



MODEL 95S DEPOSITOR



The Automatic Depositor SCONES; BISCUITS; BISCOTTI; BROWNIES; GOURMET COOKIES & HEAVY MUFFIN DOUGHS

Champion Model 95S won't become obsolete easily. Its functions are so flexible that it fits your production requirements regardless of your volume. As you grow, so does the output of the Champion 95S.

- Variable speed for your products- from 90 dozen to 1,200 dozen per hour.
- Dough feed and pan speed fully adjustable to fit your production requirements.
- Wide range of dies in stock. Custom dies available.
- Rollers designed to extrude dough of most consistencies, regular to hard.
- Hopper capacity of 30 quarts. 60 quarts if you need it.

The flexibility to grow with your business PLUS these features:

- Needs only a 66" x 32" floor area.
- Sturdy 4" casters make it easily movable.
- Takes seconds to remove parts for cleaning.
- Safety guards to keep moving parts totally enclosed.
- Will deposit normal dough wts. up to 6 oz. pieces.
- Backed by Champion's experience in bakery machinery since 1888.



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