

ULTRASONIC CUTTING MACHINES

Unlimited cutting and slicing



Scan the code and discover more info!



BAKON ULTRASONIC CUTTING

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.

Give your products the finishing touch with the BAKON US Slicers.

Did you know that perfectly cut products look and sell better? The great advantage of a BAKON US Slicer is the fact that you can cut your cakes in identical pieces or portions with just a few clicks! Leave this laborious work to the machine and use your time more efficient. Whether you want to speed up your existing production or produce a totally new product BAKON is your partner.



Simply set and save your product specifications into recipes on the full color touchscreen. You can cut your round cakes into beautiful triangles and your rectangular cakes into squares, triangles or diamonds shapes. Place your product on the cutting plate and select the recipe. Push the start button and wait shortly for the machine to finish the cutting cycle before taking out your portioned products. Our BAKON US Slicers are categorized from medium to high capacity.

Available as:

- PICO US Slicer : Medium capacity
- NANO US Slicer : Medium to high capacity
- Compact XL US Slicer : Medium to high capacity
- Inline US Slicer : High capacity

Your benefits

- Production efficiency
- Reduction labor costs
- Excellent cutting results
- Full control on the cutting process



- Halfwave or Fullwave Titanium cutting blade
- Available in different sizes
- Equipped with a Safety Beam
- Easy to move on 2 rigid and 2 swivel casters (except for the Inline model)
- Full colour touchscreen (available in many languages)
- Modem inside the machine for remote service
- Built-in storage place for cutting tables
- Optionally available with an automatic blade cleaning and washing unit

- Product trays up to 400 x 600 mm (other dimensions on request)
- Round products of max ø 350-380 mm (depending on model)



Cakes, pies, confectionaries, pizzas, muesli bars and several other products.
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

** We are happy to test your ingredients.*



PICO
ULTRASONIC SLICER P4

NANO
ULTRASONIC SLICER P6



COMPACT XL
ULTRASONIC SLICER P8

INLINE
ULTRASONIC SLICER P10



ULTRASONIC
CUTTING LINE P12

ULTRASONIC
CUTTING LINE P14



PICO ULTRASONIC SLICER

The BAKON PICO ULTRASONIC CUTTING MACHINE is the latest addition to BAKON's Ultrasonic cutting machine range. This machine is specifically designed for those customers with a smaller production that still want to add great value to their products, while saving valuable labor.

Simply set and save your product specifications into recipes on the full color touchscreen. You can cut your round cakes into beautiful triangles and your rectangular cakes into squares, triangles or diamonds shapes. Place your product on the cutting plate and select the recipe. Push the start button and wait shortly for the machine to finish the cutting cycle before taking out your portioned products.

The BAKON PICO is standardly equipped with an automatic blade cleaning and washing unit. The machine will start the cleaning cycle after a number of cuts or products depending on your requirements.

Your benefits

- Production efficiency
- Reduction labor costs
- Excellent cutting results
- Full control on the cutting process

- Fullwave 180mm titanium blade
- Equipped with a Safety Beam
- Easy to move on 2 rigid and 2 swivel casters (except for the Inline model)
- Full colour touchscreen (available in many languages)
- Modem inside the machine for remote service
- Built-in storage place for cutting tables
- Standardly equipped with an automatic blade cleaning and washing unit

Capacity: medium

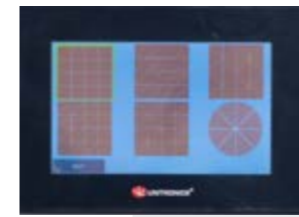
Product trays up to 400 x 600 mm
Round products of max. ø 350 mm

Cakes, pies, confectionaries, pizzas, muesli bars and several other products.*
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

* We are happy to test your ingredients.



Machinepage website



Touchscreen



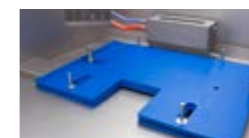
Blade cleaning and washing unit



Titanium cutting blade



Cutting tables



Get to know all our cutting solutions



NANO ULTRASONIC SLICER

(Semi-)Industrial cutting with the NANO US slicer


Designed and manufactured for hotels, caterers, small and mid-size confectioneries and very suitable for products in different sizes from 'one-bite' to family size portions. High-quality titanium blades ensure high-quality cutting results. This machine is available with several options to meet your needs and wishes.

Simply set and save your product specifications into recipes on the full color touchscreen. You can cut your round cakes into beautiful triangles and your rectangular cakes into squares, triangles or diamonds shapes. Place your product on the cutting plate and select the recipe. Push the start button and wait shortly for the machine to finish the cutting cycle before taking out your portioned products.


The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting knife 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 slicing position and allows the cutting of various sized portions.

Your benefits

- Production efficiency
- Reduction labor costs
- Excellent cutting results
- Full control on the cutting process
- Halfwave or Fullwave Titanium cutting blade
- Available in different sizes
- Equipped with a Safety Beam
- Easy to move on 2 rigid and 2 swivel casters (except for the Inline model)
- Full colour touchscreen (available in many languages)
- Modem inside the machine for remote service
- Built-in storage place for cutting tables
- Optionally available with an automatic blade cleaning and washing unit

 Capacity: medium to high

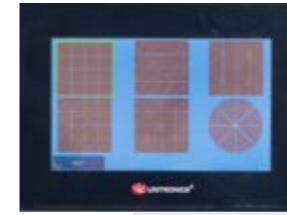
Product trays up to 400 x 600 mm (other dimensions on request)
Round products of max. ø 350 mm

 Cakes, pies, confectionaries, pizzas, muesli bars and several other products.
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

** We are happy to test your ingredients.*



Machinepage website



Touchscreen



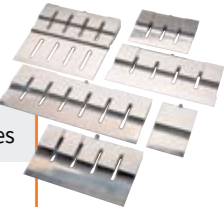
Blade cleaning and washing unit



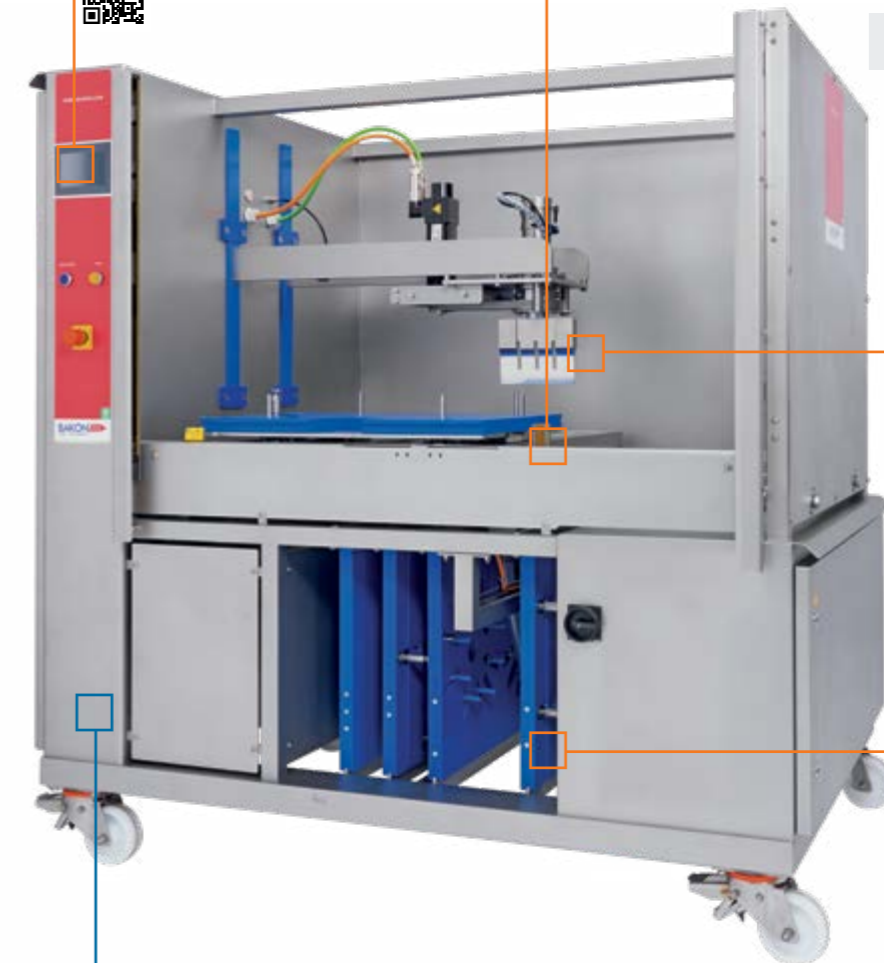
Watch the full movie



Titanium cutting blades



Cutting tables storage



1 YEAR FOR FREE

REDCASE[®] SERVICE & SUPPORT PROGRAM

Optimize your business process, increase your production capacity and reduce machine downtime with the RedCase[®] service and support program of BAKON. Want to know more about RedCase[®]? Scan the QR code!



COMPACT XL ULTRASONIC SLICER

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

Simply set and save your product specifications into recipes on the full color touchscreen. You can cut your round cakes into beautiful triangles and your rectangular cakes into squares, triangles or diamonds shapes. Place your product on the cutting plate and select the recipe. Push the start button and wait shortly for the machine to finish the cutting cycle before taking out your portioned products.

The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting knife 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 slicing position and allows the cutting of various sized portions.

Your benefits

- Production efficiency
- Reduction labor costs

- Excellent cutting results
- Full control on the cutting process



- Halfwave or Fullwave Titanium cutting blade
- Available in different sizes
- Equipped with a Safety Beam
- Easy to move on 2 rigid and 2 swivel casters (except for the Inline model)
- Full colour touchscreen (available in many languages)

- Modem inside the machine for remote service
- Built-in storage place for cutting tables
- Optionally available with an automatic blade cleaning and washing unit.



Capacity: high

Product trays up to 400 x 600 mm (other dimensions on request)
Round products with max. ø 380 mm

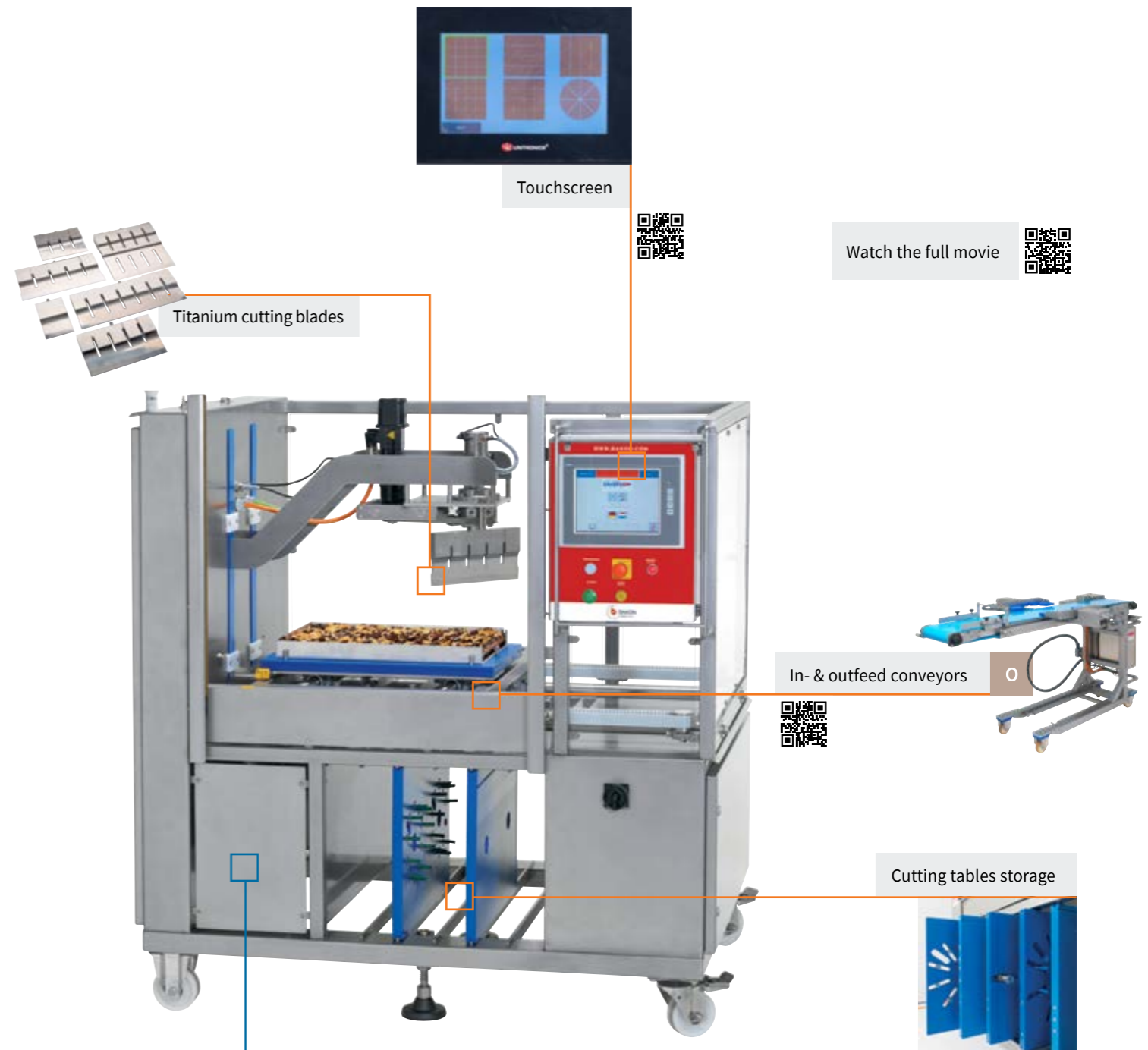


Cakes, pies, confectionaries, pizzas, muesli bars and several other products.*
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

* We are happy to test your ingredients.



Machinepage website



1 YEAR FOR FREE

REDCASE[®]

SERVICE & SUPPORT PROGRAM

Optimize your business process, increase your production capacity and reduce machine downtime with the RedCase[®] service and support program of BAKON. Want to know more about RedCase[®]? Scan the QR code!



INLINE ULTRASONIC SLICER

Boundless cutting and slicing with the INLINE ULTRASONIC SLICER

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

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.

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 with 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 over the conveyor belt. The use of the servo driven bridge makes it possible to bring the blades in any desired position and allow 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 touch screen. The overall production capacity is variable and can also be set on the touch screen.

Your benefits

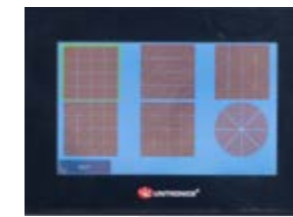
- Production efficiency
- Reduction labor costs
- Excellent cutting results
- Full control on the cutting process
- Halfwave or Fullwave Titanium cutting blade
- Available in different sizes
- Equipped with a Safety Beam
- Easy to move on 2 rigid and 2 swivel casters (except for the Inline model)
- Full colour touchscreen (available in many languages)
- Modem inside the machine for remote service
- Built-in storage place for cutting tables
- Optionally available with an automatic blade cleaning and washing unit.

Capacity: high

Product trays up to 800 x 600 mm (other dimensions on request)
Round products with max. ø 380 mm

Cakes, pies, confectionaries, pizzas, muesli bars and several other products.*
We underline the importance of understanding your product, ingredients and process in configuring your solution. BAKON will look together with you to increase your productivity.

* We are happy to test your ingredients.



Touchscreen



Blade cleaning unit with uv-c-light



Hinged doors with pneumatic shock absorbers



Machinepage website

1 YEAR FOR FREE

REDCASE[®]

SERVICE & SUPPORT PROGRAM

Optimize your business process, increase your production capacity and reduce machine downtime with the RedCase[®] service and support program of BAKON. Want to know more about RedCase[®]? Scan the QR code!



ULTRASONIC CUTTING PRODUCTION LINE

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 dispenser and decoration conveyor.

- 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 absorbers.
- 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.

Capacity: medium to high

Product trays up to 600 x 800 mm (other dimensions on request)
Round products with max. ø 380 mm



Blade cleaning and washing unit



Tray unlocker



In- & outfeed conveyors



ULTRASONIC CUTTING PRODUCTION LINE

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 dispenser and decoration conveyor.



Capacity: high



Product trays up to 600 x 800 mm (other dimensions on request)
Round products with max. ø 380 mm



Touchscreen



BAKON.COM



Innovation and Experience Center
Amundsenweg 29a
4462 GP Goes
The Netherlands

Manufacturing facility
Stanleyweg 1
4462 GN Goes
The Netherlands

+31 (0)113 244 330
info@bakon.com
bakon.com



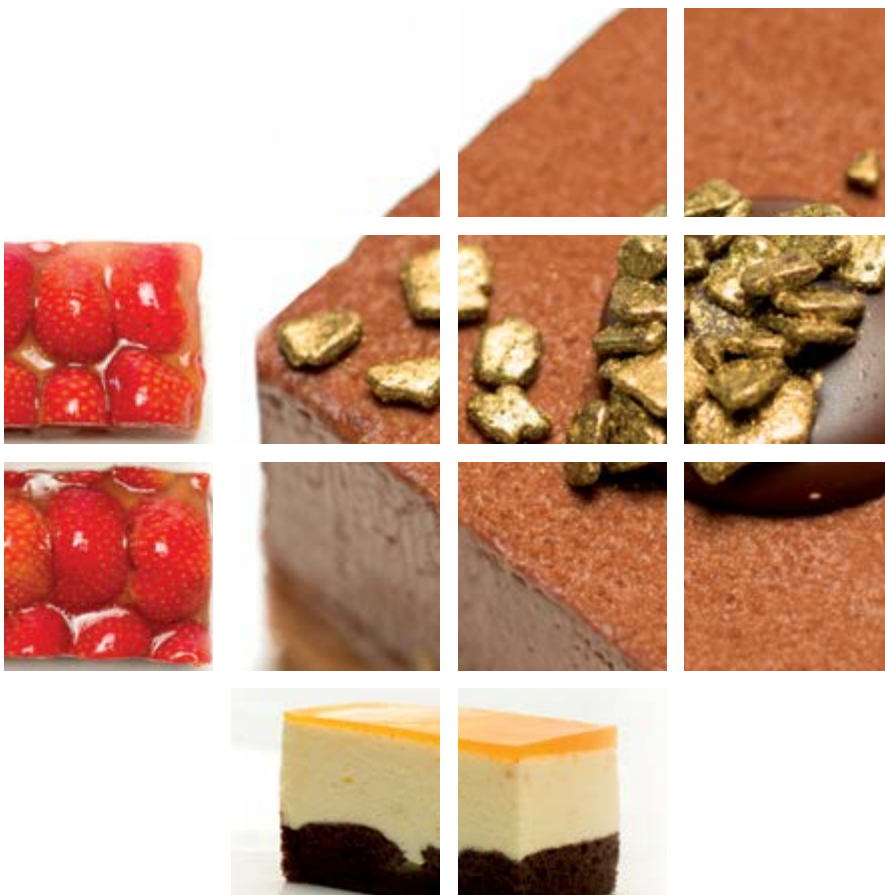
Contact us



Follow Bakon!



STAY INFORMED
SIGN UP FOR OUR
NEWSLETTER



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.