

DEPOSITORS



Depositor 85 S

We like to call the 85 S **THE** Automatic Depositor. With its wider footprint, rollers designed to extrude doughs of a wide range of consistencies and standard 45 qt. stainless steel hopper, the 85 S is designed for the bakery operation that needs larger batch runs with no fuss and with CMC-America's well known ease-of-use. If your bakery needs to be able to boost production from time to time -- and to do so across a variety of recipes -- without boosting manpower or man-hours, the 85 S is for you.

1 Up-To 15,000 Pieces Per Hour. Minutes to Change-Out Recipes. Years of Reliable Safety.

While production volume depends upon recipe, dough consistency and the shape and size of your product, the 85 S is designed to produce a large volume, up to 15,000 pieces per hour, when used on most doughs. But, when the time comes to change out recipes, all moving parts are no-tool removable and dishwasher safe. In-use, safety guards keep production running and safe production a priority.

2 Works in Thick and Thin

The 85 S can tackle all standard cookie doughs as well as dough for: scones, biscuits, biscotti, brownies, gourmet cookies and heavy muffins. Product spacing, dough piece weights and pan guides are all easily adjustable and runs on a 1 HP motor. The unit is mounted on sanitary casters for easy movement throughout your bakery.

3 Variable Speed Control

Each and every CMC-America depositor has variable speed control, meaning that you are in total charge of production speed and volume. Both extrusion speed and pan feed are adjustable. This is very important for the baker who runs multiple recipes and multiple products (i.e. scones, cookies, etc.) each day. It's even more important when you grow and need to produce in even larger quantities.

Shown with Optional
Endless, Receiving Belt
and Nose-Bar.

Shown with Optional
ALMAG Rollers.

