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- TRAINING & CLASSES
- PRODUCT TESTING

EQUIPMENT LEASING & FINANCING

electrical power and - where possible - use of recyclable materials, BAKON commits to dealing responsibly with the environment.

Through energy-saving measures, such as dimensioning of

- Maintenance free Economical

Movable

• Easy to operate HACCP









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The finishing touch is made with the DISC SPRAYER by BAKON USA

Application of egg wash and other hot and cold fluids ensures that you work clean, fast and efficient.



The individual adjustment of the discs makes it easy to regulate the output of the spraying product and ensures an even spraying pattern on your product. This means as little overspray as possible and no unnecessary loss of product.



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.

**\***\* Products are transported under the spray hood on the conveyor belt. The speed of the conveyor belt and pump are adjustable according to the type of product. The rapidly spinning discs bring a thin film egg wash or other hot or cold liquid on your product. The output of product can be set individually by the valves on the hood. Overspray and loss of product is kept to a minimum. Overspray of the discs is collected in the integrated 50 liter container.

The DISC SPRAYER is a stand-alone machine.

Constant product quality -- No overspray and no loss

- Overspray is returned to the container for re-use
- Conveyor with adjustable speed
- Adjustable pump speed
- Flow discs adjustable per disc
- Easy to clean
- Maintenance free
- Completely stainless steel



Egg wash, oil, liquor, water and thin fluids (both warm and cold).





A Disc spray hood with 2 discs The discs are adjustable through the operating panel on the side of the hood. The output of product can be adjusted per disc by means of valves (one valve per disc). The hood is

PRODUCE • PRESERVE • PRESENT

executed with sealed drives and backpressure valve. Front and back side of the hood can be removed without tools.



B Control panel / Electrical cabinet Equipped with all components to operate the conveyor, discs and pump.

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C Impeller pump Takes care of the constant circulation of the spray product in the system.



D 50 liter container The advantage of this spraying system is that the overspray of the discs will be caught in the 50 liter container, with no loss of overspray. There is a circulation of the spray product in the system.

DISC

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E Conveyor belt Consists of a full bed of polycords with a diameter of 6 mm and CTC distance of 25 mm. Scrapers on the cords remove the overspray. The speed of the belt is adjustable between 1 - 6 m/min.

0 Removable refrigerated collecting tank

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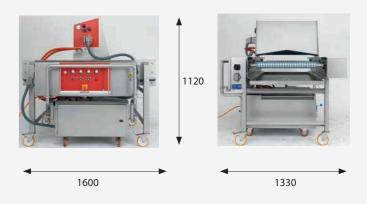


Capacity: medium to high



Dimensions standard model (I x w x h) Dimensions conveyor (I x w x h)

: 1600 x 1330 x 1120 mm. : 1500 x 600 x 900 mm.



- A movable refrigerated collecting tank of 30 litre can easily be placed under the standard DISC SPRAYER.
- An eccentric disc pump is used instead of an impeller pump if the machine is operating over 8 hours per day.





