

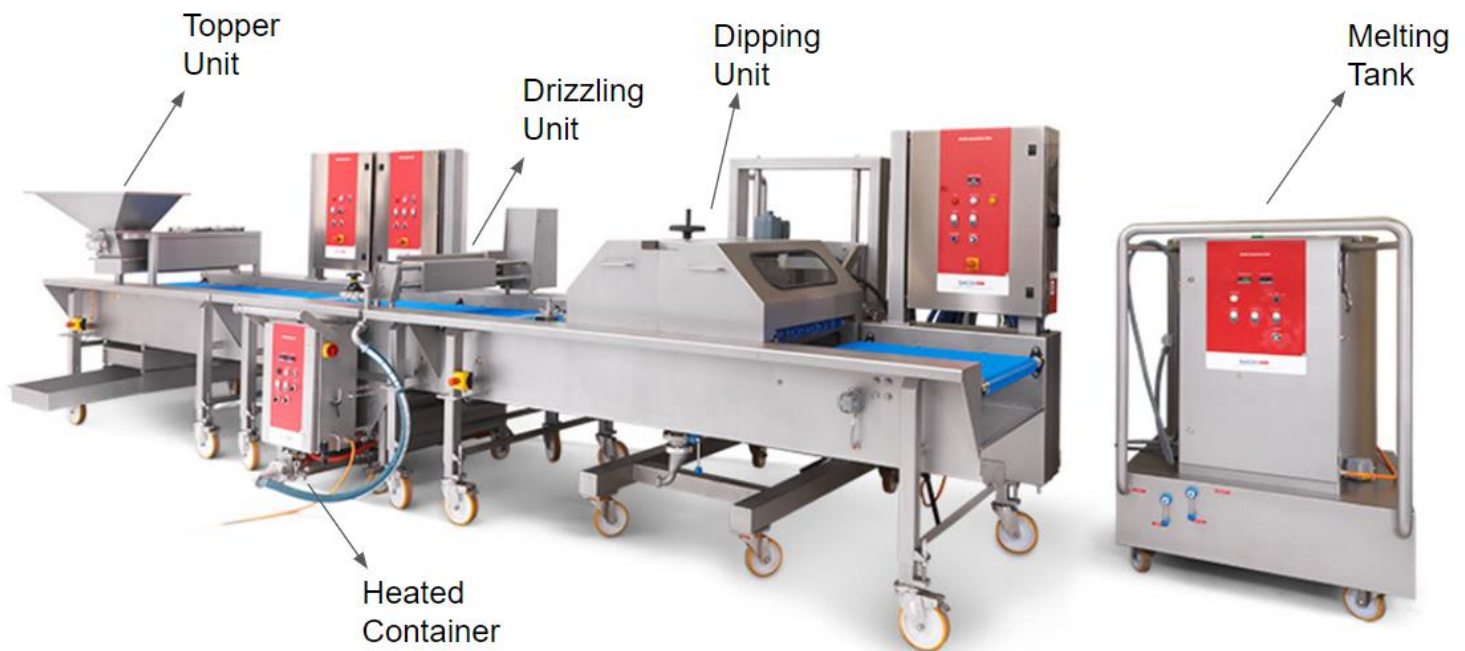
Enrobers, Drizzlers, & Dippers: High Speed Production



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Background

The Bakon high speed finishing lines put an end to slow and laborious manual dipping and decorating. The enrobers, drizzlers, and dippers are the perfect solutions for products that need a thicker layer of icing than spraying machines can produce. Bakon's enrober and finishing machines utilize a waterfall type of system capable of finishing a wide variety of products. It is the perfect solution for pouring many different liquids such as fondant, chocolate, glaze, mirror finish, icing on top of cakes, butters, aspic, etc. Likewise, highly customizable and reliable dipping machines consistently provide perfectly coated products.



Highlights:

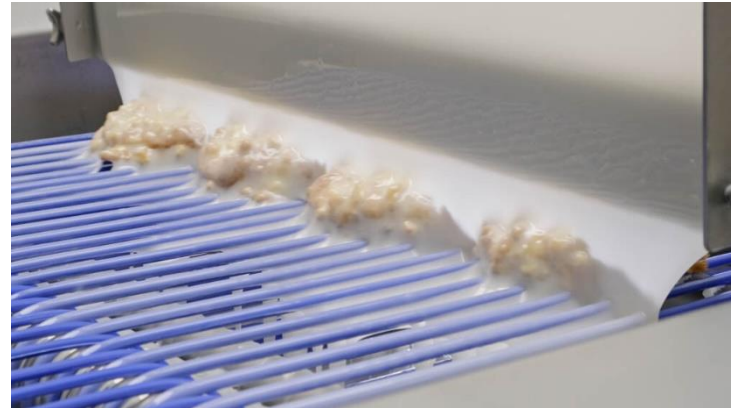
- Working width from 12-79 inches.
- Can handle large range of viscosities.
- Completely made of Stainless Steel
- Heated scrapers for constant cleaning of the poly cords.
- Easy to integrate into existing production lines.
- Available in 3 x 220 Volt or 3 x 480 Volt.
- Configurable for different working heights.
- Controls can be placed on left or right side of machine.
- Easy to operate and clean.

Production

The Bakon finishing lines are exceptionally designed for seamless production. The lines are comprised of fully heated machines that ensure product temperature is regulated, preventing buildup. The machines also prevent buildup by pumping heated water through scrapers and catch plates. The dipping machine's sophisticated automatic leveling control adjusts the level of product to keep dipping coverage consistent.

Enrober & Finishing Machine:

Products are transported over the conveyor belt to the heated pouring head. When the products pass the pouring head and go through the pouring curtain they will be covered with a layer of fondant, coating, fudge, etc. The enrobing machine features a single or double enrobing curtain and can be configured for top only or top and bottom enrobing. Excessive covering that flows along the product is caught in the funnel and flows into the container underneath the conveyor belt. The heated container has an eccentric screw pump to pump the product through a heated hose to the heated pouring head on top of the conveyor. The conveyor has two sections and transports the products to the end of the machine. Heated catch plates are placed under the conveyor at the in and out feed side. The heated pouring head is adjustable and includes a covered hood with Lexan doors to control the temperature and keep the heat inside machine.



Dipping Machine:

Donuts are placed on the poly cords of the in-feed section of the dipping machines, which feature a catch tray underneath the belt. When entering the dipping section, products will be transported onto a wire mesh belt; a second wire mesh belt (which is adjustable in height) presses the product softly from the top down and ensures that the product remains in place when it is in the dipping section. After being dipped the products leave the wire mesh and flip over onto the poly cords of the out-feed section. All conveyor belts are adjustable in speed. The wire mesh belts above the transport system (to press products down) are also adjustable in height to determine the distance between the two belts. A level sensor in the tank controls the level of the dipping product in the dipping section allowing partial dipping. The temperature-controlled tank inside the machine is double walled and filled with water to keep the dipping products at a constant temperature. The dipping machine can be used as stand-alone machine, but is also very well suited to extend, for example, with a drizzle unit or topper with conveyor and melting kettles for continuous filling.



Options and Add-ons

Drizzle Unit:

Contains a heated container and eccentric screw pump to pump the product through a hose to the decoration tube on top of the conveyor. The zigzag movement creates decorations with stripes. Unused coating will flow back into the container for re-use.



Melting Tank:

Matching melting tanks are available in various models and sizes to keep products at the right temperature. Having multiple melting tanks allows for product to be prepared offline for a quick changeover.

Topper Unit:

This topper on a movable C-frame with casters is placed above a separate conveyor section with poly cords. The topper is equipped with a funnel and will be activated by the product sensor on the conveyor.



Enrobing and Dipping Section Cover:

The dipping machine can be equipped with a heated cover to prevent a loss of temperature and dirt from falling in. This cover consists of a stainless-steel frame with Lexan windows, which splits into two separate covers placed over the dipping section. Covers can be removed manually for cleaning.

Contact Bakon USA:

Simply contact us for more information and to discuss your specific needs.