



DEPOSITING

BAKERY PRODUCTION EQUIPMENT



INJECTION



MOIST TOPPING



DRY TOPPING



ICING



Phone: (877)-292-5715 (425) 885-1183 email: info@hinds-bock.com web: www.hinds-bock.com
A Middleby Company

GENTLE ON YOUR PRODUCTS

Equipped with large *discharge ports*, Hinds-Bock depositors and fillers accurately portion without damaging your products.

- Robust sanitary design
- Accurate and gentle depositing and pumping
- Easy and inexpensive to maintain and clean
- Engineered for high pressure spray washdown
- Independent adjustable suction & stroke speed
- Many options available to suit your application



Our most popular single piston depositor, the SP64.



DEPOSITORS &

MULTI-PISTON DEPOSITING SYSTEMS

Standard and custom configurations available for everything from delicate creams and muffins to mini desserts, gluten-free batters, cupcakes, layered desserts, round cakes, bundt cakes, fudge brownies and so much more.



Auto-Answer System

Ideal for wholesale bakeries and central commissaries, the Auto-Answer multi-piston depositor is available in several configurations depending on your product.

Options include - Paper liner denesting, pan oiling, and topping applications.



Tabletop multi-piston batter depositor. Great for retail and in-house bakeries.



SINGLE OR MULTI-PISTON

Hinds-Bock piston fillers are available in many configurations. From our best selling single piston SP-64, to custom configured multi-piston depositors designed to your specifications.

Great for flowable products such as:

- Batters, creams and sauces
- Fruit fillings and custards
- Jam and jelly
- Nut butters and icing



4 Piston depositor with built-in hopper agitator.

TRANSFER PUMPS

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Keep production running while maintaining optimum hopper levels for consistent filling.

All our pumps are equipped with large port openings, this assures that the pumping action is gentle on your products.



P-128 transfer pump drawing product directly from a mixing bowl.

The P-50 transfer pump with 1 button auto lift feature.



The P-250 transfer pump with tank and dual outlet piping.





Fully automated multi-piston bakery production system with cup denester, crumb depositor, tamper and toppings depositor.

SINGLE SERVE AND LAYERED DESSERTS

Standard and custom configured automated systems with production capabilities to meet your requirements.

- Cup denester and tray placement
- Dry goods and streusel depositors
- Crumb tamper
- Multi-piston depositing for batter, custard and filling
- Multi-piston depositing for dry or viscous toppings



CUSTOM CONFIGURED



DONUT FINISHING EQUIPMENT

Finishing systems for wholesale donut production.

- Finishing for donuts, donut holes and shells
- Icing and glazing with heated tank
- Filling injectors
- Topping systems for nuts and sprinkles
- Servo transpositor for auto tray and basket loading
- Smaller systems available



** Production rates to meet your requirements.*



MUFFIN PRODUCTION EQUIPMENT

Hinds-Bock has long been known as the leader for high-volume muffin production equipment.

- Standalone and table top batter depositor
- Filling injectors for fruits filling and custards
- Paper liner denesters and tray placers
- Servo motor driven systems
- Complete automated production systems
- Production rates:
 - Up to 800 full size muffins per minute
 - Up to 2700 mini muffins per minute



Full pre-bake muffin production system with paper cup denester and multi-piston depositor.

PRODUCTION SYSTEMS

CINNAMON ROLLS AND PULL-APART BREAD

Finishing systems for wholesale production.

- Warm glaze spreading
- Drizzle applications
- 360 glaze depositing
- High speed production rates



Fully automated glazing and drizzling system for pull-apart breads and rolls. Equipped with dual heated hoppers and agitators.

Recipe controlled with touch screen PLC.

WET AND DRY TOPPING SYSTEMS

Many options are available for topping donuts, danish, loaf cakes, mini desserts, layered desserts, pies and cakes.

- Fruit toppings - chunky or smooth
- Delicate whipped toppings
- Caramel, chocolate fudge and viscous toppings
- Dry goods such as sprinkles, chocolate chips, nuts and streusel
- Glazing and drizzling systems



One of the many topping systems available as shown here to the left is a multi-port moist streusel depositor.

Available with easy roll-off loading frame for quick cleaning and sanitation.

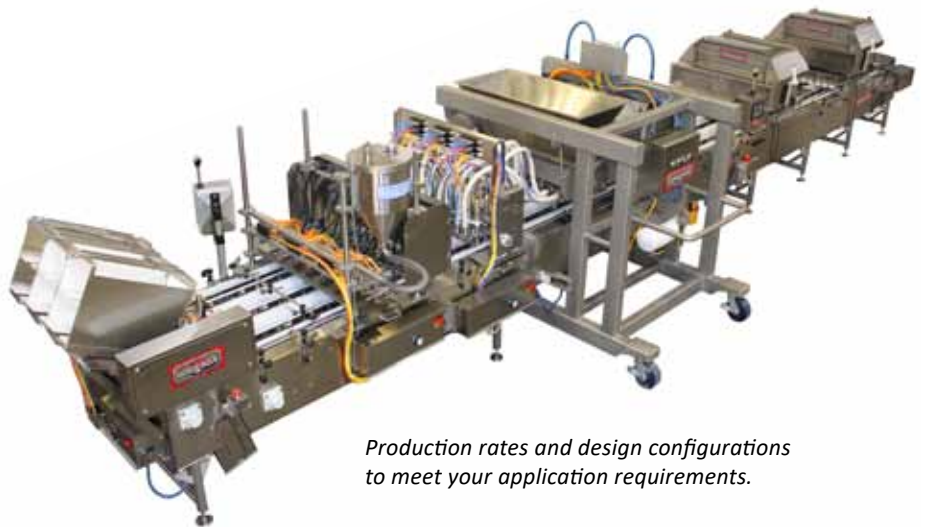


TOPPINGS & CUSTOM SYSTEMS

CUSTOM DESIGNED SYSTEMS

Designed in-house to your specifications.

- Round and sheet cake icing
- Glazing and drizzling
- Spot topping for cookies, danish pastry and mini products
- Integrated systems for pre / post bake



Production rates and design configurations to meet your application requirements.

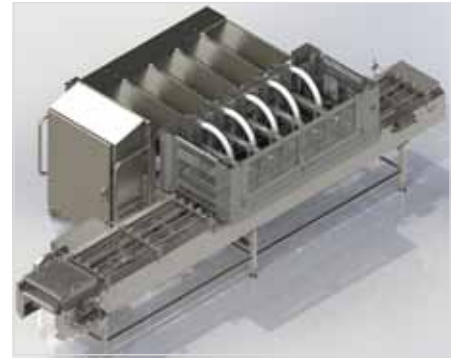


HINDS-BOCK ENGINEERING SERVICES

Hinds-Bock has a fully staffed engineering department that designs custom equipment according to your specifications. We can also incorporate special modifications to our standard machines.

Our production department includes a fully equipped CNC machine shop, welding shop, sheet metal shop, laser press break, electrical and mechanical assembly, and two of the largest 4 axis, 24 pallet automated machining centers in the U.S.

This complete manufacturing center allows us to efficiently design and build everything in our Washington State facility.



ENGINEERING & SUPPORT

HINDS-BOCK PARTS & SERVICE

We put the Service in Customer Service!

Our parts department is extremely efficient, typically we can ship inventoried parts the same day of the order...and we still support machines that are over 30 years old.

In-house technicians and engineers provide on-site installation and turn-key support for custom designed equipment and systems.

Our test facility can run tests on your products to evaluate filling characteristics and determine agitation and spout requirements. We offer free recorded tests of your products to help you decide which configuration best suits your specific requirements.



CONTACT US

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filling & depositing

— TECHNOLOGY —

With the largest filling machine install base in North America, bakery manufacturers large and small have relied on Hinds-Bock for over 40 years.

Manufactured to the highest level of hygiene and safety standards, coupled with unsurpassed sales and service, Hinds-Bock looks forward to becoming your partner in production.



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