

PRODUCTIVE TABLETOP DEPOSITORS

HINDS-BOCK TABLETOP DEPOSITORS are the answer for bakers with limited space. Handling all batters with gentle care, they maintain the integrity of quality products.

THESE SIMPLE-TO-OPERATE TABLETOP DEPOSITORS are the economical, maintenance-free workhorses of the smaller bakery. They can handle a wide variety of pan configurations such as muffin, cupcake, sheetcake and rounds with simple and fast changeover.



Shown here: 4P08NT Four-Piston Version

HIGH PRODUCTIVITY SPEEDS PAYBACK

- ☐ **VERSATILITY INCREASES UTILIZATION** - These depositors will accurately scale 1 1/4 to 9 oz. per/cylinder of batters ranging from thin cake batters to stiff muffin batters with frozen blueberries or high particulate content such as carrot cake. Easily interchanged product valves provide for different centerlines and ganging of cylinders to give greater weight per deposit. Fully adjustable side guides provide flexibility to handle a broad range of pan heights, widths, and layouts.
- ☐ The NT series depositors, with 3 or 4 pistons, handle pans to 18 1/2" wide and can deposit up to 1000 dozen muffins/hr.
- ☐ The WT series depositors, with 4, 5, 6 or 7 pistons, handle pans up to 26 1/2" wide for a 40-60% increase in depositing productivity.

GENTLE DEPOSITING IMPROVES PRODUCT QUALITY

- ☐ The short, unrestricted flow path and large port openings provide gentle handling of delicate particulates such as blueberries, raisins, nuts, and chocolate chips without crushing or bridging.

ACCURATE SCALING REDUCES COST

- ☐ Consistent, accurate deposit weights reduce product giveaway.
- ☐ Rapid cycling reduces depositing labor.
- ☐ Large port openings produce clean deposits and speed flavor changes.



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SIMPLE OPERATION AND MAINTENANCE YIELDS RELIABILITY

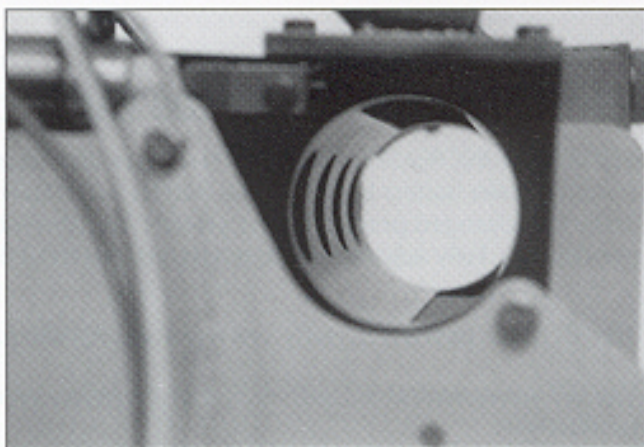
- ❑ The depositors are supplied with clearly illustrated operator instructions and maintenance manuals.
- ❑ Deposit weights are easily adjusted at the front of the depositor to accommodate batter density changes. A digital reference scale allows easy return to previous settings.
- ❑ Cycle speed is easily adjusted to match specific production requirements.
- ❑ A single switch allows either intermittent or continuous cycle operation of the reliable, oilless pneumatic drive.
- ❑ Side to side adjustability of pan guides and cutaway design of discharge area produces reliable centering of pans under the depositor.
- ❑ No tools are required for product valve changes or cleanup.
- ❑ Inexpensive, easily changed O ring seals are utilized.
- ❑ Daily maintenance items are clearly labeled on the machine.

EASILY CLEANED DESIGN MEETS HEALTH DEPARTMENT REQUIREMENTS

- ❑ BISSC listed to meet all health department sanitation requirements for instore installations.
- ❑ The open design provides easy access for cleaning and sanitation of the food and splash zones.



Backview with pistons removed



Endview with product valve removed



Catch tub and O ring removal tool supplied with depositor

TECHNICAL DATA

OF PISTONS
HEIGHT
LENGTH
HOPPER WIDTH
HOPPER CAPACITY
PAN WIDTH
AIR REQUIREMENTS @ 80 PSI

NT SERIES

3 OR 4
35 1/2"
36"
36 1/4"
28 GALLONS
18 1/2" - 11"
8 CFM

WT SERIES

4, 5, 6, OR 7
35 1/2"
36"
44 1/4"
39 GALLONS
26 1/2" - 18"
8 CFM