

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

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

Due to the servo driven depositing cylinder we perfect control over the depositing movement.

Recipe selection and product changes are easily accomplished using the full-colour touch screen (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 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.



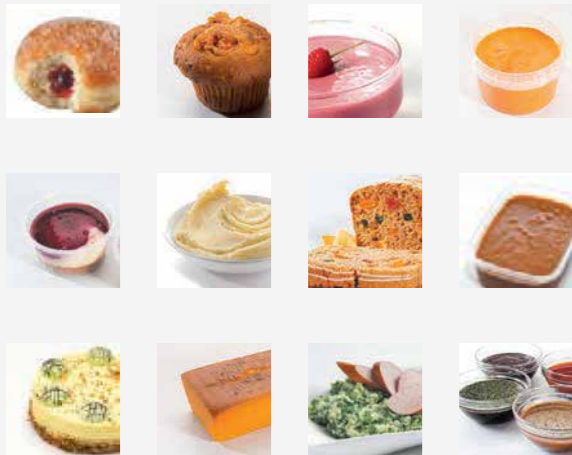
Available as stand-alone and inline machine.



- 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 touch screen
- 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, bavaois, jam, fruit fillings, crème, cream cheese, soup, etc.



**A** Full-colour touch screen for storing parameters and recipes



**D** Foot pedal



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



**O** Options

- 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

