BAKON USA®
PRODUCE • PRESERVE • PRESENT

Project: _____

Date: _____

Price: _____

Drop TT

Item: DROTT

Tabletop gearwheel depositor for macarons, éclairs, choux, cupcakes, muffins, and other deposited products.

Key features

- Compact tabletop gearwheel depositor
- Color touchscreen in English, French, and Spanish
- 50 lb hopper capacity
- Deposits up to 2 trays/min, depending on product



Applications

Depositing French macarons, éclairs, choux, cupcakes, and muffins.

Benefits

- Easy to operate and clean
- Compact footprint with foldable conveyor
- Fast, accurate, and consistent depositing

Available options

- Rotary nozzles
- Cart

BEAG
BAKERY EQUIPMENT ASSESSMENT GROUP

Technical specifications

Power	1.4 kW	**Electrical supply**	220 V / 60 Hz
Hopper capacity	50 lb	**Production speed**	Up to 2 trays/min*
Tray size	18 × 26 in. (US)	**Machine weight**	330 lb
Dimensions	44 1/4 × 35 × 30 in.	**Folded length**	27 in.

* Production speed depends on product. Dimensions: L × W × H; folded length is with conveyor closed.