



BENEFITS

- Efficient
- Stainless steel
- Movable
- Easy to clean
- HACCP



SCAN AND DISCOVER MORE INNOVATIONS IN THE NEW MEDIA CENTER



ENROBER

Discover the ENROBER to cover your products



This ENROBER AND FINISHING MACHINE is based on a waterfall type of system for the finishing of a great variety of products. It is the perfect solution for pouring many different products such as fondant, chocolate, glaze, mirror finish, icing on top of cakes, butter, aspic, etc.

Apart from enrobing or finishing the ENROBER makes it possible - with the use of added accessories - to create beautiful finishings like string-icing and marbling effects on your products.

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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Scan the QR code to visit the BAKON website



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ENROBER

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.



Products are transported over the conveyor belt to the heated pouring head. When the products pass the pouring head and go through the pouring curtain they will be covered on top with a nice layer of chocolate, fondant, coating, fudge, etc.

Excessive covering that flows along the product is caught in the funnel and flows into the container underneath the conveyor belt. The heated container has an eccentric screw pump to pump the product through a heated hose to the heated pouring head on top of the conveyor.



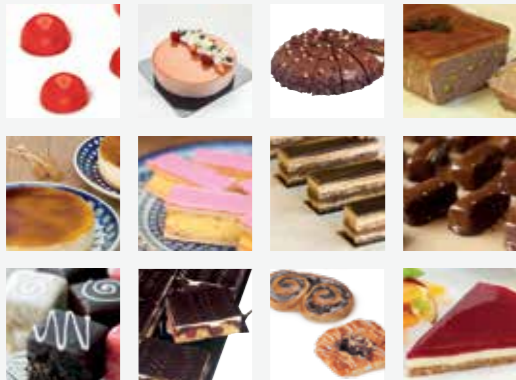
The ENROBING / FINISHING MACHINE is a stand-alone machine.



- Fully heated machine for better temperature control.
- Movable stainless steel frame with 2 rigid and 2 swivel castors.
- Working width 400 - 600 mm (customized sizes possible).
- Conveyor with two sections with a full bed of polycord belts.
- Single or double pouring head.
- Water pump to pump heated water through scrapers and catch plates.
- Adjustable height of the pouring section up to 120 mm.
- Adjustable speed of conveyor and pump.
- Heated scrapers for constant cleaning of the polycords.
- Easy to integrate in existing production lines.
- Digitally setting of temperature between 15 and 80°C.
- Equipped with an air blower to remove excessive coverage.
- Made of stainless steel and other non-corroding materials.



Various liquids, e.g. fondant, icing, chocolate, glaze, mirror finish, butter, aspic etc.



A Manually height adjustment of pouring head



B Adjustable scrapers

up for cleaning



down during production



C Blower



D Movable and heated container. Available in 50 or 120 liter and with or without stirrer.

Capacity: medium to high



D Melting tank

The melting kettle can be placed next to the ENROBER for the automatic filling of the machine. This can be done in less than no time and while the machine is in use. A level control ensures that the content of the Melting Tank does not fall below a certain level.

