



SCAN AND DISCOVER MORE
INNOVATIONS IN THE NEW
MEDIA CENTER



**GEARWHEEL
DEPOSITOR**

High capacity dosing is done with the
GEARWHEEL DEPOSITOR by BAKON



The GEARWHEEL DEPOSITOR enables you to process a wide range of different products from very liquid to very heavy doughs as well as mousse, cream, eclairs, macarons, biscuit and cake batter.

This industrial depositor is able to reach longtime high production speed with a very high and guaranteed degree of accuracy. The sophisticated software allows you to create your own recipes. Entering and changing various parameters is easily done by using the 10 inch full colour touch screen. The GEARWHEEL DEPOSITOR is available in different models and extendable with a large number of options.

Of course customized solutions are possible!

GEARWHEEL DEPOSITOR

BAKON designs and produces standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON machines stand for advanced technology and reliability.



The GEARWHEEL DEPOSITOR is used for accurate depositing of your products. High accuracy in depositing is reached by control of the turning angle of the stainless steel gears of the gearwheel pump. To prevent the nozzles from dripping the gears can be turned backwards to release the pressure from the nozzles.



Available as stand alone and inline machine.



- Robust industrial design.
- Pump housing with ceramic coating.
- Working width up to 1200 mm.
- Feeding rollers for constant pressure in pump housing.
- Stainless steel gears.
- Easy template change.
- 100 Different programmable recipes.
- Advanced HMI operator panel.
- Available on C-frame and H-frame (above 800 mm).
- Easy to integrate in (existing) production lines.



Cream, mousse, soft cheese, eclair, macarons, biscuit and cake batter, chocolate, marzipan, short dough.



GEARWHEEL DEPOSITOR on C-frame



RedCase is a service and support program by Bakon that provides comprehensive care for your Gearwheel Depositor. RedCase ensures you have continuous updates of machine parameters and regularly online check-ups. These preventative measures increase the efficiency of your machine, lengthen its lifetime and reduce machine shut down times.

The RedCase® Service and Support Program includes:

- ✓ 4 times per year online machine check-up.
- ✓ Storage of machine parameters on your Bakon Portal.
- ✓ Easy access to Bakon Portal (user manual, electrical diagrams, etc.).
- ✓ Access to Service Priority Lane (preferential treatment of your calls).
- ✓ RedCase® tool case with IP camera, spare parts and more.
- ✓ Expandable with visits from a service engineer.



A Removable hopper

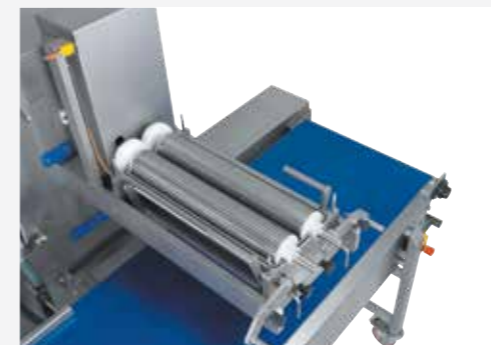
B Unique template release system

C Wide choice of interchangeable templates







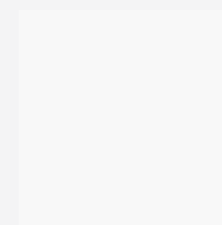
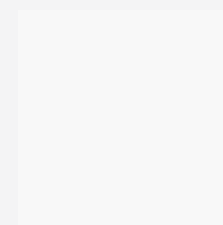

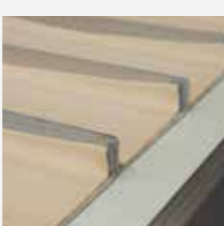
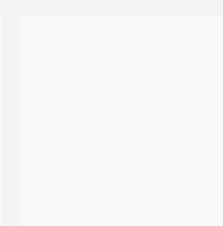


D Feeding rollers

E Stainless steel gears

F Pump housing with ceramic coating



G E A R W H E E L S H O W C A S E

Spot										
Spot long										
Spot twisted										
Long twisted										
Tray filling										
Continuous depositing										
Specials										



Cupcake finishing line
injecting → ring decorating → star decoration



Complete production line
with integrated Gearwheel Depositor

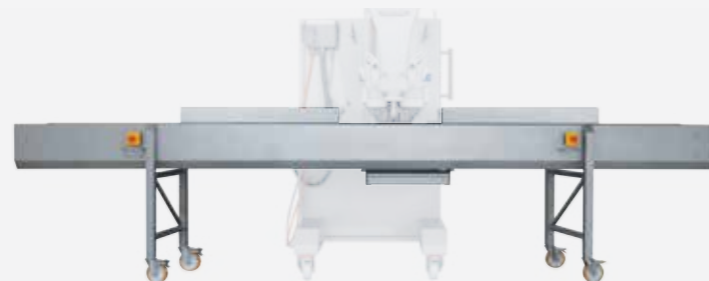


Scan the QR code to watch the Gearwheel depositor inline.



Customized solutions

0 Conveyor belt

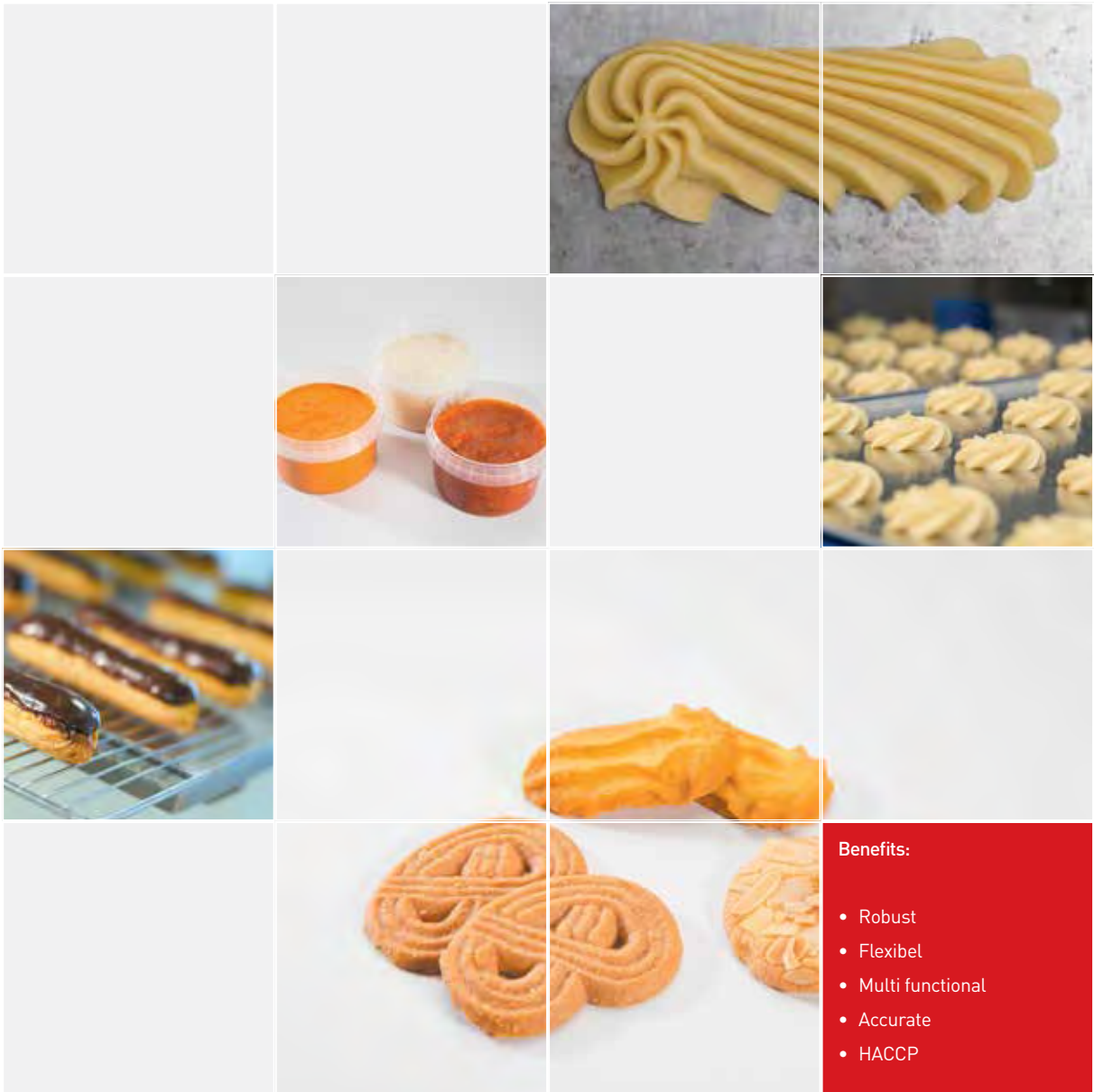


0 Trolley for storage of different parts



0 Choose from a wide range of standardized spouts or order your own customized model(s).





Benefits:

- Robust
- Flexibel
- Multi functional
- Accurate
- HACCP

Scan the QR code to see the pictures or watch the video!



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



Scan the QR code to visit the BAKON website



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