

STREUSEL & DRY GOODS DEPOSITORS

Streusel Depositor

Great for depositing high fat streusel either targeted into pocketed pans such as muffin pans, or broadcast spread onto larger pans such as cake or pies.

- Various widths to match your pan and speed requirements.
- Accurate target scaling of up to 25% fat streusel.
- Servo drive for versatility, speed and control.
- Optional spreading blades for Bundt and round layer cake pans.
- Quick change chutes for running multiple pans.
- Operator interface with recipe storage.

Dry Goods Depositor

Great for depositing free flowing products such as sugar, sprinkles, chocolate chips, oat flakes, sliced nuts and dry low fat streusel.

- Quick-change tooling available for changing centerline.
- Operator interface with recipe storage.
- Industrial stainless steel constructed frame.
- Easy operator set up and cleaning.
- Variable speed control and targeted depositing.



16 across Streusel Depositor



Dry Ingredients Depositor

