

- BENEFITS**
- Industrial design
  - Robust and strong
  - Economical
  - Movable
  - Easy to operate
  - Hygenic design



Accurate depositing done with the BD9 DEPOSITOR by BAKON USA



The BD9 is a very advanced depositing machine that ensures years of efficient production.

This versatile and reliable BD9 DEPOSITOR deposits liquid and semi-liquid products with great accuracy.

The servo-driven depositing cylinder offers perfect control over the depositing movement.

Recipe selection and product changes are easily accomplished using the full-colour touchscreen (available in many languages).

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



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.



BAKON USA FOOD EQUIPMENT  
20906 Higgins Ct.  
Torrance, CA 90501  
Tel: 1 (310) 533-3939  
Fax: 1 (310) 533-3940  
www.bakonusa.com





BAKON USA 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 USA stands for advanced technology and reliability.



The BD9 DEPOSITOR is ready for use within minutes. Move the BD9 into the right working position, fill the hopper (which is easy to lower by an electrical drive), choose the right recipe and the BD9 is ready to start depositing.

Due to the unique full-colour control panel and the advanced software system it's easy to program different recipes and parameters. Cleaning and (dis)assembling of the machine are simply done without using any tools.



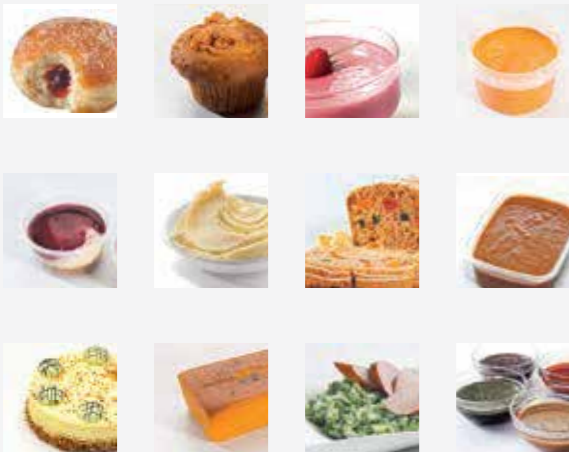
Available as stand-alone and inline machine.



- Equipped with full-colour touch screen for easy setting and storing of recipes and parameters, such as working height, dosing speed, cylinder type, etc.
- Hopper volume: 35 or 65 liter
- Dosing volumes: 10-100, 36-180, 110-475, 220-1100 ml.
- Dosing speed is very accurately adjustable through the full-colour touchscreen
- Electrically adjustable dosing unit (can be stopped at any height)
- Dosing table is manually adjustable in height
- Easily movable on 4 swivel casters (2 with brakes)
- Completely stainless steel and other non-corroding materials



Cake batter, muffin batter, bavarois, jam, fruit fillings, crème, cream cheese, soup, etc.



**A** Full-colour touchscreen for storing parameters and recipes



**D** Foot pedal



**B** The working table is manually adjustable (per 5 or 10 mm.)



With this extensive and user-friendly range of BD Depositors we cover all your depositing needs and demands. These fast and powerful BD Depositing machines have been designed and developed according to today's requirements in the field of hygiene and all BD Depositors already meet the new standard of 4 bar operating pressure.



**O** Options

- Cake decorator
- Cylinder with piston 10/100 ml.
- Cylinder with piston 36/180 ml.
- Cylinder with piston 110/475 ml.
- Cylinder with piston 220/1100 ml.
- Handgun with hose
- Vertical and horizontal cut off nozzle
- Dripless nozzles
- Adapter for different spouts
- Dosing outlet 90° curve
- Foot pedal
- Decorating heads
- Injection needles

