

# Series 64 Depositors

FOOD and BAKERY PRODUCTION EQUIPMENT

**HINDS-BOCK**

PARTNERS IN PRODUCTION

[www.hinds-bock.com](http://www.hinds-bock.com)



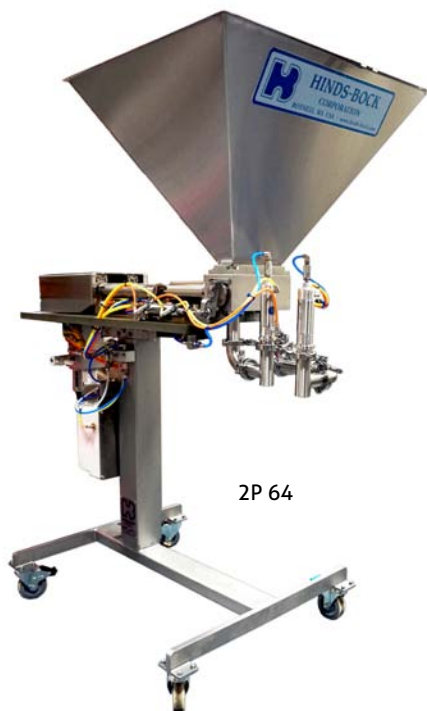
The 64 series industrial depositors are perfect for depositing and filling precise portions of food, bakery or specialty chemical based products.

*ideal for*

- Hummus, Guacamole, Salsa and Tzatziki
- Cake and muffin batter with/without inclusions
- Deli salads, soup, chili and stew
- All types of sauces — smooth or chunky
- Nut Butters and spreads
- Thick batters such as cheesecake and fudge brownie

## Standard Features

- Air powered piston depositor.
- Large deposit range - up to 64 ounces per piston.
- Stainless steel construction with all food approved contact parts.
- Easy to clean with lift-off metering piston for rapid sanitizing.
- Heavy duty locking swivel casters.
- Easy height adjustment.
- Spouts and attachments available.



2P 64



SP 64



Hinds-Bock Corporation 2122-222nd Street S.E., Bothell, WA 98021 USA  
Phone (877) 292-5715 / (425) 885-1183 email: [info@hinds-bock.com](mailto:info@hinds-bock.com) website: [www.hinds-bock.com](http://www.hinds-bock.com)

# Options & Specs

Many options are available for the 64 series such as hand depositing nozzles, product transfer pumps, hopper agitators, and spouts.



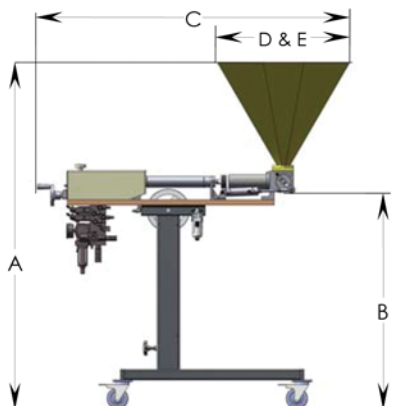
**Above:** Hand depositing nozzle filling cups with apple pie filling.  
**Below:** 1" vertical cut-off spouts filling jars with mustard.



**Keep Production Running 24/7**  
 SP 64 depositor with P-128 transfer pump



**SP-64 with hopper agitator**  
 and extended filling spout.  
 Great for bottom up filling of jars, bottles and pouches in a vertical form, fill and seal setup.



Standard Model Specifications				HOPPER WIDTH		*
MODEL	A	B	C	D	E	REQ'D CFM
SP-64 2P-64	66"-80"	41"-54.5"	59"	25.75"	32.25"	6-8

\*Approximate CFM. Consult factory for exact CFM requirements.