

# BAKON MELTING KETTLE

VIII

The Bakon melting kettle is a double walled machine with a stirrer, for the (pre)heating of fondant, glaze, marmalade, chocolate coating, grease and other liquids. The kettle is equipped with a stirrer with or without synthetic scrapers and a hinged cover with safety switch, so the stirrer will stop automatically as soon as the cover is opened.



Melting kettle: 200 ltr. contents



The Bakon melting kettle is equipped with an integrated control panel with the following features:

- Machine on/off.
- Stirrer on/off.
- Signal light for thermal malfunction.

Besides the above mentioned functions, the kettle is also equipped with a temperature adjustment on the heating element.

The kettle is executed in stainless steel and other non-rusting materials. It is built on heavy stainless steel swivel castors and can thus easily be moved.

## Advantages

The kettle can be connected to (Bakon) fondant spray machines, glaze spray machines, grease spray machines etc.. The Bakon melting kettle can also be supplied with one or more hand spray guns or a depositing unit for the spraying or depositing of fondant, marmalade, chocolate coating, grease and for instance jams.

## Options

- Oil heated kettle/boiler (see photo no.3).
- Melting kettle with stainless steel plunger pump and hand spray gun (see photo no.2).
- Melting kettle with depositing unit (see photo no.3).
- Contents at your choice: from 50 to 400 ltr.
- Stirrer with or without scrapers.
- 24-hour timer for the stirrer.
- Digital temperature adjustment.

The Bakon melting kettle is custom made with a contents from 50 upto 400 liter.

Melting kettle: 100 ltr. contents



*Photo no.1:* Melting kettle. Double walled, water heated melting kettle with a stainless steel plunger pump. Contents: 200 ltr. Is used for the heating of larger quantities of fondant, marmalade or other liquids.



*Photo no.2:* Melting kettle with hand spray gun. Double walled, water heated melting kettle with a stainless steel plunger pump and hand spray gun. Contents: 100 ltr. The material to be sprayed is pumped to the spray gun by means of a plunger pump. Material that is not used, is automatically pumped back into the kettle. Suitable for the spraying of e.g. fondant and marmalade.



*Photo no.3:* Melting kettle/boiler with depositing unit. Tripple walled melting kettle, heated with thermic oil and equipped with a depositing unit with volume that can be set continuously variable. Contents: 100 ltr. For the depositing of jams, marmalade, fondant etc..

*Photo no.4:* Melting kettle with hand spray gun and heated cover. Double walled, water heated melting kettle, equipped with a heated toothed wheel pump, a double walled, stainless steel pipe line system and a heated cabinet for the (pre)heating of the spray guns. Contents: 100 ltr. For the spraying of e.g. chocolate coating.

**BAKON**  
FOOD EQUIPMENT

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### Technical details

	50 liter	100 liter	200 liter	300 liter	400 liter
Diameter	Ø 730 mm	Ø 730 mm	Ø 730 mm	Ø 955 mm	Ø 955 mm
Measurements (LxWxH) in mm:	770 x 770 x 610	770 x 770 x 750	770 x 770 x 1080	1000 x 1000 x 995	1000 x 1000 x 1175
Thermostat:	adjustable 0 - 85°C	adjustable 0 - 85°C	adjustable 0 - 85°C	adjustable 0 - 85°C	adjustable 0 - 85°C
Stirrer: number of rotations per min:	9,5 or 18	9,5 or 18	9,5 or 18	9,5 or 18	9,5 or 18
Motor power					
Stirrer:	0,37 kW	0,37 kW	0,55 kW	0,55 kW	0,55 kW
Stirrer with scrapers	0,37 kW	0,37 kW	0,37 kW	0,55 kW	0,55 kW
Heating power:					
Temperature < 40°C:	3 kW	3 kW	3 kW	3 kW	3 kW
Temperature > 40°C:	3 kW	3 kW	6 kW	6 kW	6 kW
Voltage	380 V + 0 / 50 Hz	380 V + 0 / 50 Hz	380 V + 0 / 50 Hz	380 V + 0 / 50 Hz	380 V + 0 / 50 Hz
Operating pressure:	min. 4 bar	min. 4 bar	min. 4 bar	min. 4 bar	min. 4 bar

All Bakon machines are supplied with CE-mark.

