

HINDS-BOCK AUTOMATIC SWIRL STATION



Reduce labor and improve product appearance and quality when producing marbled or swirled cakes and sweet goods utilizing the Hinds-Bock Automatic Swirl Station. The swirl station mounts to an indexing conveyor down-stream of the second batter depositor and dives rotating fluted swirling blades into the cake pans. The rotating blades oscillate around the pan to swirl the two flavors together. The rotation speed, depth of dive and swirling duration are all adjustable to control appearance and depth of swirling. A catch pan shuttles under the blades when retracted and each blade retracts into a special housing and spin at high speed to prevent build up of product.

Consult with Hinds-Bock for special depositor spouts to be used in conjunction with the Automatic Swirl Station

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HINDS-BOCK
CORPORATION

HBSWIRLER

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