

# filling & depositing

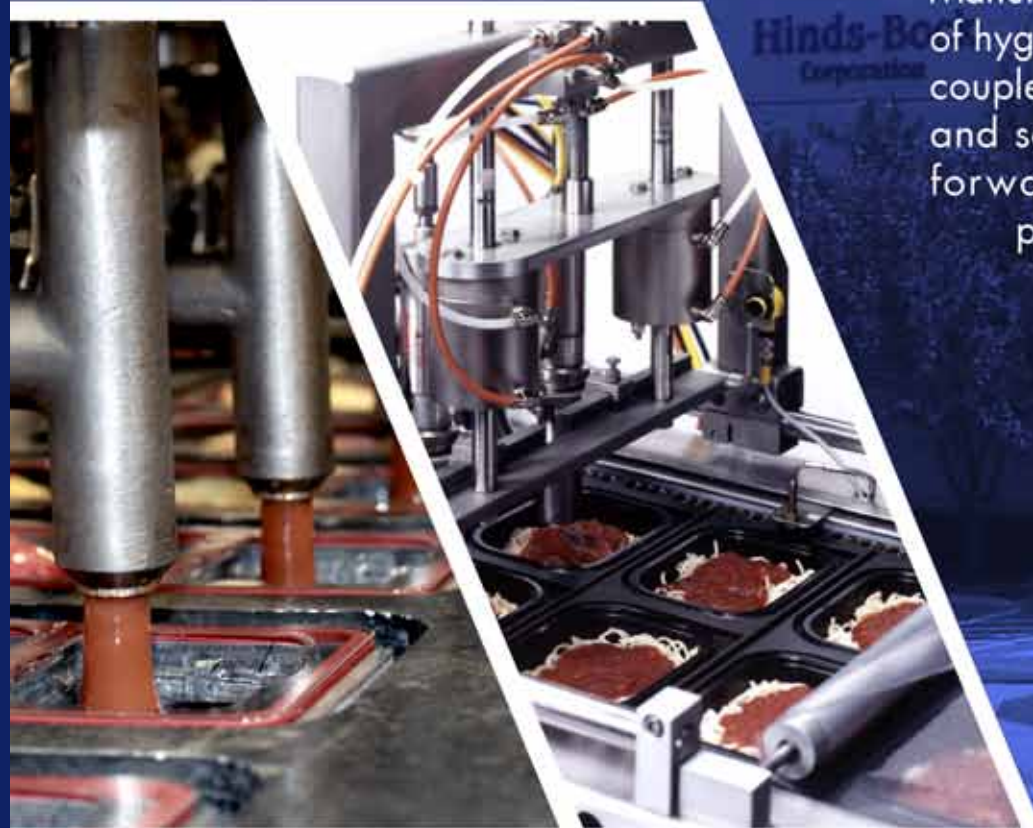
— TECHNOLOGY —

With the largest filling machine install base in North America, food 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.



[www.hinds-bock.com](http://www.hinds-bock.com)



## FOOD PRODUCTION EQUIPMENT

DEPOSITING . FILLING . PUMPING . AUTOMATION





## Food Transfer Pumps

- Rugged, sanitary design / USDA approved
- Low shear, gentle pumping action
- Easy and inexpensive to maintain and clean
- No damage from cavitation or dead-heading
- Engineered for high pressure spray washdown
- Independent adjustable suction & discharge stroke speed



### Gentle on Your Products

Equipped with large 3" (P-128) and 4" (P-250) suction discharge ports, Hinds-Bock transfer pumps can pump your flowable products all day long without sacrificing the integrity of your particulate products.



**P-128 with 175 Gallon Tank:**  
Direct unload from tilt kettle or mixing bowl to hopper models.  
*\*Pictured with the SP-64 to the left.*

## Large Scale Production

WE GROW WITH YOU!

Whether you're looking to replace an existing system, you've secured new contracts, or the demand for your product is quickly outpacing your capabilities, Hinds-Bock has the right solution for you now...and in the future.



Perfectly engineered production lines that meet and exceed your ready meal and packaged food production requirements.

*One example of one of our many custom engineered high volume production systems.*

# HYGIENIC PUMPS, TANKS

# CUSTOM CONFIGURATIONS

**Keep Production Running at Optimum Speeds** while maintaining filling machine accuracy. Great for quickly and gently pumping hot or cold flowable products such as noodle soup, deli dips and salads, salsa, chunky chili, stew, and vegetable fillings with large particulates... even delicate aerated products.



Available in 2 models - **P-128** (with 3" suction discharge ports) and **P-250** (with 4" suction discharge ports).

P-128 Transfer Pump



### P-50 Vertical Transfer Pump:

Roll up to your production line and start pumping! The P-50 is equipped with an *Auto-lift* feature that helps remove the dangers of lifting heavy bowls or containers when filling or topping off a hopper.

*Draw hot or cold products directly from mixing bowl, holding tank or cooking kettle.*



P-50 Vertical Pump

### Designed for *Your Products!*

- Industrial Conveyors
- Custom Conveyors
- Indexing or Continuous Run
- High Volume Transfer Pumps
- High Volume Fillers
- Tray Denester
- Heat Sealer
- Hygienic Design

If it's flowable, we can fill, deposit, pump and help package it!



*Complete custom designs for your specific requirements.*







Auto pail fill and lidding line.

### Tub and Pail Filling

Ideal for volume portioning of chunky soup, chili, stew, nut butters and dressing.

- Servo or volumetric filling
- Heated or cooled machines
- Agitated hoppers
- Touch screen PLC controls
- Automatic lidder



### Automatic Bottle Filling

Ideal for volume filling of bottles with flowable products that are smooth or with particulates.

- Conveyors and Rotary Tables
- Servo pump or piston filling
- Timing screw feed
- Hot or cold fill
- Agitated hoppers
- Touch screen PLC controls
- High speed & Auto bottom-up filling

\*6 piston continuous motion filler with timing screw.



SC-CS08 Rotary Cup Sealer with integrated depositor.

### Rotary Cup Sealer

- PLC Controls with color touch screen
- Cup Denester & Heal Sealer
- Production rate of up to 40 C.P.M
- Discharge cup kick out
- Interlocked guards for operator safety
- Full washdown sanitary design
- Many options available

SC-CS12 Rotary Cup Sealer shown with optional SP-64 depositor.



Available with or without an integrated depositor!

# PRODUCTION LINES & CUP SEALING SYSTEMS

### Horizontal Form, Fill and Seal

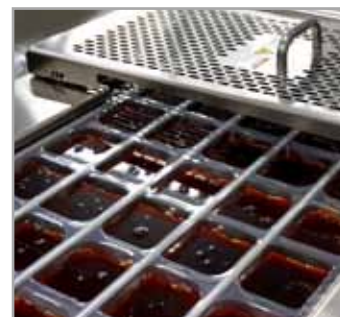
Hinds-Bock filling machines seamlessly integrate with Horizontal Vacuum Formers and Tray Sealing Lines.

Great for products like:

- Salsa and guacamole
- Sauces and marinades
- Pudding and nut butters
- Ready meals



\*10 piston filler and bridge can easily integrate with a form and seal line.



### Horizontal Agitated Tanks

Keep your production hoppers topped off and running optimally all day, every day.

- Heated, cooled and insulated
- Single, double, triple wall
- Various agitator blades and drives



\*Shown here (on the left) is a Horizontal Agitated Tank feeding a SP 64 piston filler over bottling conveyor.





## Filling Solutions for All Sizes

Hinds-Bock understands not all production requirements are the same. So no matter what your requirements are, our filling systems can be designed to meet your needs.

- Table Top Single Piston Fillers
- Standing Single Piston Fillers
- Multi Piston Fillers
- Ready Meals
- Custom integration



4P-32 Four Piston Filler



Multi-Piston Filler with Servo Shifting Spout Bridge for high volume production. Partners great with conveyor or horizontal vacuum former.

Lowboy SP-64 Filler with Agitated Hopper



### Single or Multi-Piston

Hinds-Bock piston fillers are available in many configurations. From the SP-64 that's been one of our best sellers for over 40 years to multi-piston of 10 or more across.

#### Great for flowable products such as:

- Deli dips like salsa and guacamole
- Chunky soups, chili, stew and gravy
- Ketchup, mustard, mayo and nut butters
- Sauces, mashed potatoes, ready meals



2P-160 twin gallon filler with hopper agitator and positive shut-off spouts.

# STANDARD or CUSTOM SERVO & PISTON PUMP FILLERS



## Single or Multi Servo Pump Fillers

- Runs faster & quieter than piston fillers - up to 160 cpm
- Speed control and tunable fill parameters via HMI
- CIP (Clean in Place) - They Sanitize Themselves!
- Fewer parts to clean and maintain
- Hinged front cover plates for rapid swab testing
- Hygienic Design - all flat surfaces are angled
- Round tubing and no overlapping surfaces
- Recipe storage for multiple products
- Uses less air
- No container / No fill



Servo Pump Filler with Hopper Agitator



SP-160 Fill Station - Fill and Seal

Features large port openings and direct from kettle connection for gentle, accurate portioning of smooth or large chunky products.

Up to 160 oz's per stroke.



Baked beans in sauce



Sealed & ready to go

## VFFS - Vertical Form - Fill - Seal

Our fillers can be easily partnered with many Vertical Form-Fill-Seal machines for your packaging requirements.

As shown here to the right, the SP-64 is mounted on top of a VFFS Machine.

Hinds-Bock fillers can easily integrate with your former-sealer to create a seamless system.

