



BENEFITS

- Compact
- Easy to operate
- Movable
- Easy to clean
- HACCP



DROP TT

Fast and accurate depositing with the DROP TT by BAKON

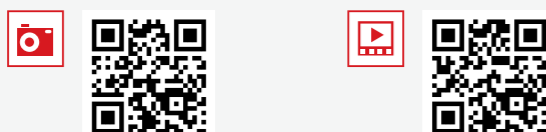
The DROP TT is a table top depositor for fast and efficient depositing of semi-liquid and more solid products. Keywords of this table top bakery machine are: compact, simple, fast and accurate.

Because of its size this depositor is very suitable for traditional bakeries, cake shops and catering companies. The DROP TT is easy to use and clean and has a foldable conveyor belt. Programming and entering recipes is simple by using the full colour touch screen.



[19-392]

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.



Scan the QR code to visit the BAKON website



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DROP TT

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.



High accuracy in depositing is reached by control of the turning angle of the gears of the gearwheel pump. To prevent the nozzle/needle from dripping, the gears can be turned backwards to release the pressure from the nozzles. Different templates can be mounted on this table top Drop TT. The Drop TT is equipped with a programmable controller to control the gears, rotating nozzles, up and down movement and the conveyor. Up to 50 products can be programmed and selected on the touch screen in several languages (English, French, German, Russian, Chinese and Dutch). Parameters such as depositing speed, volume, vacuum, production speed and conveyor speed can be changed during production.



- Very consistent, fast and economical machine
- Full colour touch screen to set parameters or enter recipes.
- Compact size with foldable conveyor
- Suitable for all semi-liquid products
- Large choice of depositing moulds
- Turning moulds to decorate products with a twist
- Made of stainless steel and other non-corroding materials

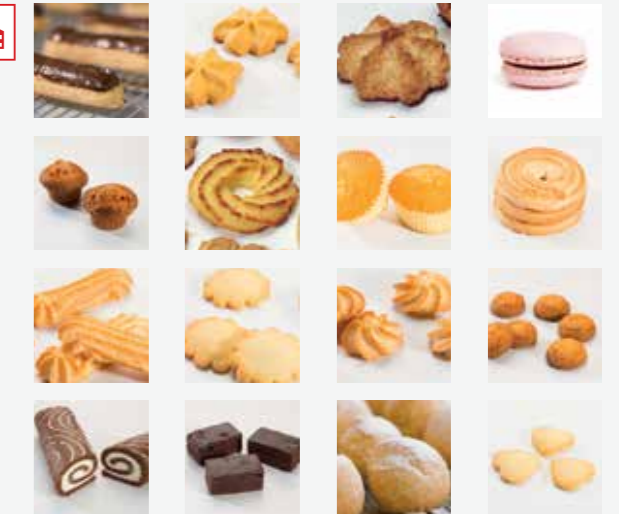


The DROP TT is a stand-alone machine.

Capacity: 2 trays per minute (depending on the product)

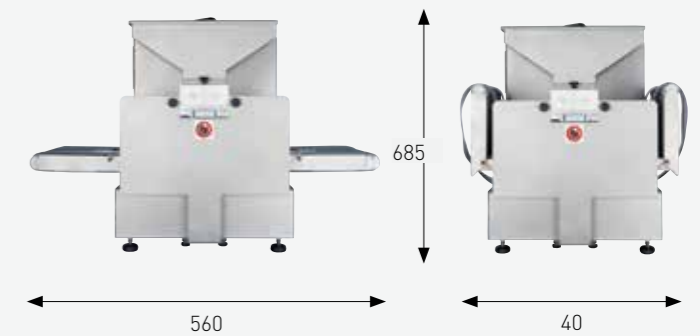


All semi-liquid to solid products e.g. éclairs, choux pastry, cupcakes, macarons, muffins, biscuits, cakes and mousses.



- Dimensions (l x w x h): 800 x 560 x 685 mm
- Dimensions folded: 800 x 400 x 685 mm

G This table top model is easy to fold and store.



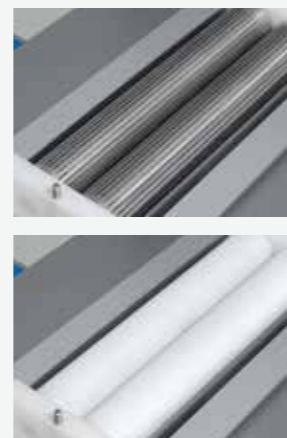
A Easy to operate with touch screen and 50 programmed recipes.



B Various hoppers



C Stainless steel or plastic rollers



D Rollers and templates are easy to change



E Many options
Check our website for a complete summary



F Wire cutting unit

