

BAKON AUTOMATIC GLAZE SPRAYER

Spray-unit with mechanical height adjustment



The Bakon automatic glaze sprayer is specially designed for high volume operation with adjustable production speed and glaze output. It is specially developed for the even application of glaze or marmalade onto virtually any shape or size of product, with consistent result.



Standard execution:

The standard execution consists of:

- 2 separate conveyor belts: a self-cleaning infeed/spraying section and an outfeed section, executed with synthetic food graded belts and adjustable conveyor speed;
- 1 spray gun: mounted above the spraying section, adjustable in height and width;
- a distance-dependant product sensor. The spray guns open automatically after the products have travelled a pre-set distance;
- a removable funnel to collect any possible overspray (glaze or marmalade not sprayed onto the products);
- a crumbtray on the infeed- and on the outfeed section to collect crumbs;
- a control panel with electronic temperature control, spray options (spray gun(s) opened or closed) and on/off switch;
- an integrated protection to prevent burning of glaze in the through-flow-system is applied;
- a special product pressure regulator to ensure an even spray view.

Advantages

Products such as Danish pastry, tarts, flans, cakes, fruit tartlets, buns, deep frozen pastry in all shapes and sizes can be sprayed by the Bakon automatic glaze sprayer in a simple and cost effective manner. According to your specifications we can design a tailor made glaze sprayer for you, which can also be combined with the Bakon automatic fondant sprayer and other (Bakon) machinery.

Operation

The glaze or marmalade is sucked out of a bucket, glaze (storage) container or melting kettle and pumped through a special filter, passing onto the heat exchanger and then to the spray gun. By means of a sensor, the products are detected after which the spray gun opens automatically. Any glaze that is sprayed next to the products or drips from the products, is collected and can be re-used.



Automatic glaze sprayer

Options

- Custom manufacturing of length, width and height of conveyor belts.
- Additional spray guns, stationary or mobile.
- Double glaze filters (see photo).
- Storage container: 50 to 400 litres contents.
- Melting kettle with stirring mechanism: 50 to 400 litres contents (see photo).
- Automatic feeding of glaze from a container to a melting kettle or storage container.
- Synchronisation between two or more conveyor belts.
- Can be integrated in an existing production line.
- Automatic greasing system for all bearings.
- Execution on C-frame.



Control panel



Automatic glaze and fondant sprayer

Maintenance

After production the machine can be easily flushed through with water. The bearings and main switch box are splashproof sealed and the other parts meet IP 65 standard. Bakon uses standard electronic components, which can be bought all over the world. The machine is completely executed in stainless steel and other non-rusting materials.



• STANDARD EXECUTION •

Technical details

Total length	: 1750 mm	Cord distance	: 20 mm
Working height	: 900 mm	Conveyor speed	: 4 - 16 m/min.
Working width	: 400/600 mm	Glaze output	: 2 ltrs/min. at 90°C
Conveyor belt length		Voltage	: 3 x 380 V + 0/50 Hz
- infeed/spraying section	: 1100 mm	Power	: 9,35 kW
- outfeed section	: 650 mm	Operating pressure	: 6 bar
Cord diameter	: 6 mm		

All Bakon machines are supplied with CE-mark.

Bakon by food equipment

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Double filter



Melting kettle

