BAKON®
FOOD EQUIPMENT

INNOVATORS IN PASTRY

SCAN AND DISCOVER MORE INNOVATIONS IN THE NEW MEDIA CENTER



INLINESLICER ULTRASONIC

COMPACTSLICER ULTRASONIC

NANOSLICER ULTRASONIC

Unlimited cutting and slicing with the ULTRASONIC SLICERS by BAKON



BAKON ultrasonic cutting machines are fast and precise. These machines excel in cutting performance due to their robustness, high quality materials, reliability and accuracy.

Cut and slice your products in perfect shape with the ultrasonic technology of BAKON.
Our ultrasonic cutting machines offer a wide range of different types of portioning and various effects to distinctively present your products.
Advanced software and a full colour touchscreen with icons allow you to easily set or change all parameters and cutting patterns.

NANO SLICER ULTRASONIC

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.

Be surprised by the NANO ULTRASONIC SLICER and enjoy perfectly cut products with this basic machine in our range of cutting machines. The NANO ULTRASONIC SLICER is designed and manufactured for hotels, caterers, small and mid-size confectioneries, etc. and is very suitable for cutting rectangular and round products (not higher than 60 mm) in different sizes and shapes (from 'one-bite' to family size portions).

The NANO ULTRASONIC SLICER is, like all our ULTRASONIC SLICERS, equipped with high-quality titanium cutting blades. Several options are available to customize the NANO ULTRASONIC SLICER.

Products are manually placed on the cutting plate. Start the machine by pressing the start button and the products are placed in the exact cutting position under the cutting head.

The cutting head has an ultrasonic cutting blade. The length of the blade can vary depending on the trays or products to be cut.

The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting blade, which is mounted on a fixed bridge with an up and down movement. The servo controlled x-y movement makes it possible to bring the products on the cutting table in every desired cutting position and allows the cutting of various sized portions.

The NANO ULTRASONIC SLICER is a stand-alone machine.

- Titanium cutting blade of 180 mm; other sizes are optional.
- Equipped with a blade cleaning and washing unit.
- Available with a Safety Beam.
- Full colour touchscreen (available in many languages).
- Easy to move on 2 rigid and 2 swivel casters.
- Built-in storage place for cutting tables.
- Modem inside the machine for remote service.

Product trays up to 400 x 600 mm
Round products of max. ø 350 mm



- A Various cutting tables
- B Safety Beam
- C Blade cleaning and washing unit
- K Touchscreen
- L Modem
- N Customized designed titanium blades
- R RedCase® 1 year for free

Full details can be found at the end of the brochure.

Capacity: medium to high

Dimensions standard model: 1708 x 1115 x 1713 mm



COMPACTSLICER ULTRASONIC

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.

Discover the latest COMPACT ULTRASONIC SLICER, designed for cutting and slicing rectangular and round products and very suitable for smaller and medium-sized companies.

This machine is equipped with an ultrasonic system with a high-quality titanium blade, that is specially developed by BAKON to accomplish the best cutting results. Beautiful shaped products, less cutting waste, safe cleaning and more profit.

Experience it all with the COMPACT ULTRASONIC SLICER!

Products are manually placed on the cutting plate or by making use of a conveyor.

The cutting head has an ultrasonic cutting blade. The size of the blade can vary depending on the trays or products to be cut.

Precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting blade which is mounted on a fixed bridge with only an up and down movement. The servo controlled x-y movement makes it possible to bring the products on the cutting table in every desired cutting position and allows the cutting of various sized portions.

The COMPACT ULTRASONIC SLICER is a stand-alone machine.

- A quick-fit system to change blades for efficient cutting in smaller or larger trays.
- Multiple password levels to assign different access levels.
- Personal keycards for safe and fast login. (optional)
- For safety reasons equipped with a safety beam.
- Full colour LCD touchscreen in many languages.
- Modem inside the machine for remote service.



- A Various cutting tables
- B Safety Beam
- D Blade cleaning and washing unit
- F Positioning mold
- G In- & outfeed conveyors
- I Customized solutions for high production capacity
- J Exchangable blade stack for different blade sizes
- K Touchscreen
- L Modem
- M Personal Keycard
- R RedCase® 1 year for free

Full details can be found at the end of the brochure.

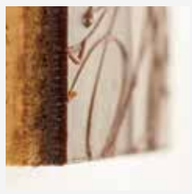
Product trays up to 600 x 800 mm
Round products with max. ø 380 mm

Capacity: medium to high

Dimensions standard model: 1750 x 1230 x 1900 mm



ULTRASONIC SHOWCASE



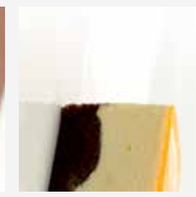










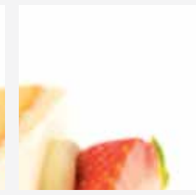


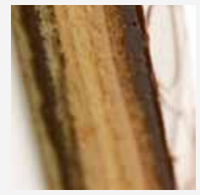


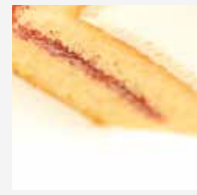
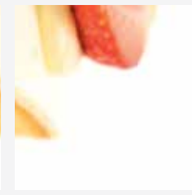
















INLINESLICER ULTRASONIC

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 INLINE ULTRASONIC SLICER is a high capacity cutting machine for precise cutting and slicing of round and rectangular products.

The BAKON ultrasonic cutting machines excel, besides the premium cutting quality, due to their robustness, high quality materials, reliability and accuracy in cutting. The machines are fast and precise because of the unique servo technology and therefore achieve maximum results.

Advanced software allows you to set or change product parameters and cutting patterns easily through the icons on the full color touch screen.

Products will be placed manually or by means of a conveyor at the input side of the machine. The ultrasonic cutting machine will start automatically or by pressing the start button and guide the products to the correct cutting position underneath the ultrasonic cutting blade(s). Precise and accurate slicing is accomplished by the ultrasonic blades which are mounted on a servo-driven bridge above the conveyor belt. The use of the servo-driven bridge makes it possible to bring the blades in any desired position and allows cutting in various shapes and sizes.

Programming and setting of the different parameters (number of portions, cutting speed, size trim edge, etc.) is easily done by using the full colour LCD touchscreen. The overall production capacity is variable and can also be set on the touchscreen.

The INLINE ULTRASONIC SLICER is a stand-alone machine.

- Multiple blades for higher production capacity.
- Multiple password levels to assign different access levels.
- Personal keycards for safe and fast login. (optional)
- For safety reasons equipped with a protection hood with Lexan glass and hinged doors with pneumatic shock absobers.
- Revolutionary cleaning system with UV-C-light for fast and thorough cleaning and disinfection. (optional)
- Full colour LCD touch screen in many languages.
- Modem inside the machine for remote service.



- D Cleaning unit with UV-C-light for complete disinfection
- E Product unloader
- G In- & outfeed conveyors
- H Product metering belt
- I Customized solutions for high production capacity
- K Touchscreen
- L Modem
- M Personal Keycard
- R RedCase® 1 year for free

Full details can be found at the end of the brochure.

Rectangular and round products with or without tray.
Product size up to 600 x 800 mm and round ø 380 mm.

Capacity: medium to high



Multi station INLINE ULTRASONIC SLICER
with extra high production capacity

INLINE ULTRASONIC SLICER

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.
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This INLINE ULTRASONIC SLICER is a versatile cutting machine to cut products in tray, without tray and round products. Trim edges can be separated and removed automatically. This machine can be extended with a packaging dispencer and decoration conveyor.



The cutting head has an ultrasonic cutting blade. The size of the blade can vary depending on the trays or products to be cut.

Available as stand-alone and inline machine.

- Multiple password levels to assign different access levels.
- For safety reasons equipped with a protection hood (Lexan glass) with hinged doors with pneumatic shock absobers.
- Revolutionary cleaning system with UV-C-light for fast and thorough cleaning and disinfection.
- Full colour LCD touchscreen in many languages.
- Option: A quick-fit system to change blades for efficient cutting in smaller or larger trays.
- Personal keycards for safe and fast login. (optional)
- Automatic removal of cutting residu.
- Modem inside the machine for remote service.

For round and rectangular products (with or without baking trays)

Capacity: medium to high

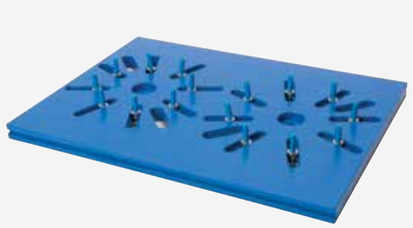
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- N Customized designed titanium blades
- R RedCase® 1 year for free

Full details can be found at the end of the brochure.

A Various cutting tables

Use, for example, this adjustable cutting table for round shaped products.

Available for: Nano Ultrasonic Slicer & Compact Ultrasonic Slicer





B Safety Beam

A Safety Beam is a reliable protecting system which prevents access to the cutting area when the machine is in operation.

It enables you to work fast and safe without having to open security doors.

Available for: Nano Ultrasonic Slicer & Compact Ultrasonic Slicer




C Blade cleaning and washing unit

Cutting residue is stripped off the blade by two silicon scrapers before entering the washing unit with fresh water nozzles and air nozzles for drying.

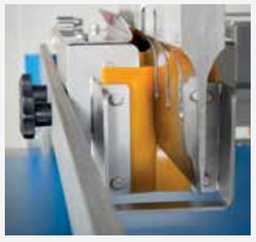
Available for: Nano Ultrasonic Slicer




D Cleaning unit with UV-C-light for complete disinfection

Cutting residu is stripped of the blade by two silicon scrapers, then the blade enters the fresh water unit and finally the UV-C-light provides complete discinfection.

Available for: Compact Ultrasonic Slicer & Inline Ultrasonic Slicer

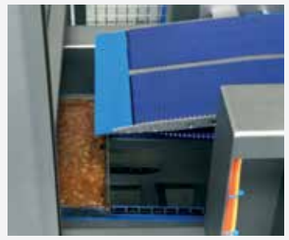


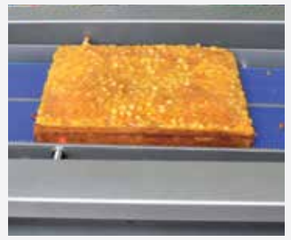


E Product unloader

Takes products automatically out of the tray and places them on the infeed conveyor.

Available for: Inline Ultrasonic Slicer



F Positioning mold

A positioning mold places the cakes in the right position underneath the cutting blade.

Available for: Compact Ultrasonic Slicer




G In- & outfeed conveyors

Increase your production capacity by extending your Ultrasonic Slicer with in- and outfeed conveyors.

Available for: Compact Ultrasonic Slicer & Inline Ultrasonic Slicer




H Product metering belt

To line up the products.

Available for: Inline Ultrasonic Slicer



I Customized solutions for high production capacity

Available for: All Ultrasonic Slicers




J Exchangable blade stack for different blade sizes

Available for: Compact Ultrasonic Slicer







K Touchscreen

Full colour touchscreen (in many laguages) for easy operation.

Available for: All Ultrasonic Slicers



L Modem

Built into the machine for remote service.

Available for: All Ultrasonic Slicers



M Personal Keycard

Available for: All Ultrasonic Slicers



N Customized designed titanium blades

Available for: All Ultrasonic Slicers



R



RedCase is a service and support program by Bakon that provides comprehensive care for your Ultrasonic cutting machine(s). RedCase ensures you have continuous updates of machine parameters and regularly (4 times per year) online check-ups. These preventative measures increase the efficiency of your machine, lengthen its lifetime and reduce machine shut down times and therefore production costs.

Your machine parameters, user manuals, electrical diagrams, certificates and lists of spare parts are savely stored on your own account on the Bakon Portal. This account is of course secured and protected by login codes. Inside your Bakon Portal you will also find the current maintenance status of your machine. A built-in wifi modem enables you to make an online connection and provides easy access to your Bakon Portal account.

Furthermore RedCase ensures fast service and support by giving you privileged access to our Service Priority Lane. This means that your service call receives preferential treatment and you may count on the fastest service and support possible by our service engineers (24/7).

The RedCase® Service and Support Program includes:

- 4 times per year online machine check-up
- Report and recommendation after every online machine check-up
- Storage of machine parameters on the Bakon Portal
- Easy access to the Bakon Portal to view user manual, electrical diagrams, certificates and list of spare parts
- Access to our Service Priority Lane, which means preferential treatment of your service calls
- A RedCase® tool case with IP camera, spare parts, special tools and maintenance product(s)
- The possibility to expand your service and support with a visit of a service engineer

RedCase® is available for all our Ultrasonic Slicing machines.



BAKON®
FOOD EQUIPMENT

INNOVATORS IN PASTRY





BENEFITS

- Multi functional
- Economical
- Robust
- Easy to operate
- HACCP



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ENERGY SAVING | LESS WASTE | SAVE THE PLANET

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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