SP-1L DEPOSITOR

1-touch lowering & raising single piston depositor.

Accurate, consistent, safe and compact.

Hind-Bock engineered this rugged depositor to be accurate, easy to use, easy to sanitize with rapid tool-free disassembly. It also provides you with flexible deposit ranges, years of stress free production and safe, easy filling of hopper with 1-touch lowering and raising of hopper.

Viscosities range from cake batters with or without inclusions, icing, fruit fillings, whipped products, salad dressing, mashed potatoes, gravy, meat sauce, deli dips and salads and chili.

Features:

- Small footprint for maximizing production floor efficiency.
- 1-touch lowering and raising of hopper.
- Full washdown, rugged stainless steel design.
- Air powered.
- Removable depositing table.
- Deposit range 10 ml 1000 ml (1L).















Options:

- Various depositing & injection spouts.
- Electric eye sensor for automatic operation.
- Hopper agitation available.

Operational Requirements:

- Air: 80 PSI / 8 10 CFM.
- Electrical: 115 volt single phase for use with optional electric eye sensor.



