

# Release Agent Sprayer:

## High Speed Production Greasing



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# Background

Good and efficient greasing of baking trays, plates and molds is the basis for a good baking process. Release agents are responsible for creating a smooth baking surface, introducing an oily barrier that prevents water migration from dough, and protecting the longevity of baking sheets and tins. Emulsions, oils, and waxes are crucial in the early stages of baking before gelatinization, especially in products with high sugar content. With the introduction of more sophisticated releasing agents comes the need for more sophisticated application machine. Bakon's high quality release agent sprayers evenly distribute a very fine film of release agent on various sized bakeware by means of a specially designed adjustable spray gun.



The release agent sprayer is available both as a standalone and inline machine and offers clean, efficient, and product-saving greasing.

## **Highlights:**

- Working width from 16-47 inches.
- Substantial reduction of release agent or oil consumption
- Equipped with 4-25 spray guns
- 50 to 2500 trays or pans per hour
- Very limited overspray and pollution
- Completely Stainless steel

# Production

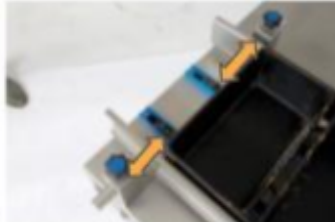
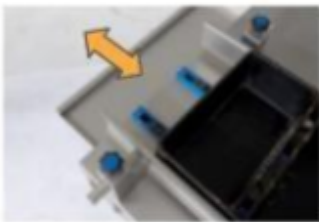
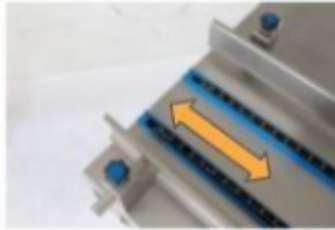
## Release Agent Sprayer:

The release agent sprayer consists of a conveyor, stainless steel spray hood, pneumatic system, electrical cabinet, an optional exhaust system and an optional auto filling system. The machines can be equipped with multiple recipes for different products which are selected manually or through the use of a touch screen. Round and sheet trays, and or molds placed on the conveyor belt will be supported by an adjustable guide and are automatically transported by two chains. The spray hood, which is installed over the conveyor belt, holds four to six adjustable spray guns.



Depending on the type or number of products, different spray guns can be activated to ensure optimal cavity spraying. The spray guns can be put manually or automatically into position to obtain the best spraying results. The spray guns are kept clean by being mounted inside the spray hood, preventing any oil or grease from reaching them. Rotospray guns are available for spraying of round products. Detection of the molds is done by means of an approach switch. The spray bridge of the Release Agent Spraying machine can be automatically or manually adjustable in height by a simple hand wheel.

# Components



- A.) Spray hood 4 - 6 air mix spray guns. Customized solutions: Different positions of the spray guns are possible (e.g. 6 in a row, 2 rows of 3)
- B.) Automatic conveyor: Trays, etc. are transported by 2 chains. The motor is thermally protected.
- C.) Stepless adjustable guides: Trays, pans and molds are supported by two adjustable guides
- D.) Collecting trays: Sliding collecting trays are attached to each side of the conveyor belt.
- E.) Pressure tank: This container is constantly under pressure to feed the spray guns
- F.) Exhaust unit with microfilter: An exhaust unit can be placed over the spray hood to suck up excessive oil mist that is created during spraying. Centrifugal force will separate the oil from the air. The removed oil is discharged via a hose and collected in a container to be filtered and reused. Clean air is blown out through the filter.

## Contact Bakon USA:

What do we need to know to work on a project together?

Pan Specifications (Length, Width, Height or Diameter) Pan Material:

Type of Liquid Sprayed:

System Required (Stand Alone, In-Line, C-Frame):

Conveyor Belt Specifications (Outside Width, Inside Width, Working with):

Type of Conveyor Belt (Poly-Cord, Wire Mesh, Flat Belting):

Power Supply Requirements:

Contact us to request the RFQ questionnaire.