

Hinds-Bock Corp.



COMPANY PROFILE

Established in 1976, Hinds-Bock is dedicated to meeting the needs of the bakery industry for high quality piston depositing/filling equipment and systems. Our experience in the design and manufacture of piston filling equipment dates from 1962 and the Philip Bock Corporation which pioneered piston filler technology. Headquartered near Seattle, WA, Hinds-Bock provides fillers, depositors, transfer pumps and icers for bakery applications, as well as further automation such as conveyors, denesters, heat-sealers, lidders, etc.

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Hinds-Bock Corp. is dedicated to meeting the needs of the baking industry with high-quality piston depositing equipment, pumps, icers/glazers and cake slicers. The company's equipment ranges from small tabletop muffin depositing to high-volume industrial lines, which include tray and paper cup denesters, pan oilers, large intermediate hoppers, dry ingredient depositors for toppings, servo-driven conveyors and PLC controls.

Hinds-Bock's engineering staff designs custom equipment using the latest CAD 3D modeling systems to meet specific customer needs. In-house technicians and engineers provide on-site installation and turnkey start up support for custom designed equipment.

In addition to piston depositors Hinds-Bock manufactures servo driven pump fillers for high speed depositing and spreading of product. Hinds-Bock also manufactures servo piston depositors for automatic depositing and spreading of icings, fruits, batters and sauces.

Hinds-Bock manufactures standardized and custom piston filling and depositing machines and systems as well as piston transfer pumps. This equipment ranges from single piston fillers and simple air-powered transfer pumps to turnkey, custom multi-lane, conveyORIZED, computer controlled, high-speed production systems. Many options are available including heated or cooled machines, hopper agitation, diving, traveling or orbital spout movement and pressure fed machines for extremely viscous products.

In-house technicians and engineers provide on-site installation and turnkey start-up support for custom designed equipment and systems. We maintain complete documentation on every machine we build and support those machines with a thoroughly stocked parts department.

We have a test facility to run cus-

tomer provided samples of products to evaluate filling characteristics and determine agitation and spout requirements. Tests are typically videotaped so that customers can observe the deposit configuration. Frozen samples of deposited materials can also be returned to the customer.

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Hinds-Bock Muffin and Cupcake Depositors



Pie Depositing



Cakes, Cheesecakes, Fruit Fillings