

## INNOVATORS IN PASTRY



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.

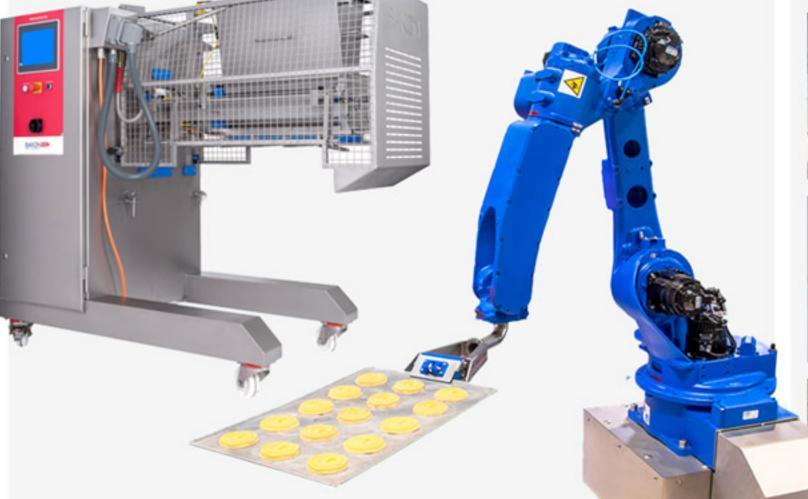




Due to its computerized control a robotic arm can carry out repetitives tasks like exchanging baking trays with great precision and accuracy, thus providing a better and consistent product quality. The robotic arm takes the baking trays from the rack, places them in the correct position underneath the heads of the Gearwheel Depositor and provides a computer controlled 2- or 3-dimensional movement so that products can be deposited in virtually any shape. Finally the product-filled baking trays are placed back in the rack.



By using the robotic arm in combination with our Gearwheel Depositor, the exchange of baking trays, a monotonous, boring and heavy job is taken out of the hands of your employees, so that they have their hands free for other tasks in the production process.





Trays are taken out of the rack in a preset order.



The tray is placed in the right position underneath the depositing heads



The robot arm performs the computer controlled 2- or 3-dimensional movement



The product-filled baking tray on its way towards the rack



The advantages of the use of a robotic arm:

- Higher productivity
- Constant product quality
- · Cost reduction
- · Hygienic and safe
- Can be used with various machines and applications (e.g. Piston Deposition and Disc Sprayer)



The tray is being replaced in the right position in the rack















Scan the QR code to visit the BAKON USA website.











Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON USA commits to dealing responsibly with the environment.





