



## **GEARWHEEL DEPOSITOR**

High capacity dosing is done with the  
GEARWHEEL DEPOSITOR by BAKON USA



The GEARWHEEL DEPOSITOR enables you to process a wide range of different products from very liquid to very heavy doughs as well as mousse, cream, eclairs, macarons, biscuit and cake batter.

This industrial depositor is able to reach longtime high production speed with a very high and guaranteed degree of accuracy. The sophisticated software allows you to create your own recipes. Entering and changing various parameters is easily done by using the 10 inch full colour touch screen. The GEARWHEEL DEPOSITOR is available in different models and extendable with a large number of options.

Of course customized solutions are possible!

## GEARWHEEL DEPOSITOR

BAKON USA designs and produces standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON USA machines stand for advanced technology and reliability.



The GEARWHEEL DEPOSITOR is used for accurate depositing of your products. High accuracy in depositing is reached by control of the turning angle of the stainless steel gears of the gearwheel pump. To prevent the nozzles from dripping the gears can be turned backwards to release the pressure from the nozzles.



Available as stand alone and inline machine.



- Robust industrial design.
- Pump housing with ceramic coating.
- Working width up to 1200 mm.
- Feeding rollers for constant pressure in pump housing.
- Stainless steel gears.
- Easy template change.
- 100 Different programmable recipes.
- Advanced HMI operator panel.
- Available on C-frame and H-frame (above 800 mm).
- Easy to integrate in (existing) production lines.



e.g. Cream, mousse, soft cheese, éclair, macarons, biscuit and cake batter, chocolate, marzipan, short dough.



GEARWHEEL DEPOSITOR on C-frame.

**A** Removable hopper

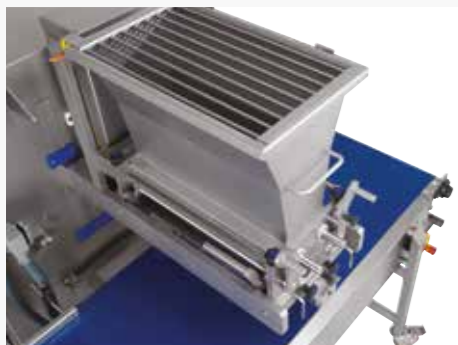
**B** Unique template release system

**C** Wide choice of interchangeable templates

**D** Feeding rollers

**E** Stainless steel gears

**F** Pump housing with ceramic coating



G E A R W H E E L S H O W C A S E

Spot



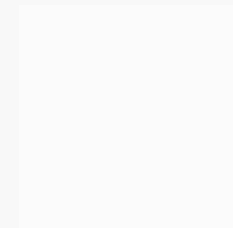
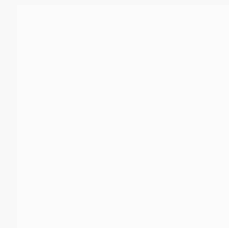
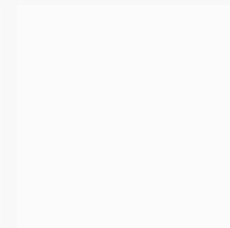
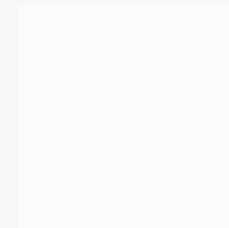
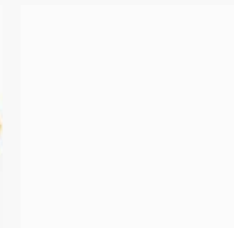
Spot long



Spot twisted



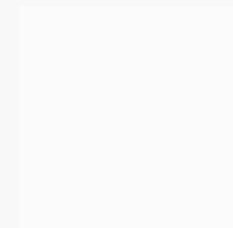
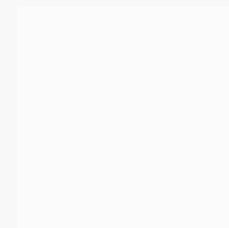
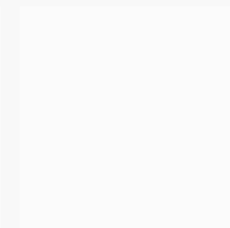
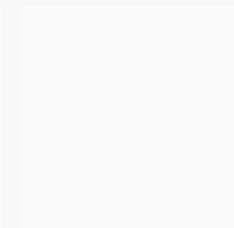
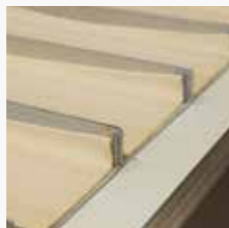
Long twisted



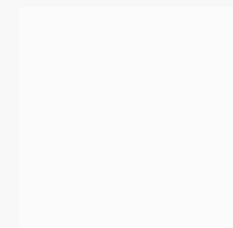
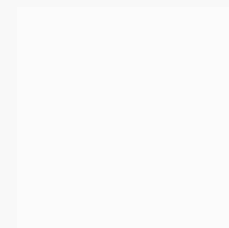
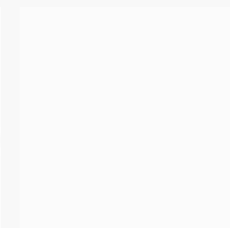
Tray filling

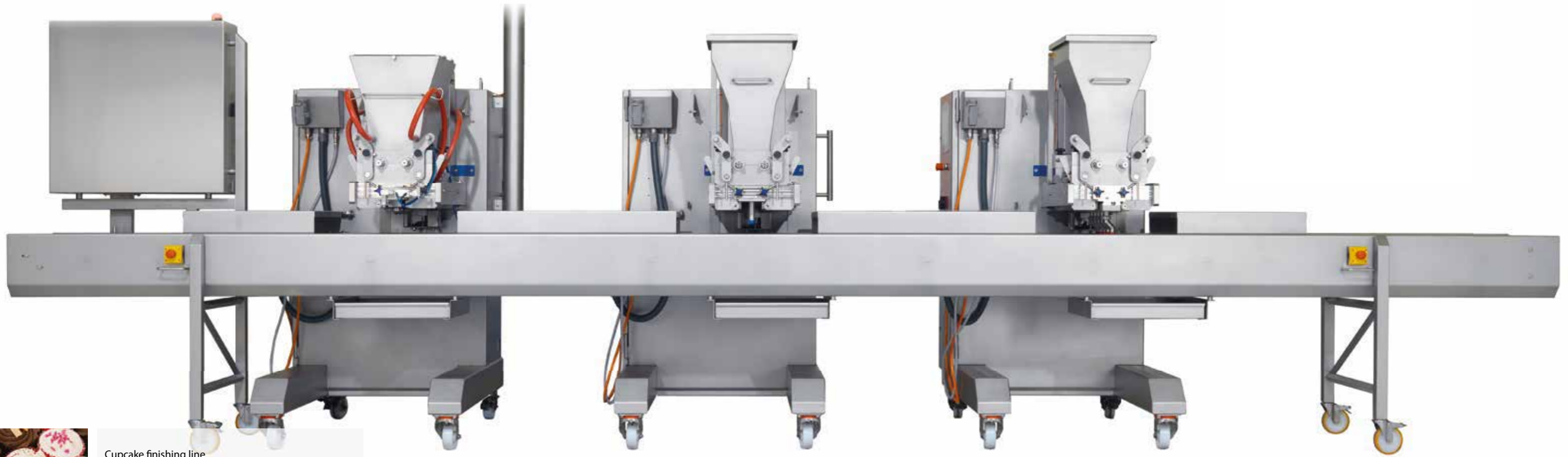


Continuous depositing



Specials





Cupcake finishing line  
injecting > ring decorating > star decoration



Complete production line  
with integrated Gearwheel Depositor



Customized solutions.

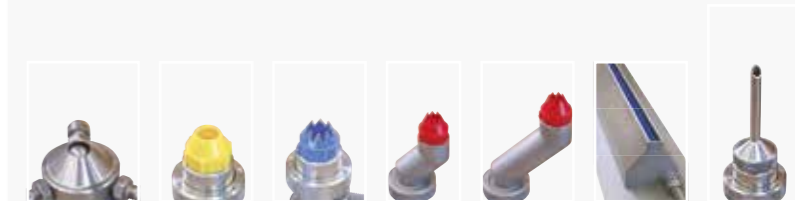
○ Conveyor belt.

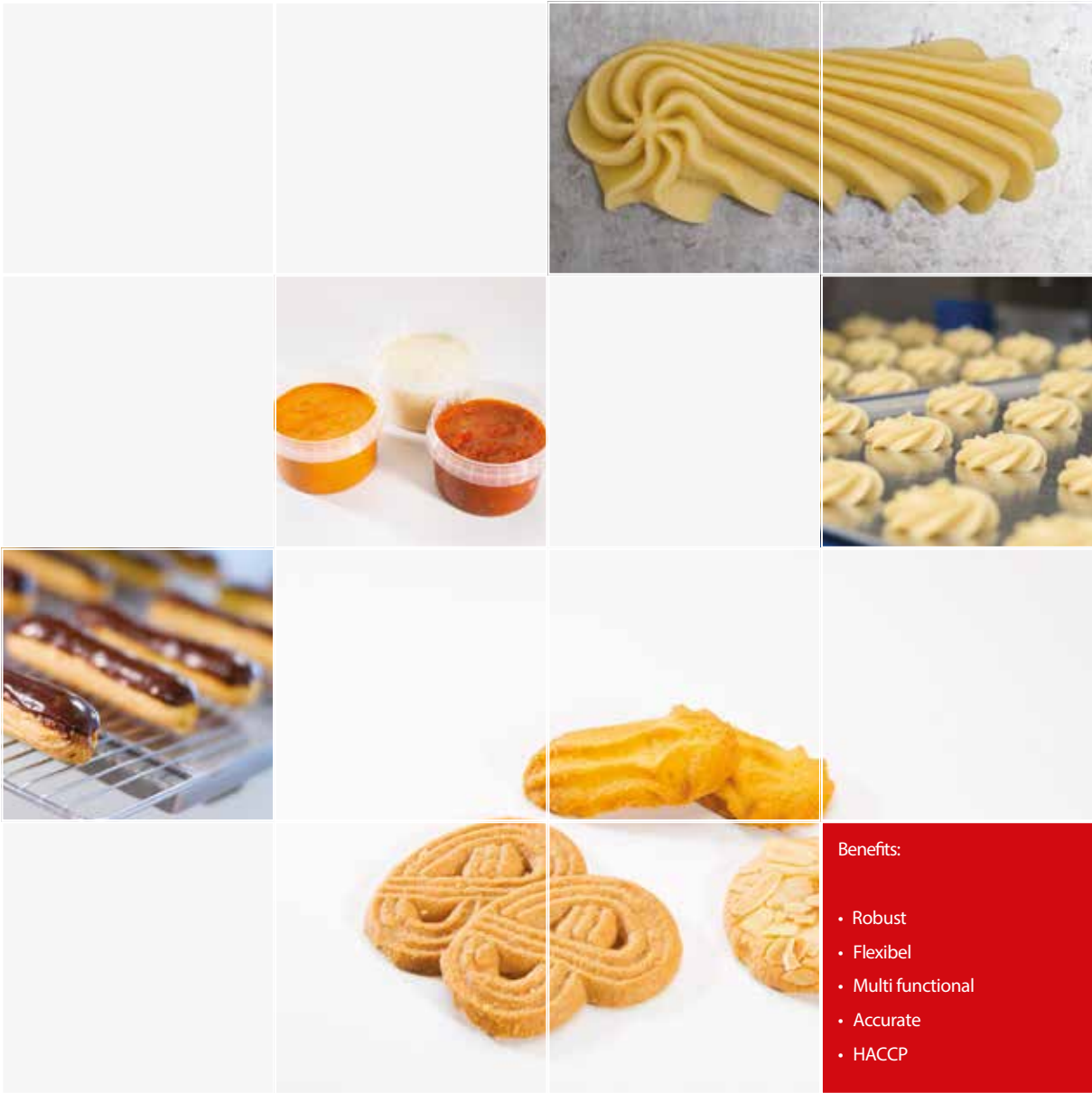


○ Trolley for storage of different parts



○ Choose from a wide range of standardized spouts or order your own customized model(s).





Benefits:

- Robust
- Flexibel
- Multi functional
- Accurate
- HACCP

- ▶ TRAINING & CLASSES
- ▶ PRODUCT TESTING
- ▶ EQUIPMENT LEASING & FINANCING

Through energy-saving measures, such as dimensioning of electrical power and - if possible - the use of recyclable materials, BAKON commits to dealing responsibly with the environment.



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