

BAKON.COM

DIPPING PRODUCTION LINE

High speed dipping



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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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DIPPING PRODUCTION LINE

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.

Experience the advantages of the BAKON DIPPING LINE!

Take full control of your dipping and decoration process with the BAKON dipping line. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



When your products enter the Dipping line, they will be dipped at the dipping section. After leaving the dipping section, your product flips over to the outfeed and are ready to use or ready to be transferred to the BAKON DECORATION UNIT.

You can create stripes or a beautiful drizzle decoration with the BAKON DECORATION UNIT. After this unit your products can be strewed with all kinds of dry decorative products like chocolate flakes, various types of nuts, cocos flakes, colored sprinkles or other similar products with the BAKON STREWER.

The result at the end of this line speaks for itself: a row of beautifully dipped donuts with the same decorations!

Your benefits

- Production efficiency and increase in capacity
- Reduction labor costs
- Reduction of ingredients usage per product
- Consistent product
- Full control of the whole production process



- Working width from 150 mm up to 2000 mm
- Dipping section
- Movable stainless steel frame with 2 rigid and 2 swivel casters
- Jacketed heating system
- Adjustable dipping level
- In-and outfeed sections with catch trays underneath to remain clean
- Conveyor speed 2-12 mtr./min.
- Completely stainless steel.



Capacity: medium to high.



The DIPPING MACHINE is available as stand-alone and inline machine.



Coating, icing or glaze.*

We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

* We are happy to test your ingredients.

DIPPING MACHINE

Dipping section

Strewer | The Strewer is suitable for a wide range of products (chocolate flakes, cocos flakes, sprinkles, biscuit crumbs, nut crumbs, etc.)

Multi Colour Dipping Line

Drizzle unit | With a (heated) container and eccentric screw pump to pump the product through a hose to the decoration tube on top of the conveyor. The zigzag movement creates decorations with stripes.

Heated container with eccentric screw pump

Melting Tank | Experience the convenience of the double walled Melting Tank to (pre)heat your products before processing.

