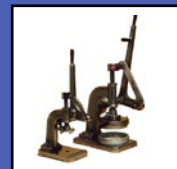




JOHN HUNT BOLTON LTD

MANUFACTURER OF FOOD AND PASTRY PROCESSING MACHINERY
THE FAMILY COMPANY ESTABLISHED 1860



THE LITTLE CHAMPION PIE AND TART MACHINES



A thoroughly tried and tested range of machines for manually moulding pastry into a wide variety of pastry products. Round, oblong, rectangular and square containers can be accommodated within the size capacities of the individual or machines. Lidding attachments are also available for all shapes and sizes in a variety of crimping styles.

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The John Hunt range of pie and tart machines starts with the “Champion” completely hand operated units, to make up to 400 shells per hour. Other semi-automatic machines are available with a capacity of 2,000 shell per hour.

Volume production at minimum capital cost

“Champion” hand operated moulding machines are used in thousands of bakery operations throughout the country, ranging from small retail confectioners up to large wholesale bakeries and institutional catering departments. The machines are ideal for small specialty runs or volume manufacture of hundreds of products per day.

Simple to operate

The hand operated machines are simple to use so that completely unskilled staff can carry out blocking operations. Change over of dies, for different shapes or pie lids, carried out in a fraction of a minute, also requires no skilled knowledge.

All shapes and sizes

A wide range 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.

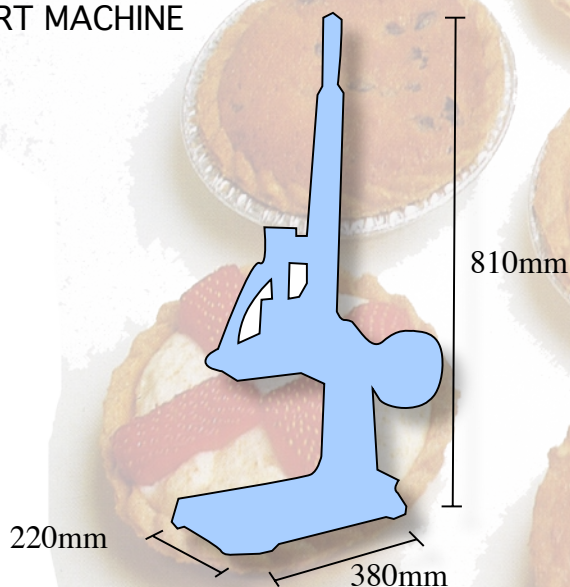
Specials

In addition to a comprehensive range of standard die equipment, we have the facilities to produce “specials” to suit most types of container. Dies can be manufactured to produce an open pastry, in one operation, or a lidded product in two operations. A variety of crimp styles are available.

Old & new recipes, and new product developments

Hunts maintain a continuous development program to assist bakers in producing new recipes such as special wholemeal quiches with a variety of fillings, for the health food market. Traditional meat pie recipes are also available.

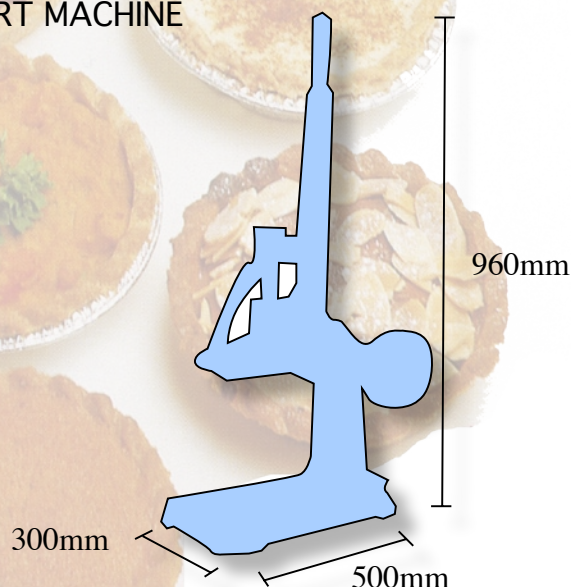
LITTLE CHAMPION PIE & TART MACHINE



CAPACITY:

450 shells per hour.
 30g to 700g weight.
 200 x 230mm (7¾” x 9”) maximum length
 The Little Champion Machine is ideal for the production of a wide range of pastries up to and including a 200mm Foil Plate. Small bakeries, canteens, etc., will find it suitable for volume production, whilst medium/large bakeries will appreciate its versatility for specialty lines.

MEDIUM CHAMPION PIE & TART MACHINE



CAPACITY:

400 shells per hour.
 60g to 5kg weight.
 300 x 380mm (12” x 15”) maximum length.
 The Medium Champion Machine is suitable for medium/large products in excess of 6” dia. Ideal for GROSVENOR or GALA pies, large flans, quiches and plate containers up to 300mm (12”) dia.

Purchase or lease

All the equipment needed to establish or expand your bakery can be supplied by us on a purchase or leasing basis including moulding machines; ovens; pastry rollers; mixers; preparation tables, etc.