

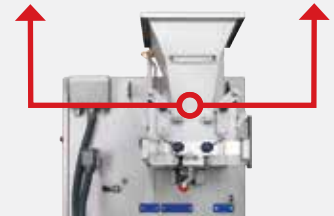
The MAVERICKS EXTRUDER/DEPOSITOR
by BAKON USA:

Accurate, constant and safe!

One big and two small rollers of this three roller system take particularly good care of your heavy types of dough and dough with particles.

Use the touch screen to program and save your own products settings (up to 100). The correct height adjustment is extremely important to achieve the best depositing results and can also be done by means of the touch screen. Of course customized solutions are possible to meet all your needs!

**THE MAVERICKS EXTRUDER/DEPOSITOR
IS MULTIFUNCTIONAL!**



Replace the three wheel roller head of the extruder by a gearwheel depositing head and use the GEARWHEEL DEPOSITOR for much more products, such as soft dough and more liquid products.



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.



The three roller system of the MAVERICKS EXTRUDER/DEPOSITOR will give a firm and steady pressure in the extruding chamber above the mould. The rollers are provided with grooves. Speed and dosage amount are adjustable during production. Cleaning is easy, the funnel can be removed and the rollers can be cleaned with water.



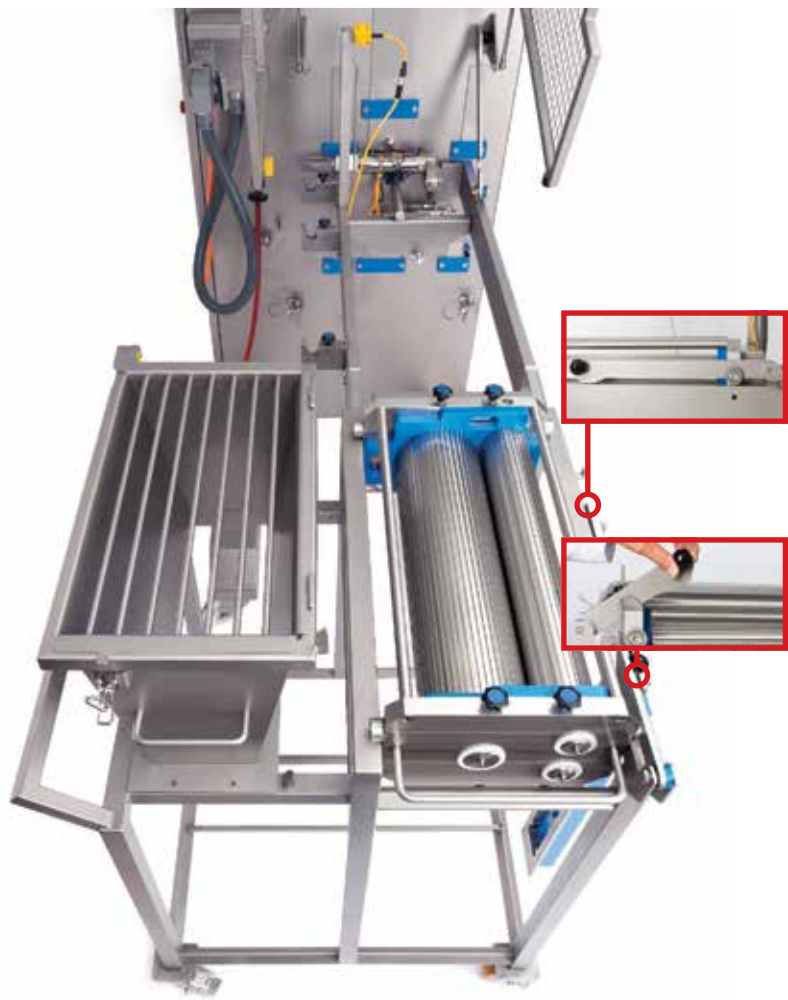
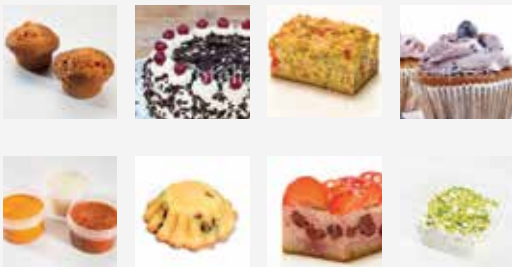
Available as stand-alone and inline machine.



- Robust, heavy duty machine with a working width of 600 mm.
- Extruder head with two small and one big roller..
- Built on heavy stainless steel C-frame with adjustable height.
- Roller run continuously; speed can be adjusted during production.
- Executed with 2 rigid and 2 swivel casters with brakes.
- Touch screen to pre-programme and select up to a 100 different products.
- Cutting device with wire of blade under the dosing outlet.
- Electrical cabinet with all the (electrical) components to operate the machine.
- Possibility to replace the three roller head with a gearwheel depositing head.
- Optional: drive for template with rotating spouts.



Various (heavy) dough products; e.g. cake batter, muffin batter, with and without particles like nuts, pieces of chocolate, etc.



ENERGY SAVING



LESS WASTE



SAVE THE PLANET

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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