



BENEFITS

- Modular design
- Easy to clean
- Recipy control
- Easy to operate
- HACCP



ALL ROUND & SQUARE CAKELINE

Produce cakes efficiently in high volumes
with the All Round & Square CAKELINE by BAKON



All Round & Square CAKELINE

Produce your round and square cakes according to your recipes and demands: perfect, fast and efficient with our top of the bill BAKON machine line.



CAKELINE finishing line

For the perfect and fast finishing of your cakes, we recommend our rock solid and easy to clean finishing line.



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For an efficient, top of the bill production of round and square cakes BAKON offers the best solution. The modular built and mainly digitally controlled CAKELINE fits everyone's list of demands and is the standard within the segment.

This high-end-machine line optimises the production process: The number of deposits-, syrup spraying-, pressing-, pouring-, glaze spraying-, and/or strewing-units are variable. This way BAKON realises your ideal cake production.

The All Round & Square CAKELINE is built with A-quality materials for high volume production. The line is available as a 'standard' production line and as a custom built total solution. All BAKON machines meet the HACCP guidelines.



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 code
to watch the
CAKELINE video.





A Syrup sprayer

The syrup sprayer efficiently sprays syrup and other thin liquids, such as liquor. The capacity of the sprayer can be adjusted either on the machine or by changing the nozzles.

B Multidepositor

The precise and fast depositing of semi-liquid products, such as cream, crème and mousse, together with its easy operation are the core strength of the BAKON Multidepositor. Product waste is now a thing of the past.

C Pressing unit

The pressing units guarantee the extremely precise pressing of the product layers. To the millimetre accurate precision work ensures a seamless and efficient cake production.

D Multidepositor with inline Cakedecorator

We highly recommend the inline Cakedecorator for the exact masking of thin product layers. For this kind of precision work you cannot wish for a better masking unit.

E Finishing line

The finishing touch has to be done fast and accurately. The adjustable and easy to clean finishing line is available with four, six, ten or more tables.

Standard unit Option

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.

O Gearwheel depositor (optional)

Especially for square and rectangular cake products we recommend the Gearwheel depositor. This depositing unit is ideally suited for quick and efficient application of cream, mousse and crème in even layers.



O Crumb decoration machine (optional)

In addition BAKON offers a suitable module for applying decorations, such as crumbs, chocolate flakes, almond shavings, nuts etc., to the side of the cakes.



O Enrober (optional)

For the complete covering of cakes by a liquid curtain, the BAKON Enrober is the perfect solution. Products that can be used with this machine are chocolate, fondant, ganache, marmalade, etc.



O Transfer pump (optional)

For pumping e.g. fruit fillings and cake batters from a bowl into a depositing unit.

