

# GLAZE SPRAYERS SPRAYING MACHINES

Shines out in high-volume spraying



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# GLAZE SPRAYER SPRAYING MACHINE

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.

**High-volume, automatic spraying and beautiful glazed products are the keywords of this INDUSTRIAL GLAZE SPRAYING MACHINE.**

It is a well-known fact that glazed products have a longer shelf life but also find their way more quickly to the consumers. The INDUSTRIAL GLAZE SPRAYING MACHINE has been specially developed to create perfectly glazed large quantities of different shaped products. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



An adjustable amount of airless spray guns on the in height adjustable spray bridge ensure a consistent application of your glaze, jelly or jam (at the exact right temperature) on your products that pass the spray bridge. To minimize waste and overspray, the spray guns will only start spraying when your products or trays are detected on the conveyor. Any overspray is collected in the funnel underneath the conveyor for re-use. The glaze, jelly or jam is pumped from the movable funnel through an electrical spiral heater to the spray bridge above the conveyor. To guarantee an even temperature, the spray product is continuously pumped through a ring line in the machine.

#### Your benefits

- Production efficiency and increase in capacity
- Reduction labor costs
- Complete spray result
- Easy to integrate in (existing) production lines
- Full control of the whole production process
- Perfect temperature control
- Controlled pick up of glaze, jelly or jam on your products



- Movable machine on swivel casters
- Movable funnel
- Overspray is collected for re-use
- Conveyor speed adjustable by frequency converter
- In height adjustable spray bridge with adjustable amount of spray guns
- Double glaze filter to prevent nozzle blockage
- Photo sensor and PLC controller to actuate spray guns
- Pump system to pump the product through the ring line
- Stainless steel back pressure valve to guarantee a uniform spray
- Electrical spiral heater to keep products at an even temperature
- Back pressure valve to maintain an even spray pressure
- Clear and easy to use operating panel
- Completely stainless steel



Capacity: medium to high



The GLAZE SPRAYER is available as stand-alone and inline machine.



Glaze, Jelly and Jam.\*

We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

\* We are happy to test your ingredients.



Spray bridge with adjustable spray guns



Clear and easy to use operating panel



Conveyor with poly cords (or wire mesh) and adjustable speed



Air pressure and spraying hose



Double glaze filter to prevent nozzle blockage



Movable funnel with eccentric disc pump



Get to know all our spraying solutions



# ROTO SPRAYER SPRAYING MACHINE

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 ROTO SPRAYER is a high-quality rotating spraying machine, specifically designed to get the best spraying result on your round products.**

Getting the optimal spraying result on round products is a process which requires a different spraying solution. The ROTO SPRAYER has been specially developed to perfectly spray your glaze or release agent on your round products or baking molds. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



The spray hood, which is installed over the conveyor belt, may hold 2 – 16 rotating spray guns. The rotating spray guns can be put manually – or on your request automatically – in position to obtain the best spraying results. Detection of the molds is done by means of a proximity sensor.

#### Your benefits

- Production efficiency and increase in capacity
- Reduction labor costs
- Optimal spray result
- Easy to integrate in (existing) production lines
- Full control of the whole production process



- All around spray because of the rotating spray head
- Very limited overspray and pollution
- Very efficient spraying, which means less use of spraying products
- Flexible, economical and easily movable
- Custom made solutions
- Completely stainless steel
- Automatically in width and height adjustable spray guns (optional)



Capacity: medium to high



The ROTO SPRAYER is available as stand-alone and inline machine.



Glaze, Jelly and Release agent.\*

We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

\* We are happy to test your ingredients.



Get to know all our spraying solutions





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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.