

Puddles

Puddles is a cute name for a very serious machine that does a lot of nice things for busy bakers.

Puddles will: Save labor/Eliminate waste and inaccuracy/Maintain Quality/Operate Safely, Simply, Easily/Improve sanitation.

Puddles will not: Require formula modification/Alter batter consistency/Require skilled maintenance.

The Depositor for Retail Bakers—Puddles will deposit layer cakes, cupcakes, pie filling and many other items. Puddles was designed specifically to handle batters. It's the ideal machine for any product that will flow down into the bottom of the bowl. The suction pipe of Puddles can be positioned $\frac{1}{4}$ " from the bottom of the bowl. Materials such as gravy, melted butter, jellies and cake batters with ability to flow, are typical applications for Puddles.

Here's the depositor that will help you eliminate hand labor. It fits in your mixing bowl, eliminating the need for bowl hoist and hoppers. It's constructed of stainless steel throughout and is simple to operate and maintain. Air operated, no

electrical connection required. This makes the machine safe. Simple to operate, by depressing foot switch. You'll like the fast, easy clean up features which will save you time and money. Wide scaling range—you can deposit over 200 cup cakes or 50 layer cakes per minute. New rotary cut-off valve provides clean, dripless cut-off even for cup cakes.

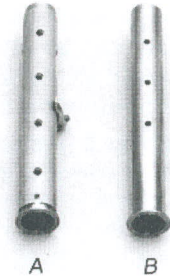
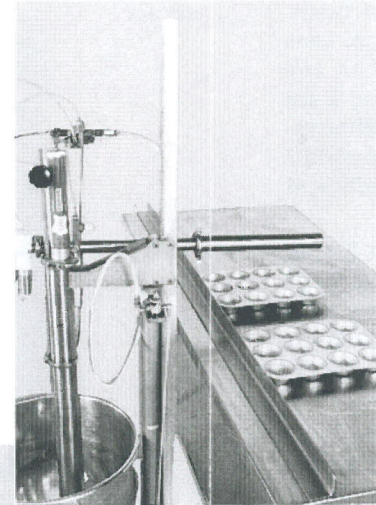
This is where Automated Quality comes in. Automated Quality means giving your customers the same fine product that they are accustomed to, but bringing your cost down with the use of a machine instead of hand labor. Puddles is priced right down where the retail baker can afford it—check into it.

Minimum compressor—1 H.P. to operate at maximum capacity.

Attachments for "Puddles"

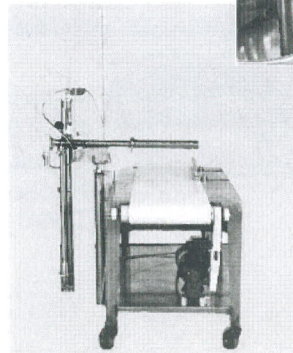


Pie filling attachment—One press of the button, one scaled deposit of pie filling, on to the next one. It's that simple.



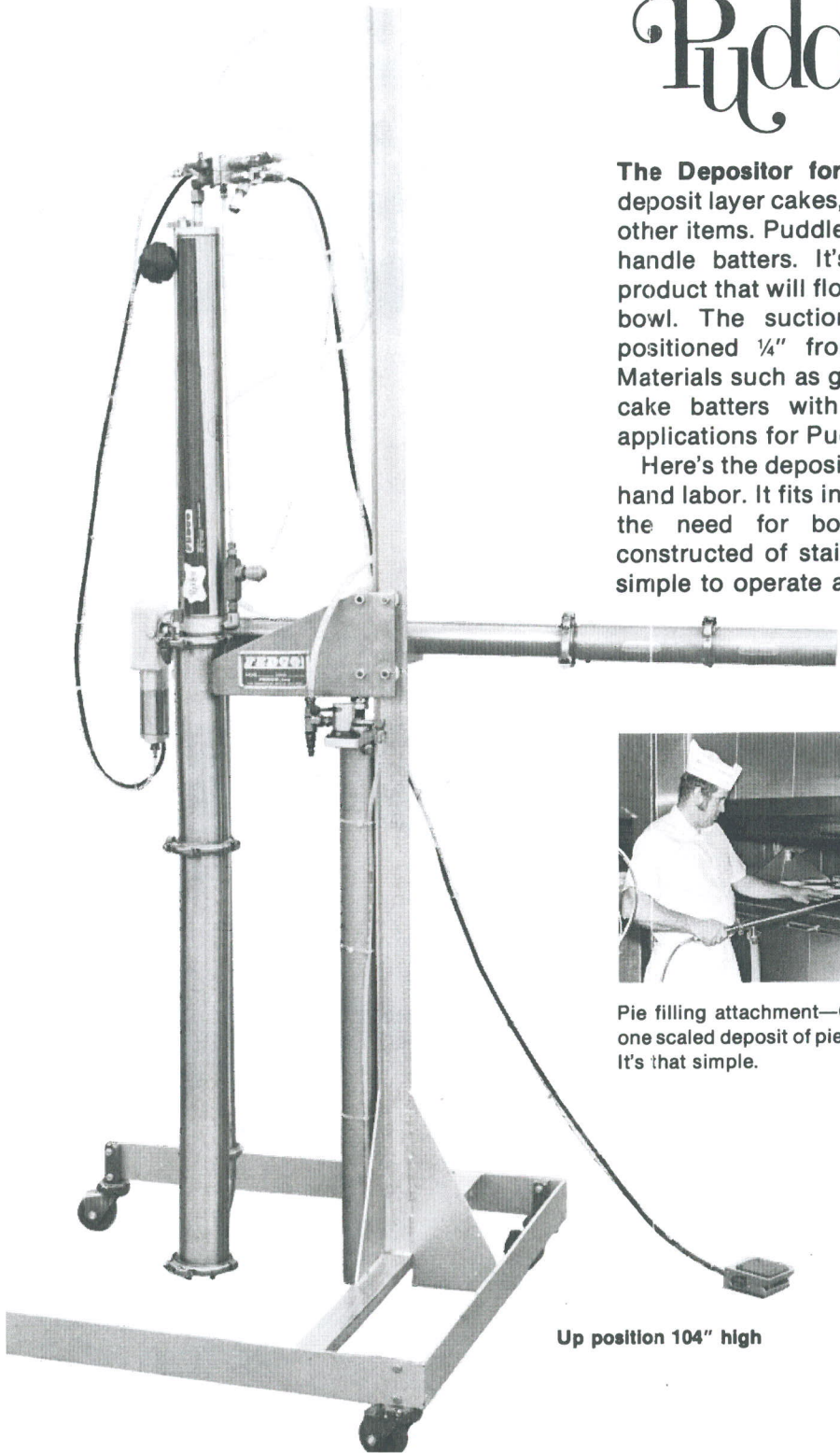
A. 3-way tube: With rotation of outer sleeve one can select one of 3 different openings for cup cakes, layers, sheet cake, loaf, cakes, pie fillings, etc.

B. Special tubes: Made to order for special pans or products.



Puddles with stand bolted directly to conveyor frame. Photo cells trigger unit automatically as pans are conveyed under discharge spout.

Up position 104" high



Puddles

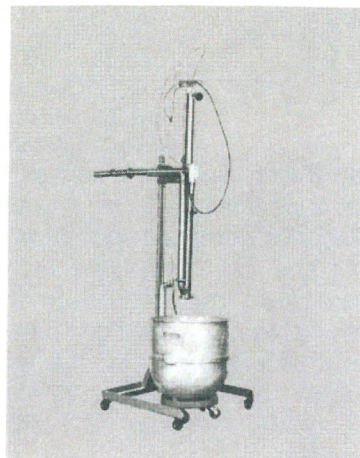
PORTABLE DEPOSITOR FOR RETAIL BAKERS

Operation: Air operated metering pump. Delivers metered quantity each cycle. Actuated by foot switch—depress & release foot switch for one deposit or continuously recycle by keeping foot switch depressed. **Application:** Use for depositing cup cakes, layer cakes, soft pie fillings, hot lemon, jellies, cheese cake, pizza sauce and many, many others. **Sanitation:** Constructed of sanitary stainless steel tubing. Quickly cleaned by standing in hot water and operating. Can be completely dismantled by loosening tri-clamp fittings. **Capacity:** From under 1 oz/stroke to approximately 3-1/2 lbs. of .80 specific gravity batter. Approximately 2 lbs. fruit fillings per stroke. **Features:** Light weight—portable. Fastest clean-up & changeover of any depositor on the market. No electrics—no danger of water damage. Can be hosed down. Fast, accurate, time-saving! **Maintenance:** Less chance of ever needing maintenance than any depositor on the market. Only moving parts are air-cylinder-operated plunger, air-cylinder-operated valve, and air valve. **Power Supply:** 70 P.S.I compressed air. Optional hose attachment for filling milk pies in oven.

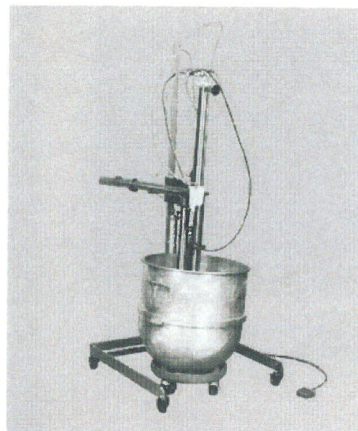
Custom Features & Modifications: Can be set up to trigger automatically by limit switch or electric eye. Extra long vertical discharge tube available for filling hoppers from bowls or cookers. Can be equipped with automatic level control.

This unit will not pump fruit cake and other materials of that viscosity. It will pump creams, jellies, a variety of cake batter and similar items.

Capacity of the unit is approximately 3-1/2 lbs. of a .85 specific gravity cake batter per stroke. However, it can be double-stroked if required. The standard operation requires pressing a foot switch which will cause the machine to go through one complete cycle. By holding your foot on the switch, the machine will continuously repeat until the foot switch is released.



The hoist is an integral part of the unit. Puddles comes mounted permanently on the hoist. Photo on top, Puddles in raised position, while bowls are changed. Photo on bottom shows Puddles lowered in bowl. Flick of air switch raises or lowers unit. Completely portable, on casters for mobility.



FOR MORE INFORMATION CONTACT:

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FEDCO FIRST IN FILLING AND DEPOSITING MACHINERY



FEDCO
Systems inc

Ruddles

PORTABLE DEPOSITOR FOR RETAIL BAKERS

Operation: Air operated metering pump. Delivers metered quantity each cycle. Actuated by foot switch—depress & release foot switch for one deposit or continuously recycle by keeping foot switch depressed. **Application:** Use for depositing cup cakes, layer cakes, soft pie fillings, hot lemon, blueberry muffin batter, jellies, cheese cake, pizza sauce and many, many others. **Sanitation:** Constructed of sanitary stainless steel tubing. Quickly cleaned by standing in hot water and operating for 20/30 seconds. Can be completely dismantled by loosening 4 tri-clamp fittings. **Capacity:** From under 3/4 oz/stroke to approximately 20 oz/stroke of .80 specific gravity batter. Approximately 2 lbs. fruit fillings per stroke. **Features:** Light weight—portable. Fastest clean-up & changeover of any depositor on the market. No electrics—no danger of water damage. Can be hosed down. Fast, accurate, time-saving! **Maintenance:** Less chance of ever needing maintenance than any depositor on the market. Only moving parts are air-cylinder-operated plunger, air-cylinder-operated valve, and air valve. **Power Supply:** 70 P.S.I. compressed air. **Attachments:** Four-nozzle cup cake attachment. Two-nozzle donut-filling attachment. Hose attachment for filling pies in oven.

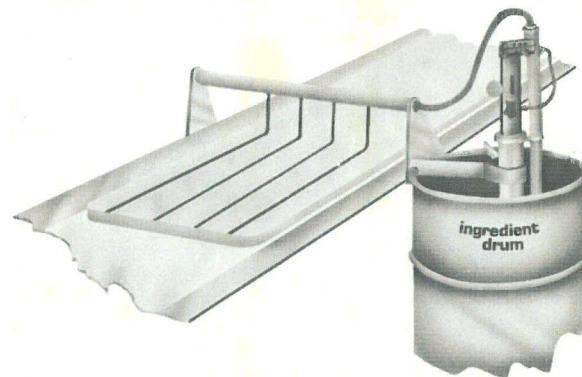
Custom Features & Modifications: Can be set up to trigger automatically by limit switch or electric eye. Extra long vertical discharge tube available for filling hoppers from bowls or cookers. Can be equipped with automatic level control.

This unit will not pump donut batters, fruit cake and other materials of that viscosity. It will pump creams, jellies, a full line of cake batter and similar items.

Capacity of the unit is approximately 20 ounces of a .85 specific gravity cake batter per stroke. However, it can be double-stroked if required. The standard operation requires pressing a foot switch which will cause the machine to go through one complete cycle. By holding your foot on the switch, the machine will continuously repeat until the foot switch is released.

Special Application—A special model is available for large volume units for filling No. 10 cans, etc. Extra power units for handling viscous material. Twin piston units for independent metering of dual deposits. Bowl to hopper transfer units with automatic level control.

Continuous Jelly Depositor—Shown placing continuous jelly strips on sweet goods dough-piece.



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®

FEDCO, Inc.

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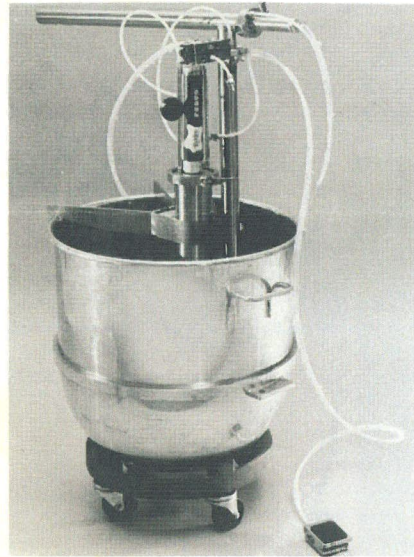
*Check possibility of
using for a filling machine*



FEDCO FIRST IN FILLING AND DEPOSITING MACHINERY

Puddles

Puddles is a cute name for a very serious machine that does a lot of nice things for busy bakers.



Designed to operate directly from your mixing bowl. No hoppers or bowl hoist required.

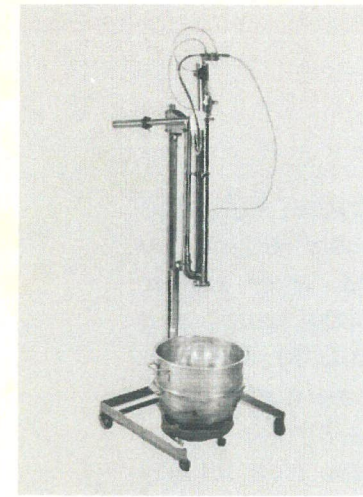
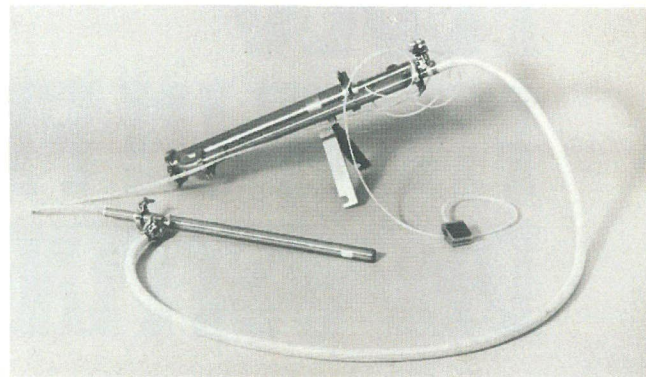
Puddles will: Save labor/Eliminate waste and inaccuracy/Maintain Quality/Operate Safely, Simply, Easily/Improve sanitation. **Puddles will not:** Require formula modification/Alter batter consistency/Require skilled maintenance.

The Depositor for Retail Bakers—Puddles will deposit layer cakes, cupcakes, pie filling and many other items. Puddles was designed specifically to handle batters. It's the ideal machine for any product that will flow down into the bottom of the bowl. The suction pipe of Puddles can be positioned ¼" from the bottom of the bowl. Materials such as gravy, melted butter, jellies and cake batters with the ability to flow, are typical applications for Puddles.

Here's the depositor that will help you eliminate hand labor. It fits in your mixing bowl, eliminating the need for bowl hoist and hoppers. It's constructed of stainless steel throughout and is simple to operate and maintain. Air operated, no electrical connection required. This makes the machine safe. Simple to operate, by depressing foot switch. You'll like the fast, easy clean up features which will save you time and money. Wide scaling range—you can deposit over 200 cup cakes or 50 layer cakes per minute. New rotary cut-off valve provides clean, dripless cut-off even for cup cakes.

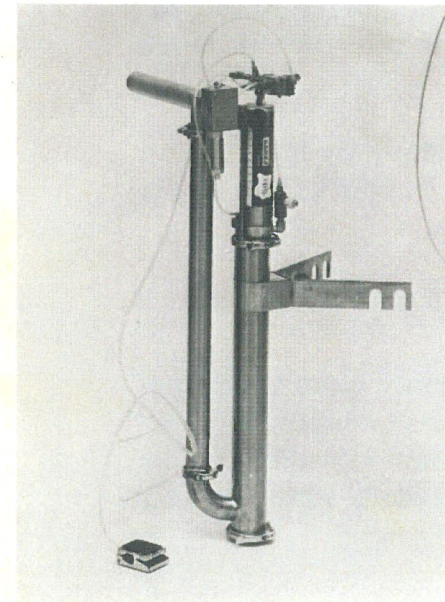
This is where Automated Quality comes in. Automated Quality means giving your customers the same fine product that they are accustomed to, but bringing your cost down with the use of a machine instead of hand labor. Puddles is priced right down where the retail baker can afford it—check into it, with the people from Fedco.

A 285.00
Can be lifted out of bowl.
Shown with attachment to fill
pies on the oven tray.

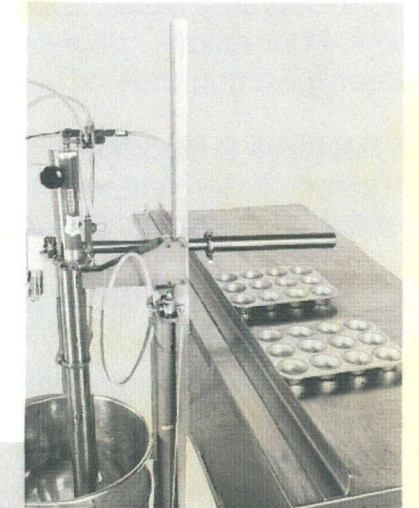


THE PUDDLES HOIST

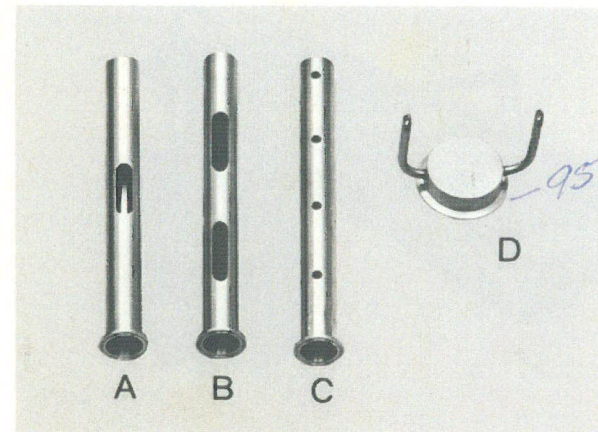
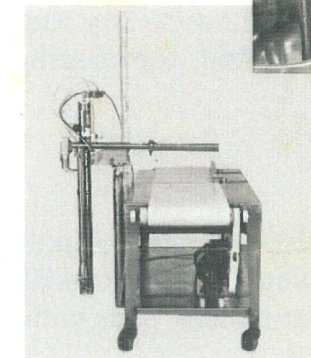
A real asset for any Puddles installation. Particularly where Puddles is used in conjunction with 140 quart bowls or smaller. Puddles can be left permanently mounted in the hoist or quickly removed if necessary. Raises and lowers, in and out of the bowl with the touch of a switch. Eliminates danger of falling over should bowl tilt.



Heavy duty Puddles unit for butter cream, pie fruit, etc. includes larger power cylinder and discharge piping. Requires 1 H.P. air compressor.



Puddles with stand bolted directly to conveyor frame. Photo cells trigger unit automatically as pans are conveyed under discharge spout.



Attachments available for "Puddles"

- A. Single hole tube for depositing layers, loaf cakes, pie fillings, etc.
- B. 2-hole tube for depositing two at a time.
- C. 4-hole tube for dropping 4 cup cakes at a time.
- D. Filling attachment for cream puffs; eclairs, jelly donuts, long johns, etc.