

John Hunt Bolton Ltd

Rasbottom Street BOLTON England BL3 5BZ

Tel. +44(0) 204 521831, 532798 Fax. +44(0) 204 527306

Email sales@johnhuntbolton.co.uk

Website: www.johnhuntbolton.co.uk



MANUFACTURER OF BAKERY AND PASTRY PROCESSING MACHINERY

Little/Medium Champion Pie Machine (Manual)

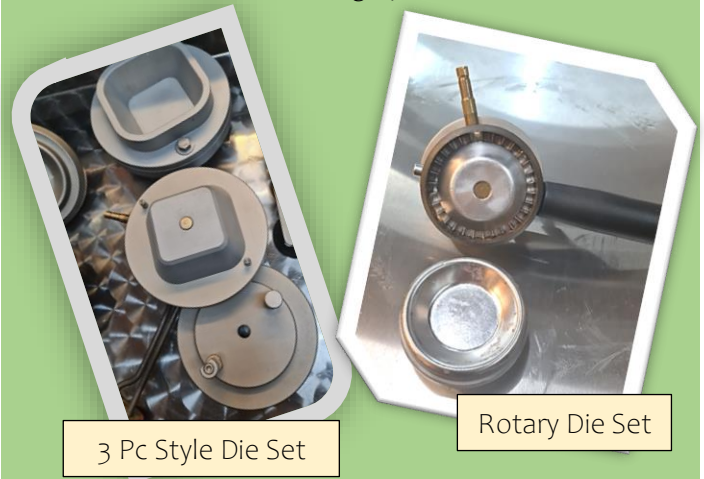


ABOUT THE MACHINE:

These machines can work with most types of containers - Metal, Aluminium Foil, Paper, and Card. Shapes can be round, oval, rectangular, or irregular.

The hand operated machines are simple to use, so even completely unskilled staff can carry out blocking operations. Changeover of dies, for different shapes or pie lids can be carried out quickly and requires no skilled knowledge.

A wide variety of dies are available for use with hand operated or semi-automatic machines. so that an infinite variety of shapes and sizes of pastry product or pie can be made. Electrically heated hot process dies are spring loaded to prevent "sticking" of containers in the blocking operation.



3 Pc Style Die Set

Rotary Die Set

To improve the presentation of products and at the same time increase production we have designed several inexpensive but useful facilities that can be added to the standard machines.

1. Compressed air release system (requires inexpensive compressed air) The air system fulfils two purposes. First it helps release the container. Secondly (particularly with aluminium foil, card, or paper containers) it prevents the underside of the container being distorted through suction. It holds the base of the container flat, which obviously improves the baking characteristics.
2. Container ejection system. Again, using compressed air, the container is raised from the base to make it easier to remove by the operator thereby increasing productivity.
3. Little Champions can press shells up to 195mm in diameter.

All in all, the Champions provide a range of cost effective, easy to use and highly versatile machines

There are two basic Die Equipment designs:

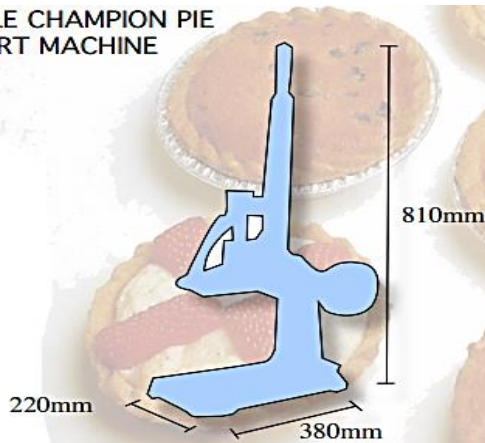
A 2 - piece die set (Open Product)

2 piece die equipment consists of a base that supports and locates the container (could be a tin, aluminium foil, paper container, hoop, etc) and a forming die. The forming die spreads the pastry and a cutting ring trim off any surplus pastry.

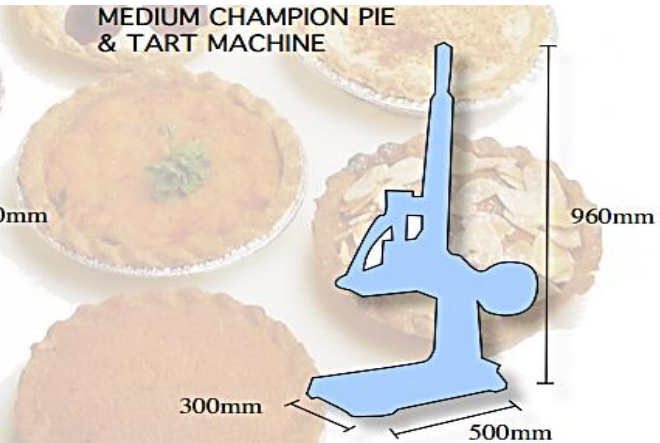
A 3 - piece die set (Lidded Product)

3 piece die equipment consists of a base that supports and locates the container, a forming die that spreads the pastry and a "lidding" attachment that compresses the two layers of pastry together to form a seal and cuts off the surplus pastry in one easy operation, this will also leave any desired crimp style across the formed seal edge.

LITTLE CHAMPION PIE & TART MACHINE



MEDIUM CHAMPION PIE & TART MACHINE



Capacity:

Sizes from 30mm to 200mm
 Max Height: ROTARY FOIL – 28.60MM
 MAX Height: ROTARY TIN – 28.60MM
 Max Height: 3 PC STYLE FOIL – 34.925MM
 MAX Height: 3 PC STYLE TIN – 56.159MM
 Production rate:
 Under 100mm around 600pcs per hour
 Over 100mm around 400 pcs per hour
 Machine Weight: 36kg

Capacity:

Sizes from 30mm to 300mm
 Max Height: ROTARY FOIL – 47.650MM
 MAX Height: ROTARY TIN – 47.650MM
 Max Height: 3 PC STYLE FOIL – 50.00MM
 MAX Height: 3 PC STYLE TIN – 76.225MM
 Production rate:
 Under 200mm around 450pcs per hour
 Over 200mm around 300 pcs per hour
 Machine Weight: 78kg

Pie Lid Crimps

Meat pie fork print



Plain



Irregular Artisan



Deep Thumb



Thumb print



Finger + thumb



Rope



Petal



Tart Crimps (open products)

Plain edge in a fluted tin



Plain rounded edge



Wavy



Large fluted



Castle



Rope



Fine Rope



Wavy Quiche

