

Multidepositor with conveyor belt



BAKON'S BENEFITS

- Solution-focused intelligence
- Innovative partnership
- Well-versed in the bakery sector
- High-quality machine construction
- Made in Holland!



BAKON RANGE

- Glaze spraying machines
- Spray/decorating machines
- Greasing machines
- Disk spraying machines
- Gearwheel- and piston depositors
- Transferpumps
- Ultrasonic cutting machines
- Enrobing/dipping machines
- Custom made machines



Multi-depositor Range

Multi-depositor Satelllite with Conveyor belt

Start your own production line: choose the Multi-depositor Satelllite with conveyor belt!

Combine the Multi-depositor Satelllite with a conveyor belt and create your own advanced industrial depositor. Create your recipes using the digital control and save them on the machine. Next, select the product you want to make on the display and the depositor will know what to do. Many options can also be supplied for this machine.

Buy your depositor to grow!

The Multi-depositor Satelllite - the most versatile Bakon depositor – can become the start of your full production line. Start with the combination of a Multi-depositor Satelllite and conveyor belt and expand your machine at your own pace until you have a complete fully automatic depositing line.

Specific characteristics of the Multi-depositor Satelllite:

- 50 programs (one program for each product).
- Easy to operate.
- Full control of all parameters, depositing volume and speed, etc.
- Download recipes.
- Different types and dimensions are available for the conveyor belts.
- Progressive investment.

Technical specifications of the conveyor belt

Dimensions (h x w x d):	920 x 640 x 1500 mm
Working width:	400 mm
Connecting voltage:	230 V AC - 50 Hz
Power:	0.25 kW

VISIT OUR WEBSITE WWW.BAKON.COM OR CONTACT YOUR CONTACT.

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



BAKON'S BENEFITS

- Solution-focused intelligence
- Innovative partnership
- Well-versed in the bakery sector
- High-quality machine construction
- Made in Holland!



Multi-depositor Range

Deposit fast and with the greatest ease all your pastry

For the fast and exact depositing of (semi-)liquid products, simply choose one of the Bakon Multi-depositors. Our range of very accurate volumetric suction depositing machines consists of three basic models.

The most important benefits: Accuracy, speed and versatility linked to the characteristic Bakon reliability. You can deposit cake batter, muffin batter, sponge cake batter, bavaois, jam, fruit fillings, crème, cream cheese etc. with the multifunctional depositor. The volume can be set ranging from 10 to 1100 ml per depositing cycle.

Multi-depositor Satelllite

The Multi-depositor Satelllite is our most advanced depositor: Create your recipes through the digital control and save them on the machine. From now on, you can select the product that you want to produce from the display and the depositor will know what it needs to do. Fast product conversions are easy to accomplish through recipe selection. The machine stands out with regard to speed, accuracy and ease of operation. Many attachments can be supplied with this machine.

Ease of operation combined with accuracy and speed!

With this extremely versatile depositor, you will deposit your products with the accuracy that you are used to from Bakon. The intelligent and robust machine guarantees many years of efficient production

Specific characteristics of the Multi-depositor Satelllite

- 50 programs (one program for each product).
- Easy to operate.
- Full control of all parameters, depositing volume and speed, etc.
- Recipes can be downloaded from your computer/laptop.
- Progressive investment.

VISIT OUR WEBSITE WWW.BAKON.COM OR CONTACT YOUR CONTACT.

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

Multidepositor Standard



Multi-depositor Range

Multi-depositor Standard

Standard and yet very extensive!

Our multifunctional standard depositor has the same functionality as our Multi-depositor Satellite but without the intelligent control. The pneumatic height setting of the mobile frame makes manually filling the funnel easy.

The machine can also be supplied with a mobile base unit with a fixed height. Especially for when you want to link the machine to a conveyor belt. You can also add a Bakon cell force pump. Many accessories are available for every Multi-depositor such as depositing heads, manual depositing guns, cake decorating heads, exchangeable cylinders, depositing injectors, etc.

Technical specifications

Dimensions (h x w x d):	depending on the model
Power supply:	only compressed air is needed
Compressed air:	6-7 bar
Capacity:	max. 60 strokes/minute depending on the product and volume
Air consumption:	± 250 litres per minute based on 25 strokes
Funnel content:	± 35 litres

Multidepositor Cakedecorator



BAKON'S BENEFITS

- Solution-focused intelligence
- Innovative partnership
- Well-versed in the bakery sector
- High-quality machine construction
- Made in Holland!

Multi-depositor Range

Multi-depositor Satellite with Cake Decorator: 1 + 1 = 3!

Expand your Multi-depositor Satellite with the Bakon Cake Decorator

Choose the perfect combination for fast and precise depositing, finishing and/or decorating! You can easily, quickly and accurately fill the middle layers and you can finish the top and sides of your products perfectly with the Cake Decorator. With Bakon you will achieve more: 1 + 1 = 3!

The Multi-depositor Satellite with Cake Decorator: A champion because of its flexibility and speed!

The Multi-depositor Satellite with Cake Decorator will give you an optimum of freedom because you can configure your machine extremely quickly. Product switches are very easy because the recipes are stored in the machine's memory. You can change the last settings online and, therefore, you will prevent production loss.

Technical specifications

Dimensions (h x w x d):	280 x 550 x 310 mm excluding the frame 800 x 850 x 450 mm including frame
Connecting voltage:	230 V AC - 50 Hz
Power:	0.09 kW

Bakon develops and produces machines while focusing on

- Hygiene
- Quality
- User-friendliness
- Sustainability

Program your products and work faster and more efficiently. Switch products at any time and produce faster.

Call Bakon on +31 (0)113 244330

VISIT OUR WEBSITE WWW.BAKON.COM OR CONTACT YOUR CONTACT.

BAKON RANGE

- Glaze spraying machines
- Spray/decorating machines
- Greasing machines
- Disk spraying machines
- Gearwheel- and piston depositors
- Transferpumps
- Ultrasonic cutting machines
- Enrobing/dipping machines
- Custom made machines



VISIT OUR WEBSITE WWW.BAKON.COM OR CONTACT YOUR CONTACT.

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

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