



- BENEFITS**
- Compact
 - Economical
 - Movable
 - Easy to operate
 - HACCP



SPRAY MIX

Fast and accurate spraying with the SPRAYMIX by BAKON USA

- ▶ 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.



The SPRAYMIX is a compact spraying machine which makes spraying easy and simple and is therefore the machine that is essential in both small and large bakeries.

The compact and user-friendly SPRAYMIX sprays all kinds of liquids (e.g. egg wash, emulsion, oil and water) accurately and with a minimum of mist and overspray on your products but also on baking trays and moulds.

Because a storage kettle is no longer needed messing with bottles and jars, spilling and loss of product belong to the past. Spraying directly from the container is cleaner, more hygienic (easier to meet your HACCP requirements) and saves time.



25
YEARS OF SERVICE

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SPRAYMIX

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.



Place the container with liquid product next to the machine. Insert the suction hose into the container and your SPRAYMIX is ready for use. This compact, user-friendly machine sprays accurately and with a minimum of mist and overspray. The SPRAYMIX can be connected directly to your existing compressed air system and is also available with compressor and trolley.



The SPRAYMIX is a stand-alone machine.



- Suction directly out of the container; no spilling or loss of products.
- Consistent coverage with a minimum of mist and overspray.
- Separate and stepless adjustment of air and liquid pressure.
- Easy to operate, move, clean and maintain.
- Connectable to existing compressed air systems.
- Also suitable for baking trays and moulds.



Cold and thin liquids like egg wash, pan grease, bun wash, release agent, milk, water or even oil.



A Adjustable spray gun

B Control panel for air and liquid pressure



C Space to place the container



Available models:

Table Top model

With wheeled trolley

Complete with trolley and compressor



Compressor



Spray pressure : adjustable between 0.5 - 3.2 bar
Liquid pressure : adjustable between 0.5 - 3.2 bar
Spray system : airmix

Dimensions : 450 x 310 x 390 mm (l x w x h)
: 480 x 400 x 990 mm (including trolley)

