

# DRY & MOIST TOPPING DEPOSITORS

Perfect for depositing Streusel and various dry toppings.

## 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.

