

HUNT 8 STATION PIE AND TART MACHINE



CAPACITY :

Sizes from 30mm to 170mm

Up to 50 mm double head

Max Height: All types Straight Side 47.0MM

All types 6+ degrees 54.5MM

PRODUCTION RATE : 1800-2500 Single Head

4000 Double Head

SPECIFICATION : Height 1725 mm (5'8") Width

900 mm (2'11") Depth 850

mm (2'10")

Weight 560 kgs

ELECTRICS Standard: 400/440V 3 phase earth & neutral other arrangement

ABOUT THE MACHINE:

The Hunt 8 Station semi-automatic pie machine represents all that is best in modern innovative design and sets new standards of performance and reliability. Extensive use of stainless-steel during construction encourages staff to maintain the highest levels of hygiene.

Hunt's traditional build quality is legendary. Only the best electrical and mechanical components of proven design and performance are fitted.

PERFORMANCE. Our machine has 8 Stations as opposed to its competitors' 6. Of these – 5 stations are permanently outside the guard. Competitors machines have 3 or less. This means that the operator has 65% more time to load and off-load the table without reducing the overall potential production rate of 1800-2000 pcs per hour. In operational terms, generally speaking, 1 operator only is required for the efficient operation of our machine.

Open pies, tarts, flans, quiches, shortbreads are formed at one operation. A separate lidding attachment is provided for pies with pastry lids.

The die equipment is electrically heated and thermostatically controlled to ensure optimum working temperature and is fitted with air release to prevent distortion of the aluminium foil cases during the forming operation. The dies are of robust construction and are quick and easy to change and maintain. As well as a large number of standard sizes, we have the design and machining facilities to produce unique and striking alternatives.

The stainless-steel stand incorporates a useful storage area for die equipment. It is mounted on castors (2 locking) enabling staff to clean the area around and underneath the machine.

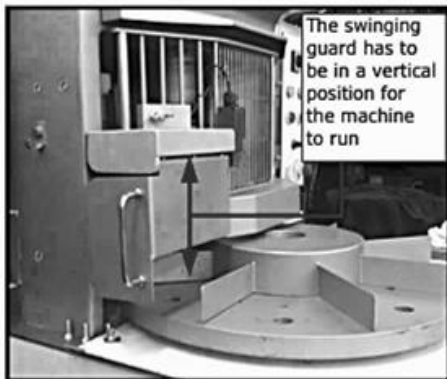
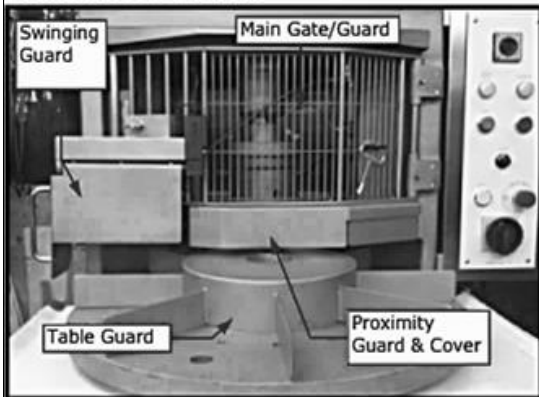
JOHN HUNT SEMI-AUTOMATIC PIE MACHINE

Machine Guarding & Safety Circuit

The guarding on the John Hunt semi-automatic pie machine has an intergrated safety cicruit linking all the guards together so that if the circuit is broken (ie. one of the guards is tripped) then the machine will stop and can only be restarted once all the guarding is in place.

When the machine is first powered up and the safety circuit light is ON then the RESET button must be pressed before the machining will start.

If at any time the machine is stopped because the guarding is tripped (ie. The main gate/guard is opened) then before the machine can be restarted the guarding must be replaced, the safety circuit light must be ON and the RESET button must be re-pressed.

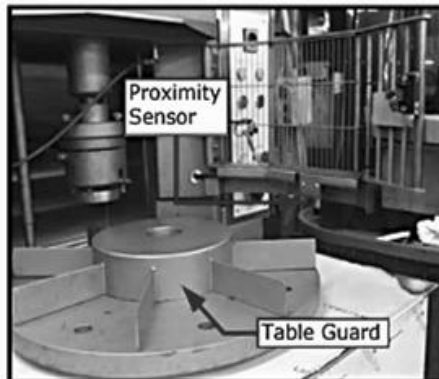
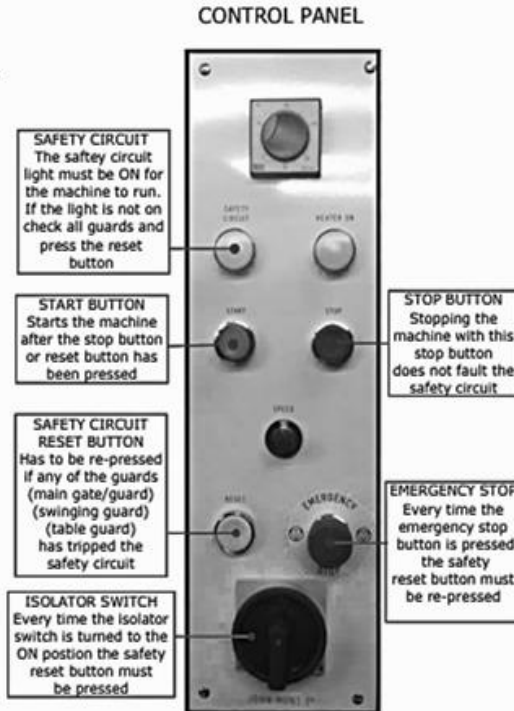


SWINGING GUARD

The guard protects the user on the backward swing by stopping the machine if there is an obstruction caused by table rotation.

It is also used to open the main gate/guard in conjunction with the guard handle (located on the side of the guard).

The guard is part of the safety circuit so if it is tripped it needs to be reset to a vertical position and the reset button on the control panel re-pressed before the machine can be restarted.



PROXIMITY SENSOR

The proximity sensor is located underneath the main front gate/guard and works in conjunction with the table guard. The sensor ensures that the table guard is in place and is activated by the front gate/guard being in the closed position. If the main gate/guard is opened and reclosed (providing the table guard is in place) the reset button on the control panel re-pressed before the machine can be restarted.

CRYPTO OOMATIC CONVERSION

A simple change to the basic machine enables clients existing Crypto Omatic die equipment to be easily fitted to the HUNT 8 Station Machine without modification.

SAFETY AND HYGIENE Apart from mechanical and electrical Reliability with which the name of John Hunt is Synonymous – the top priority has been given to Ensuring ease of cleaning and the protection of the operator. Efficient and robust safety guards Designed to comply with all the latest Health and Safety requirements – protect the operator.

Machines have the CE mark Well designed Machines encourage operators to Perform efficiently. Ease of cleaning actively Promotes a positive attitude to first class hygiene Standards

AIR RELEASE All machines are fitted with our clever air release System. The benefits are substantial and immediate. It simplifies the design of the die equipment. It Drastically reduces maintenance and cleaning of the Valve mechanism. It prevents distortion of aluminium Or Paper containers ("sucking up") during the forming Operation and generally increases efficiency and Production rates.

DC BRAKING The original disc brake system has been Replaced by an electrical DC braking system

CONTAINER LIFTING SYSTEM (optional) This simple cam operated system raises the Container for easy removal by the operator. The gains in productivity are substantial.

PLC CONTROL SYSTEM (Optional `) This means that the Machine can be linked to A Pastry Divider and/or Depositor.

This greatly increases the productivity and Flexibility of the unit.

VARIABLE SPEED CONTROL Now fitted as standard. Variable between approximately 1400-2200 Movements per hour.

