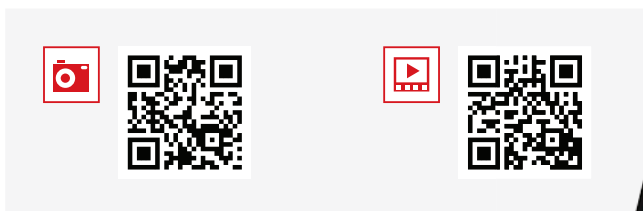




Scan the QR code to see the pictures or watch the video!



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

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Discover the BD7 DEPOSITORS: fast, accurate and very easy to use. Due to its hygienic design the machine is very easy to clean and can be taken apart without using any tools.

Our BD7 is very suitable to deposit all kinds of liquid or semi-liquid products and is available with a wide range of accessories which enables the machine to be used for a large variety of products and applications.

With the BD7 and its accessories we are able to meet all your dosing requirements.



Part of the BD DEPOSITOR range



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



The BD7 DEPOSITOR is an air operated depositor manufactured to deposit semi-liquid products. The machine is built on a stainless movable steel frame on 4 swivel casters. (of which two are provided with a brake).

The frame has a built-in pneumatic height adjustment to set the depositor on the desired working height or lower it completely at an ergonomically level to fill the hopper. The height adjustment can be operated by pressing, by feet, against an adjustment lever at the bottom of the frame.



Available as stand-alone machine.



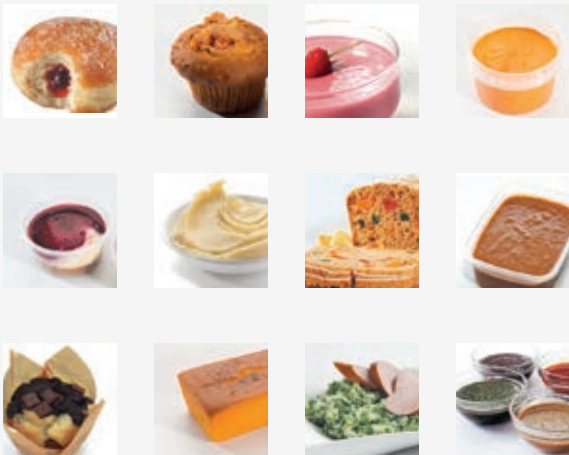
- Adjustable dosing speed
- Dosing table is adjustable in height



- Dosing cylinders: 10-100, 36-180, 110-475 and 220-1100 ml.
- Hopper volume: 35 or 65 liter
- Operating pressure of 4 bar
- Easily movable on 4 swivel casters (two with brakes)
- Completely stainless steel and non-corroding materials
- Hygienic design



Cake batter, muffin batter, bavaois, jam, fruit fillings, crème, cream cheese, soup, etc.



With this extensive and user-friendly range of BD Depositors we cover all your depositing needs and demands. These fast and powerful BD Depositing machines have been designed and developed according to today's requirements in the field of hygiene and all BD Depositors already meet the new standard of 4 bar operating pressure.



Options

- Cylinder with piston 10/100 ml.
- Cylinder with piston 36/180 ml.
- Cylinder with piston 110/475 ml.
- Cylinder with piston 220/1100 ml.
- Handgun with hose
- Vertical and horizontal cut off nozzle
- Dripless nozzles
- Adapter for different spouts
- Dosing outlet 90° curve
- Foot pedal
- Hopper 35 or 65 liter
- Different sizes decorating heads
- Injection needles



A Dosing volume

The dosing volume is manually set and indicated on the scale



B Dosing speed

The dosing speed can easily be adjusted by means of a rotary knob



C The working table is manually adjustable (per 5 mm.)



D Pneumatic height setting is done by pressing by foot a lever on the mobile frame



E Foot pedal

