

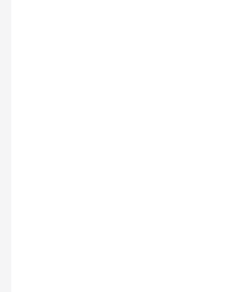
Stainless steel waterproof converter  
Exchangable blade stack for different blade sizes.



Digitally controlled ultrasonic generator



Personal Keycard



Modem  
Built into the machine for remote service.



Customized specially designed titanium blades



BENEFITS

- Maintenance free
- Economical
- Movable
- Easy to operate
- HACCP



**INLINESLICER**  
ULTRASONIC

**COMPACTSLICER**  
ULTRASONIC

**NANOSLICER**  
ULTRASONIC

Unlimited cutting and slicing with the ULTRASONIC SLICERS 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.



BAKON ultrasonic cutting machines are fast and precise. These machines excel in cutting performance due to their robustness, high quality materials, reliability and accuracy.

Cut and size your products in perfect shape with the ultrasonic technology of BAKON. Our ultrasonic cutting machines offer a wide range of different types of portioning and various effects to distinctively present your products. Advanced software and a full colour touch screen with icons allow you to easily set or change all parameters and cutting patterns.



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.

Be surprised by the NANO ULTRASONIC SLICER and enjoy perfectly cut products with this basic machine in our cutting range. The NANO ULTRASONIC SLICER is designed and manufactured for hotels, caterers, small and mid-size confectioneries, etc. and is very suitable for cutting rectangular and round products (not higher than 60 mm) in different sizes and shapes (from 'one-bite' to family size portions).

The NANO ULTRASONIC SLICER is, like all our ULTRASONIC SLICERS, equipped with high-quality titanium cutting blades. Several options are available to customize the NANO ULTRASONIC SLICER.



Products are manually placed on the cutting plate. Once the product is placed the machine is started by pressing the start button and the products are placed in cutting position inside the machine under the cutting head.

The cutting head has an ultrasonic cutting blade. The length of the blade can vary depending on the trays or products to be cut.

The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting blade which is mounted on a fixed bridge with an up and down movement. The servo controlled x-y movement makes it possible to bring the products on the cutting table in every desired cutting position and allows the cutting of various sized portions.



The NANO ULTRASONIC SLICER is a stand-alone machine.



- Standard equipped with a Safety Beam.
- Titanium cutting blade of 180 mm; other sizes are optional.
- Full colour touch screen (available in many languages).
- Easy to move on 2 rigid and 2 swivel casters.
- Built-in storage place for cutting tables.



Product trays up to 400 x 600 mm  
Round products of max. ø 350 mm

Modem for remote access (optional)

Worldwide online support can be provided when your NANO ULTRASONIC SLICER is equipped with an (optional) internet modem.



Several cutting tables available (optional)

Use, for example, this adjustable cutting table for round shaped products.



**A** Safety Beam

A Safety Beam is a reliable protecting system which prevents access to the cutting area when the machine is in operation. It enables you to work fast and safe without having to open security doors.



**B** Blade cleaning and washing unit

Cutting residue is stripped off the blades by two silicon scrapers before entering the washing unit with fresh water.



Capacity: medium to high

Dimensions standard model: 1708 x 1115 x 1713 mm



## COMPACTSLICER ULTRASONIC

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.

Discover the latest COMPACT ULTRASONIC SLICER, designed for cutting and slicing of rectangular and round products and very suitable for smaller and medium sized companies. This machine is equipped with an ultrasonic system with a high-quality titanium blade, that is specially developed by BAKON to accomplish the best cutting results. Beautiful shaped products, less cutting waste, safe cleaning and more profit. Experience it all with the COMPACT ULTRASONIC SLICER!

Products are manually placed on the cutting plate. Once the product is placed the machine is started by pressing the start button and the products are placed in cutting position inside the machine under the cutting head.

The cutting head has an ultrasonic cutting blade. The length of the blade can vary depending on the trays or products to be cut.

The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting blade which is mounted on a fixed bridge with an up and down movement. The servo controlled x-y movement makes it possible to bring the products on the cutting table in every desired cutting position and allows the cutting of various sized portions.

The COMPACT ULTRASONIC SLICER is a stand-alone machine.

- Multiple password levels to assign different access levels.
- A quick-fit system to change blades for efficient cutting in smaller or larger trays.
- Personal key cards for safe and fast login (to prevent unwanted login with other codes).
- For safety reasons equipped with a protection hood (Lexan glass) with hinged doors with pneumatic shock absorbers.
- Revolutionary cleaning system with UV-C-light for fast and thorough cleaning and disinfection.
- Full colour LCD touch screen in many languages.
- Modem in the machine for remote service.



Product trays up to 600 x 800 mm  
Round products with max. ø 380 mm

Capacity: medium to high

Dimensions standard model: 1750 x 1230 x 1900 mm



**BAKON USA**  
PRODUCE • PRESERVE • PRESENT

Production Design



Training & Classes



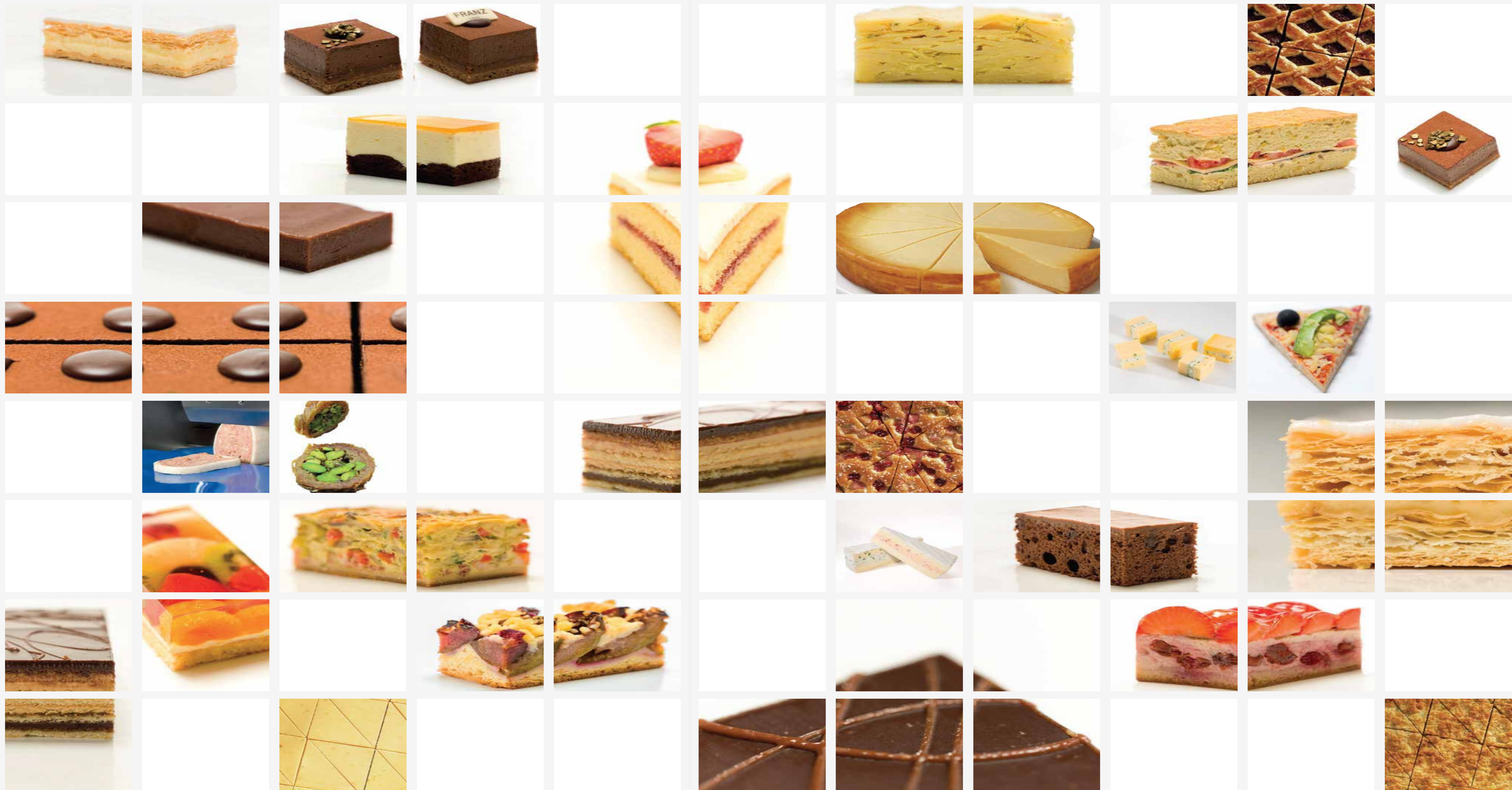
Product Testing



Equipment Leasing & Financing



U L T R A S O N I C S H O W C A S E





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 INLINE ULTRASONIC SLICER is a high capacity cutting machine for precise cutting and slicing of round and rectangular products. BAKON ultrasonic cutting machines excel, besides the premium cutting quality, due to their robustness, high quality materials, reliability and accuracy in cutting. The machines are fast and precise because of the unique servo technology and therefore achieve maximum results. Advanced software allows you to set or change product parameters and cutting patterns easily through the icons on the full color touch screen.



Products will be placed manually or by means of a conveyor at the input side of the machine. The ultrasonic cutting machine will start automatically or with the start button and guide the products to the correct cutting position underneath the ultrasonic cutting blade(s). Precise and accurate slicing is accomplished by the ultrasonic blades which are mounted on a servo driven bridge over the conveyor belt. The use of the servo driven bridge makes it possible to bring the blades in any desired position and allow cutting in various shapes and sizes.

Programming and setting of the different parameters (number of portions, cutting speed, size trim edge, etc.) is easily done by using the full colour LCD touch screen. The overall production capacity is variable and can also be set on the touch screen.



The INLINE ULTRASONIC SLICER is a stand-alone machine.



- Multiple blades for higher production capacity.
- Multiple password levels to assign different access levels.
- Personal key cards for safe and fast login (to prevent unwanted login with other codes).
- For safety reasons equipped with a protection hood (Lexan glass) with hinged doors with pneumatic shock absorbers.
- Revolutionary cleaning system with UV-C-light for fast and thorough cleaning and disinfection.
- Full colour LCD touch screen in many languages.
- Modem in the machine for remote service.



Rectangular and round products with or without tray.  
Product size up to 600 x 800 mm and round ø 380 mm.

Capacity: medium to high



Multi station INLINESLICER  
with extra high production capacity



**INLINESLICER**  
ULTRASONIC

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.

This INLINE ULTRASONIC SLICER is a versatile cutting machine to cut products in tray, without tray and round products. Trim edges can be separated and removed automatically. This machine can be extended with a packaging dispenser and decoration conveyor.

Products are manually placed on the cutting plate. Once the product is placed, the machine is started by pressing the start button and the products are placed in cutting position inside the machine under the cutting head.

The cutting head has an ultrasonic cutting blade. The length of the blade can vary depending on the trays or products to be cut.

Available as stand-alone and inline machine.

- Multiple password levels to assign different access levels.
- Modem in the machine for remote service.
- For safety reasons equipped with a protection hood (Lexan glass) with hinged doors with pneumatic shock absorbers.
- Revolutionary cleaning system with UV-C-light for fast and thorough cleaning and disinfection.
- Full colour LCD touch screen in many languages.
- Option: A quick-fit system to change blades for efficient cutting in smaller or larger trays.
- Personal key cards for safe and fast login (to prevent unwanted login with other codes).
- Automatic removal of trim edges.

For round and rectangular products with or without baking trays

Capacity: medium to high



Cleaning unit with UV-C-light for complete disinfection  
First the blades are cleaned on both sides with water in a fully waterproof sealed station.



In & outfeed conveyors



Product metering belt  
To line up the products.



Customized solutions for high production capacity.

