

HD MULTI-PISTON SERVO DEPOSITOR

Specially designed to be used with Auto-Bake Serpentine oven lines.

Industrial high speed servo driven depositing system.

The HD (heavy duty) Multi-Piston Servo Driven Depositor from Hinds-Bock is an industrial high speed, high volume, cantilevered servo depositor designed to work over Auto-Bake Serpentine oven lines.

Careful design considerations were given to accommodate multiple configurations including vertical designs in order to optimize production floor space.

Positive cut-off spouts are used with a diving travelling bridge assembly to increase spout presentation time over each row of the continually moving target while at the same time, decrease tailing of thick batters.

Each cavity in the pan has a dedicated piston on the depositor measuring the required amount to ensure

Features & Benefits:

- Servo driven depositor that provides extremely fast and precise portioning.
- Available in multiple output configurations.
- Specially designed to work with Auto-Bake ovens.
- Stand-alone or integrated to work over your existing conveyor / line.
- Very quick disassembly for clean up or product change over.

Typical Products:

- *Muffins, cupcakes, snack cakes, round cakes.*

Operational Requirements:

- *Air: 80psi, 20 SCFM @ 45cpm*
- *Electrical: 480V 15A*



Shown with optional easy roll away cleaning frame.
Simply release the leavers and roll the depositor on to the cleaning frame, then roll it over to the cleaning area.

