

# BAKON SPRAY MACHINE WITH DISCS

*for spraying egg wash, water, liqueur and other (thin) liquids*

## *The machine*

The Bakon spray machine with discs is specially designed for the spraying of egg wash, water, liqueur and other (thin) liquids on different shaped products, without spraying mist.

The Bakon spray machine consists of a conveyor above which two (or more) rotating discs are mounted.

Due to the high velocity of the rotating discs the egg wash (or other liquid) is thinly sprayed onto the product. Over the discs a protective cover is placed. The amount of product pumped to each separate disc is adjustable. Underneath the installation a movable stainless steel storage vessel is placed, in which the overspray is collected.



## *The options*

- Three or more discs, depending on the required working width;
- Removable conveyor belt;
- Different strewers (for sugar, nuts, etc.);
- Refrigerated storage vessel.

## *The Advantages*

- Very fine spray pattern;
- No mist of product;
- The sprayunit can be removed from the conveyor, to make cleaning easy;
- The bearings are waterproof according to IP 65 standards and the machine is completely made out of stainless steel and other non-rusting materials.

## *The technical details*

Connection voltage	: 3 x 400 VAC + 0/50 Hz
Power	: 1 W
Spray system	: disc
Liquid pressure	: 0 - 2 bar
Operating pressure	: 6 bar
Air pressure	: 6 bar
Total length	: 1750 mm
Working height	: 900 mm
Working width	: 400 - 600 mm
Conveyor speed	: 2 - 6 mtr/min
Material	: stainless steel and other non-rusting materials

*Other demands are available on request!*

*All Bakon machines carry the CE-label.*

**BAKON**  
FOOD EQUIPMENT

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