

# HINDS-BOCK AUTOMATIC DONUT FINISHING LINE



DONUTS, DONUT SHELLS & HOLES



*Robust Custom Solutions*

# HINDS-BOCK DONUT FINISHING LINE

Minimal operators are needed to run the Hinds-Bock Donut Finishing Line. Produce up to 600 dozen donuts or shells per hour. Many options and configurations are available.

4: Top Icing Station: heated and agitated tank carts pump the warm icing to the top icing station.

3: Injection Station for donuts, shells and donut holes. Multi tip top injection for greater distribution of crème or fruit ensuring a taste of filling with each bite. Side injection is also possible without change tooling.

5: String Icing Station: heated and agitated tank carts pump string icing to the oscillating string icing station to apply a pattern string icing onto the donuts or shells. Oscillating string icing head is adjustable to tune or change the appearance of the string icing

The Hinds-Bock Donut Finishing Line saves labor and increases speed and product appearance by automating the back side of donut production. Eliminate the manual injection of donuts, shells and donut holes, eliminate the manual manipulation of donut screens when top icing, eliminate the mess and inefficiency of manual string icing and applying sprinkles or chopped nuts by automating the back side process of Donut processing. Speeds of 600 dozen per hour when running donuts or shells and 2400 dozen per hour when injecting donut holes.

1: Platen infeed designed for easy loading of Donuts, Donut Shells, and Donut Holes. Platens feed the automatic injector station.

2: The injector station can be separated from the finishing line when running non-iced donut holes. Simply add the donut discharge conveyor.

6: Dry Ingredient Applicator automatically targets depositing of sprinkles, nut pieces or other dry flowable toppings.

4A & 5A: Quick change icing carts can be used for rapid change over from one icing flavor to another.

7: Servo Driven Reciprocator: finished donuts or shells are automatically loaded into shipping baskets.



## Features & Benefits:

- Reduce labor costs through automation.
- Increase speed.
- Improve quality through consistency.
- Versatility through modular design.
- Hygienic design.
- Greater savings through accurate production.
- Automate the entire finishing process.
- Automate donuts, shells or donut holes.
- Custom designs.

## Options & Accessories:

- Inject top or side.
- Quick change optional icing carts for top or string icing stations.
- Multiple string icing stations available for two flavor string icing.
- Multiple dry ingredient depositors available for multiple flavor deposits.
- Stand alone modules available if the full automated line isn't required.

## Hinds-Bock's State-of-the-Art Headquarters:



Established in 1976, Hinds-Bock is dedicated to meeting the needs of food and bakery production for high quality depositing/filling equipment and systems. Our experience in the design and manufacture of filling equipment dates from 1962 and the pioneering of piston filler technology. Hinds-Bock manufactures standard and custom fillers, depositors, transfer pumps and icers for food and bakery applications, fully automatic muffin, cake and cupcake lines, as well as conveyors, denesters and lidders.



Our engineering staff designs custom equipment using the latest CAD 3D modeling systems to meet specific customer needs. Our production department includes a fully equipped CNC machine shop, a welding shop and experienced electrical and mechanical assemblers.



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