



## FLEXI PIE MACHINE

Twenty years experience in the design and build of pie machinery has resulted in the development of our highly successful Flexi Pie range. Utilising either single or multi-lane configuration the machines can produce a wide range of both savoury and sweet pastry products.

The machines offer the user flexibility, reliability and simplicity of operation. Change over times are minimised and hygiene strip down is quick and easy.

A wide range of ancillary equipment is available as options.





## FLEXI PIE MACHINE SPECIFICATION

<b>SPEED</b>	Maximum cycle rate: 25 cycles per min. Recommended cycle rate: 22 cycles per min. Index motion with adjustable stop rate.
<b>CAPACITY</b>	Lane configuration: subject to product specification. Will accept change parts.
<b>DIVIDER</b>	Weight Accuracy: $\pm 3g$ . Placing Accuracy: $\pm 3mm$ .
<b>BLOCKER</b>	Max. working oil pressure: 1200 psi Recommended oil pressure: 800 psi Max. available thrust: 8.4 psi Working thrust: 5.6 tons Bottom down time (non scrap) 0.35 secs Total cycle time: 1.3 secs Blocked shell (max wall error) $\pm 0.25$ min
<b>LIDDER</b>	Max. available thrust: 3.3 tons Working thrust: 2.2 tons Lid cut to foil (max error) $\pm 0.5mm$
<b>CONTROL</b>	PLC Control
<b>TECHNICAL DATA</b>	Electrical control is Telemechanique. Control voltage 110V AC Electrical supply: 3 phase, neutral earth.
<b>SPARES</b>	Standard spares kits are available and readily obtainable from our Spares Department.
<b>CONSTRUCTION</b>	All stainless steel with food quality plastics and any aluminium components hard anodised.
<b>HYGIENE</b>	The complete machine is readily hygienable with all ancillary machinery easily dismantled for cleaning.

### OPTIONS

- Machine width 400-600-800-
- Foil denester
- Strip-feed and guillotine
- Waterspray
- Volumetric depositor
- Billeter (pork pie)
- Lid pastry system (puff pastry)
- Pastry sheeter
- Lattice cutter (puff pastry)
- Lattice rotary moulder (short pastry)
- Pinning units
- Flour dusters
- Scoring rollers