

# DROP TT DEPOSITING MACHINE

Fast and accurate depositing



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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.





# DROP TT DEPOSITING MACHINE

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 new DROP TT has been redesigned to allow the processing of (and the changing between) soft and hard dough with great ease. Keywords of this multipurpose depositor are: compact, efficient and accurate.

Modulate the DROP TT according to your usage requirements with gearwheels for soft dough or with special stainless steel rollers for hard dough.

This new DROP TT is very suitable for traditional bakeries, cakes shops, hotels and catering companies. Programming, entering and storing recipes is easily done by using the clear full colour touch screen. This machine with foldable conveyor belt is easy to use, clean and store.



Thanks to its new design it is easy to assemble and disassemble the gearwheels and rollers; this makes it also very easy to switch to different products. There is wide range of templates to choose from. To prevent the nozzle/needle from dripping, the gears can be turned backwards to release the pressure from the nozzles.

The Drop TT is equipped with a programmable controller for the gears, rotation nozzles, up and down movement and the conveyor. Up to 100 products can be programmed and selected on the touch screen in several languages. Several parameters such as depositing speed, volume, vacuum, production speed and conveyor speed can be changed during production.



- Easy to modulate with food save material gearwheels or stainless steel rollers
- Full colour touch screen to set parameters or enter recipes
- Wide choice of templates (fix, rotating, wire-cut) and nozzles (round, star, daisy, eccentric).
- Suitable for soft and hard dough
- Easy to use, clean and store (foldable conveyor)
- Speed dosing rollers and conveyor with electronic regulation.
- Easy to assemble and disassemble gearwheels and rollers
- Made of stainless steel, food save material and other non-corroding materials



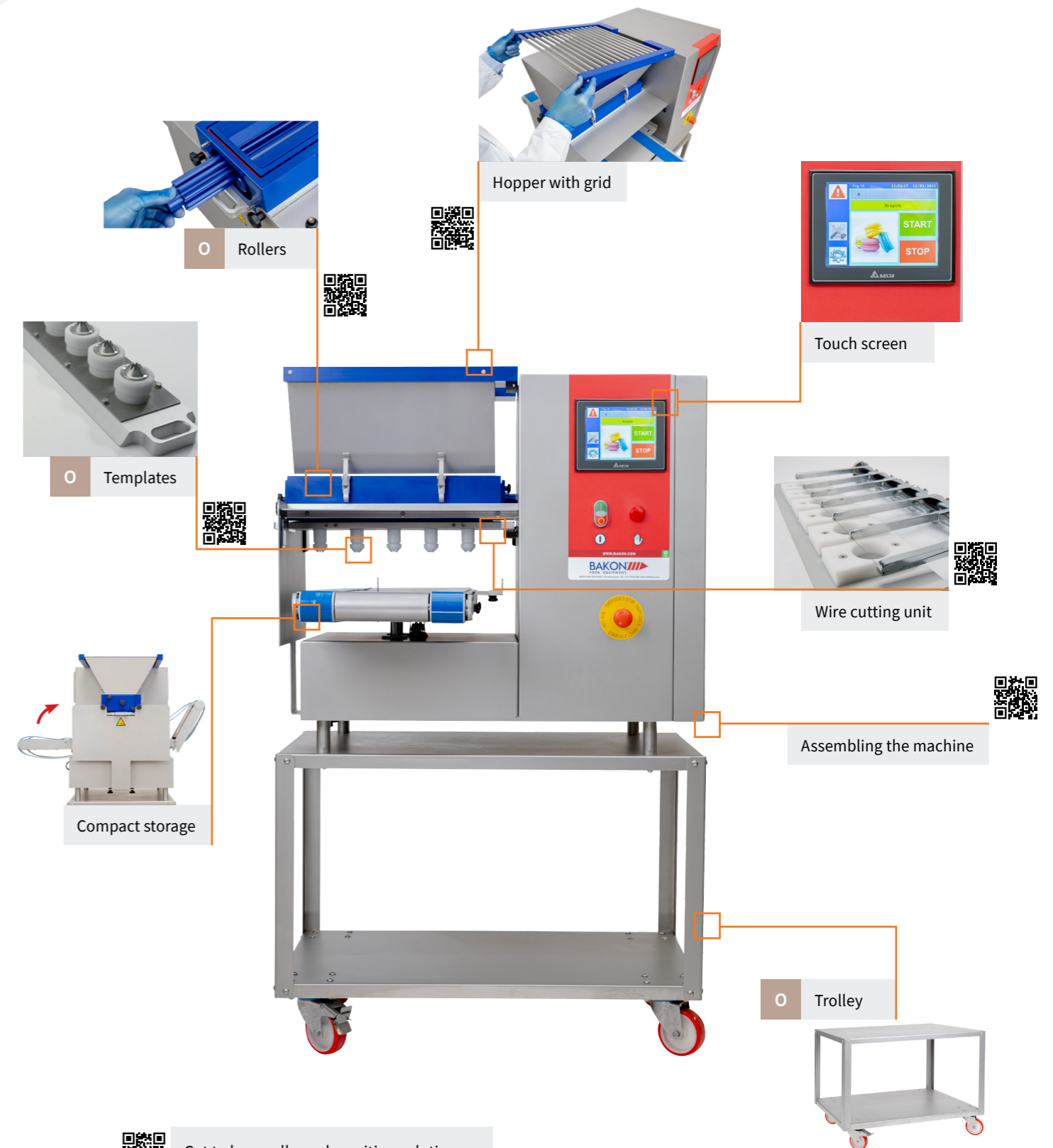
Capacity: 20 – 25 strokes per minute (depending on the product)



The DROP TT is available as stand-alone.



All semi-liquid to solid products e.g. éclairs, choux pastry, cupcakes, macarons, muffins, biscuits, cakes and mousses.



Get to know all our depositing solutions

