

# PROBLEM: AUTOMATING CAKE PRODUCTION WITH MAXIMUM EFFICIENCY

**Solution:** A cake depositor and icing system can be easily incorporated into cake lines and eliminate operator error with programmable digital controls.

Most wholesale bakers that specialize in cakes have grown their businesses by being flexible and adjusting to market trends. As production demands increase with any growing business, smart bakery automation becomes essential. Bakers often look to raise production volume while maintaining the quality and flexibility in their cake lines that helped grow their business in the first place.

“I think it is a mistake to design a cake line just to do one type of cake,” says Luc Imberechts, president, Bakon USA Food Equipment, Van Nuys, Calif. “Today, bakeries are much more creative with their cakes. There is a greater use of chocolate and fruit garnishes, for example.”

Consumers are not only demanding more variety in their cake fillings, layers, toppings and decorations, they also are seeking more options in their portion sizes, particularly smaller single- or two-serving whole cakes and cake slices.

Automating the cake icing process with a piston depositor can speed production, reduce labor and control costs by introducing more consistency in the amount of icing deposited on each cake.

Bakon’s Multi-depositor Satellite takes piston depositing to a new level with a digital control that allows bakers to upload different cake parameters either from a laptop computer or directly through the machine’s control panel. Operators can adjust several different variables, such as the height of the depositor, amount of the icing being deposited, and the speed of the piston and the rotation table and suction.

“When operators use the machine, they just have to select the name of the product, such as ‘8-in. cheesecake,’ for example. The machine will automatically know the parameters,” Imberechts adds.

“We’ve observed many bakeries with a table positioned next to the cake line where people take the cake off the depositor and manually finish icing the cakes. This defeats the purpose of automation,” Imberechts says. By programming the Bakon Multi-depositor Satellite for each cake product’s variables, production managers can accommodate current bakery processes and adjust for



## Quick Tip

Automating any step of a cake line requires consistent cake portions. An automatic depositor and icer is one way to ensure iced cakes are the same size all the way through the line.

new formulas in the future. “This is a piston depositor equipped with a brain,” he says.

Introduced at the *iba* bakery industry trade show in Munich, Germany last year, the Bakon Multi-depositor Satellite is currently being used in several large-scale cake lines in Spain, Italy, France and Germany. Based on positive feedback from European bakers, Bakon debuted the depositor in the United States at the International Baking Industry Exposition (IBIE) in Orlando last month.

The Bakon Multi-depositor Satellite’s “brain” brings consistency to cake lines and provides the flexibility to change with the business.