



**BENEFITS**

- Compact
- Robust and strong
- Economical
- Movable
- Easy to operate
- Hygienic design
- Easy to clean
- Ergonomic



**BD7SEVEN**

Discover the BD7 for fast and easy depositing



Discover the BD7 (one of our newest DEPOSITORS): fast, accurate and very easy to use. Due to its hygienic design the machine is very easy to clean. It can be taken apart without using any tools.

Our BD7 is very suitable to deposit all kind of liquid or semi-liquid products and is available with a wide range of accessories which enables the machine to be used for a large variety of products and applications.

With the BD7 and its accessories we are able to meet all your dosing requirements.

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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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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 BD7 is an air operated depositor manufactured to deposit semi-liquid products. The machine is built on a stainless movable steel frame on 4 swivel casters. (of which two are provided with a brake).

The frame has a built-in pneumatic height adjustment to be able to set the depositor on the desired working height or lower it completely to fill the hopper at an ergonomically level. The height adjustment can be operated by pressing, by feet, against an adjustment lever at the bottom of the frame.



Available as stand-alone.



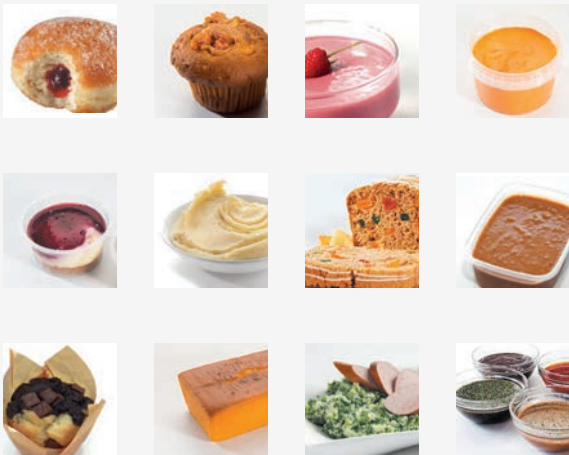
- Energy saving machine: operates pneumatically at 4 bar instead of 6 bar



- Adjustable dosing speed
- Dosing table is adjustable in height
- Dosing cylinders: 10-100, 36-180, 110-475 and 220-1100 mL.
- Hopper volume: 35 or 65 liter
- Easily movable on 4 swivel casters (two with brakes)
- Completely stainless steel and non-corroding materials
- Hygienic design



Cake batter, muffin batter, bavaois, jam, fruit fillings, crème, cream cheese, soup, etc.



**A** Dosing volume

The set volume is indicated on the scale



**B** Dosing speed



**C** The working table is manually adjustable (per 5 mm.)



**D** Pneumatic height setting is done by pressing by foot a lever on the mobile frame



**E** Foot pedal



**O** Options

- Cylinder with piston 10/100 mL.
- Cylinder with piston 36/180 mL.
- Cylinder with piston 110/475 mL.
- Cylinder with piston 220/1100 mL.
- Handgun with hose
- Vertical and horizontal cut off nozzle
- Dripless nozzles
- Adapter for different spouts
- Dosing outlet 90° curve
- Foot pedal
- Hopper 35 or 65 liter
- Different sizes decorating heads
- Injection needles

