

Single & Dual Piston Depositors

The classic air piston workhorses of the food and baking industry.

Rugged, accurate, versatile and dependable.

The 64 series industrial depositors and fillers are the classic workhorse of the food and baking industry. In fact, Hinds-Bock helped pioneer the single piston air depositor back in the late 60's!

They are perfect for depositing and filling precise portions of flowable products like hummus, salsa, guacamole, tzatiki, cake and muffins batters with and without inclusions, deli salads, chili, soup, nut butters, spreads and thick icings or batters.

Features:

- Large deposit range - up to 64 oz's per piston.
- Rugged stainless steel construction with all food approved contact parts.
- Easy to clean and sanitize - No Tools Required.
- with lift-off metering piston for rapid sanitizing.
- Optional spouts and attachments are available.

Operating Requirements:

- Air: 80 PSI.
- Electrical: Required if using a hopper agitator.

SP-64 single piston depositor.



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



Lowboy SP-64 Filler with Hopper Agitator.

