

# HINDS-BOCK HEAT SEAL MACHINES

## FOR ENTREE LINES, CUPS, TRAYS, BOWLS OR TUBS



- ❑ Single or Multi-Lane
- ❑ Servo Motor Drive for Smooth Acceleration
- ❑ Quick Change Cup, Tray, Tub or Bowl Denester
- ❑ Diving Spout Bridge for Bottom-Up Filling Available
- ❑ Heat Seal and Die Cut with Tool Free Quick Change Components
- ❑ Film Payout Station with Pre-Tensioner and Trim Wind-Up Mechanism
- ❑ Automatic Discharge Station
- ❑ Many Different Filling Machines Available
- ❑ High Quality Stainless Steel Sanitary Construction



PASTA AND MEAT SAUCE



VEGETABLE SOUP



MACARONI AND CHEESE



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# OPTIONS AVAILABLE TO MATCH PROCESS REQUIREMENTS



- Automatic Denester with Bulk Denester Loader Available



- Easy to Change Platens for Entrees, Cups, Trays, Bowls or Tubs
- Automatic Over Cap Lidding For Cups and Tubs



BARBEQUED PULLED PORK



HEAT SEAL DIE CUT MODULE



- User Friendly Operator Interface Controls

- Changing of Heat Seal Assembly, Denester and Platens can be quickly made without tools

**FOR EITHER STAND ALONE MACHINERY OR A FULL TURN KEY LINE  
CONTACT HINDS-BOCK FOR QUALITY VERSITILE EQUIPMENT**