compact
- Economical
- Portable
- Easy to operate
- HACCP

Scan the QR code to visit the BAKON website.
Available as stand-alone and inline machine.

- 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

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.

Capacity: medium to high
Capacity tank: 10 liter / 20 liter

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.