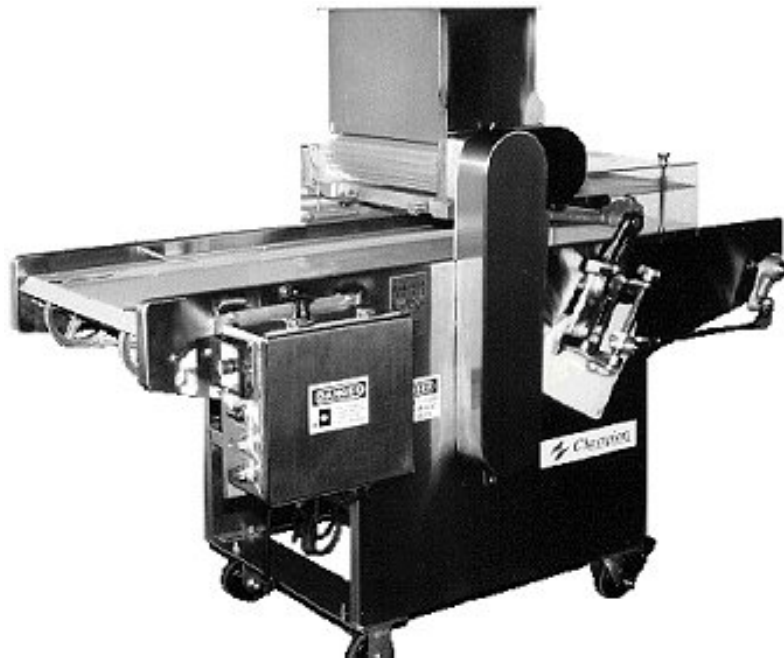


■ **Model 95S Depositor** ■  
Superior Performance by Design



**CMC America - 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.
- Backed by Champion's experience in bakery machinery since 1888.

Home

Mixers

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About CMC

Model 65S/ETL Depositor

Model 85SD Depositor

**Model 95S Depositor**

Typical Dies

### CONSTRUCTION:

Frame and base electrically welded stainless steel to form rigid one piece unit. Equipped with shelf for die storage.

Mounted on 4" diameter ball bearing sanitary casters- two locking swivel and two fixed.

### SANITATION:

All parts in contact with dough and under the product zone are of sanitary design.

- Stainless steel hopper.
- Stainless steel table top - 22" x 65".
- Stainless steel feed rolls shafts.
- Aluminum feed rolls.
- Aluminum alloy cutter fingers.

Above parts easily removable for washing after use without the use of tools and without taking mechanical drive components (like gears and clutches) to the sink.

### HOPPER:

30 quart capacity is standard - larger sizes are available.

### DRIVE:

Roll drive by 1/2 H.P. variable speed motor. 1-phase, 115 volt or 220 volt, complete with three wire 8 ft. cord with molded three prong grounding plug.

Air operated dough piece sizing system. Requires compressed air, 5 cfm. at 40psi..

Adjustment knob for product spacing or additional motorized pan drive available for specialty products.

### LUBRICATION:

Pressure grease fittings and oiling points.

Lubrication chart (showing points of lubrication) included in manual..

### PAN GUIDE:

Adjustable for 17" to 19" pans.

### DIES:

Over one hundred standard rustless aluminum dies available. See die chart..

### SIZE:

66" X 32" X 56" high  
Shipping weight - 460 lbs.

**Approvals:** BISSC

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