



Efficiency in Confectionery

Gearwheel Depositor with robotic arm

BAKON USA offers far-reaching solutions in the field of automation with the help of an industrial robotic arm.

The robotic arm is very flexible deployable and leads to unlimited possibilities.


The use of a robotic arm leads to an increase of the production and a reduction of the costs.


In addition, robotization provides assurance of a constant productivity, better product quality, more hygiene and safety.



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 repetitive 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.



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



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




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



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



5 The tray is being replaced in the right position in 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 Depositor and Disc Sprayer)



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.



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