



BENEFITS

- Table top
- Economical
- Very compact
- Easy to operate
- HACCP



BD3 THREE

Young and powerful:
the BD3 by BAKON



The BD3 is the latest addition to our range of depositing machines and is a perfect table top size depositing machine for a great variety of products.

Its compact size and ease to use makes the BD3 very suitable for smaller quantities and therefore ideal for small bakeries, caterers, hotels and restaurants.

A smaller machine doesn't mean you have to compromise on features. The BD3 is versatile, powerful, available in three standard models and expandable with many accessories.



[16-414]

Scan the QR code to visit the BAKON website.



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.

BAKON FOOD EQUIPMENT
Stanleyweg 1
4462 GN Goes
The Netherlands

Tel.: +31 (0)113 244 330
Fax: +31 (0)113 244 360
bakon@bakon.nl
www.bakon.com





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 BD3 is a very compact, fast, accurate and flexible depositing machine. This table top depositing machine has a cylinder to take care of depositing volumes between 10 to 550 ml. Cleaning is fast and simple; it takes less than a minute and no tools to dismantle the depositor and parts are dishwasher proof.



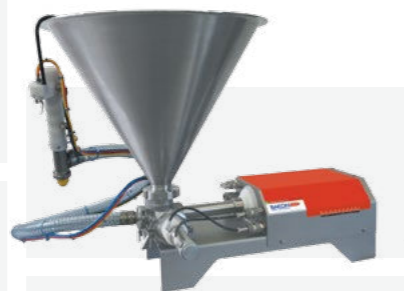
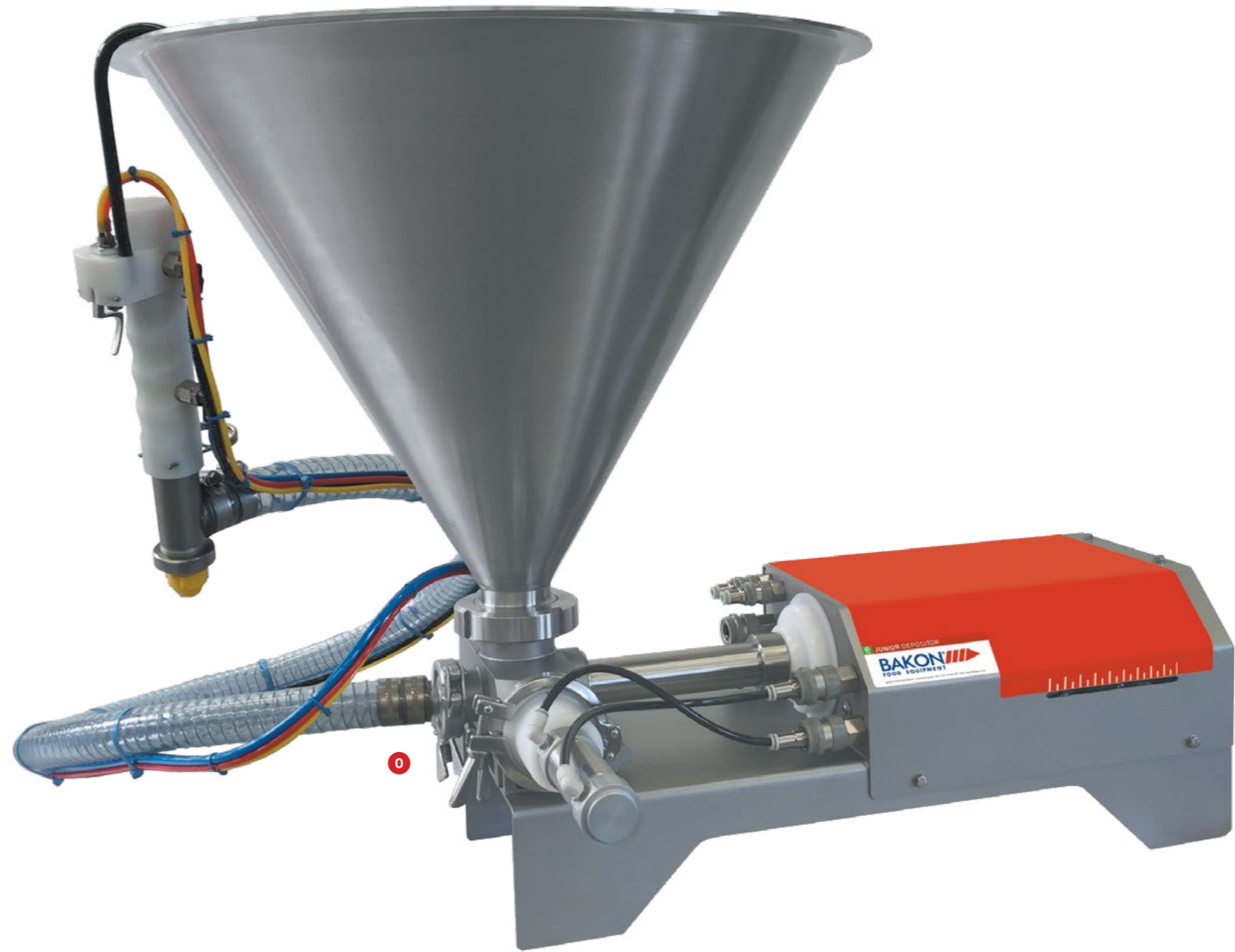
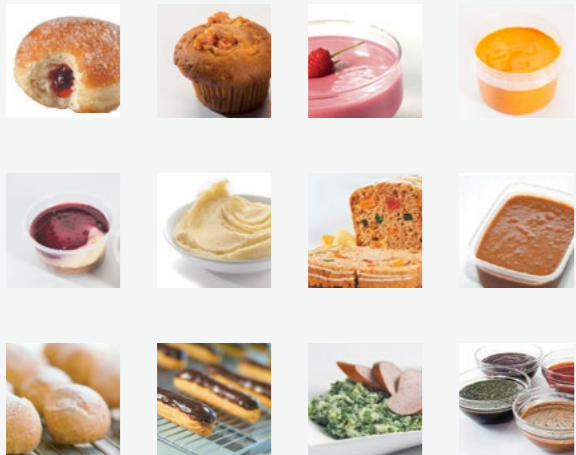
Stand-alone (table top) machine.



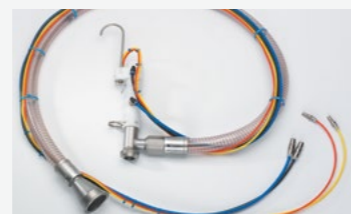
- Compact, table top size.
- Depositing volume of 10 to 550 ml.
- Hopper capacity of 25 liters.
- Quick product change
- Operating pressure of 4 bar
- Air consumption at 60 strokes per minute is 70 liter.
- Very fast to (dis)assemble without tools.
- All to be cleaned parts are dishwasher proof.



Batter, mousses, (whipped) cream, custard, fruit filling with pieces, soups, salads, mashed potatoes, ready-made meals, marinades, pasta sauces, etc.



X Model with hose and gun



Y Model with injection needles



Z Model with dosing curve



Foot control pedal for model Y and Z



- Dimensions (L x H): 860 x 690 mm

