

# TABLETOP MUFFIN/CAKE BATTER DEPOSITOR FOR FOOD SERVICE APPLICATIONS

## HINDS-BOCK 5P-08WT TABLETOP DEPOSITOR

is the answer for bakers with limited space. Handling all batters with gentle care, it maintains the integrity of quality products.

## THIS SIMPLE-TO-OPERATE TABLETOP

**DEPOSITOR** is the economical, maintenance-free workhorse of the smaller bakery. It can handle a wide variety of pan configurations such as muffin, cupcake, sheet-cake and rounds with simple and fast changeover.



## HIGH PRODUCTIVITY SPEEDS PAYBACK

- ❑ **VERSATILITY INCREASES UTILIZATION** – The 5P-08WT tabletop depositor will accurately scale 2 to 8 ounces 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 5P-0WT tabletop depositor handles pans up to 26½" wide and can deposit up to 1200 dozen muffins/hr.

## 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 opening produce clean deposits and speeds flavor changes.

## SIMPLE OPERATION AND MAINTENACE YIELDS RELIABILITY

- ❑ The 5P-08WT tabletop depositor is supplied with a clearly illustrated operator instructions and maintenance manual.
- ❑ Deposit weights are easily adjusted at the front of the depositor to accommodate batter density changes.
- ❑ 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 on pans under the depositor.
- ❑ No tools are required for product valve changes or cleanup.
- ❑ Inexpensive, easy changed O ring seals are utilized.
- ❑ Daily Maintenance items are clearly labels on the machine.



2122 - 222nd Street S.E. | Bothell, WA 98021 | USA

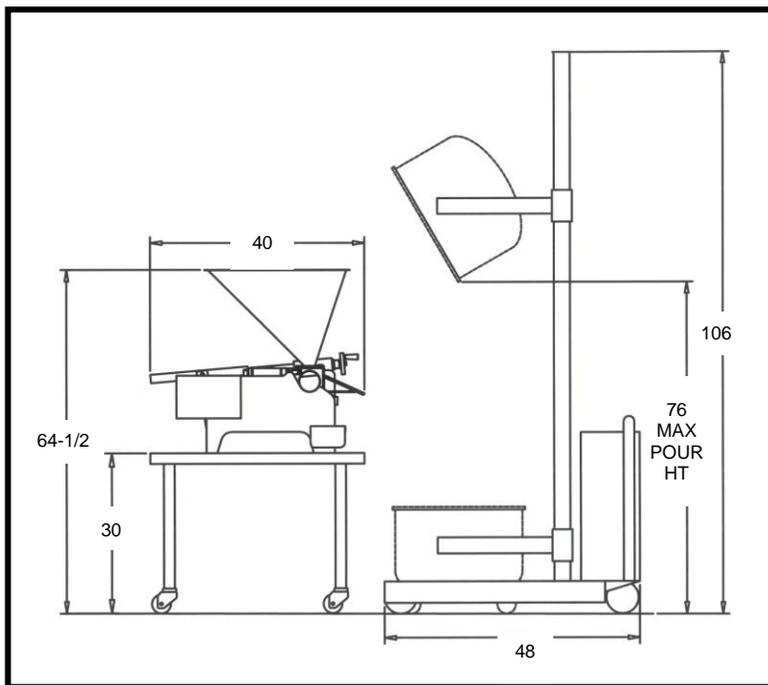
877.292.5715 (Toll Free) - Tel: 425.885.1183 - Fax: 425.885.1492

HB272B

**E-mail: [info@hinds-bock.com](mailto:info@hinds-bock.com)**  
**Web: [www.hinds-bock.com](http://www.hinds-bock.com)**

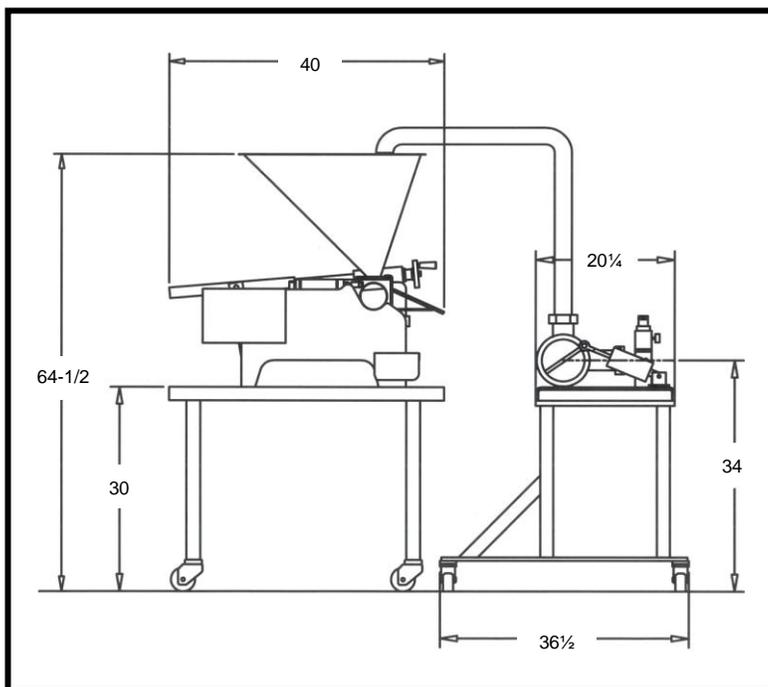
## EASILY CLEANED DESIGN MEETS HEALTH DEPARTMENT REQUIREMENTS

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



### 5P-08WT WITH BOWL HOIST

- ❑ Fill the Depositor with a Bowl Hoist.
- ❑ Bowl hoist is ideal when producing single batches of different flavors of products.
- ❑ Safely lifts mixing bowl up to the hopper of depositor.



### 5P-08WT WITH HINDS-BOCK P-128 PRODUCT TRANSFER PUMP

- ❑ Fill the Depositor with a P-128 pump.
- ❑ Transfer pump is ideal when producing multiple batches of the same flavor of product.
- ❑ Can handle products with or without large particulates.

### TECHNICAL DATA

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

### 5P-08WT

5  
 35 1/2"  
 36"  
 44 1/4"  
 39 GALLONS  
 26 1/2" – 18"  
 8 CFM

