



# JOHN HUNT BOLTON LTD

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



## SCOTCH PIE AM 300 RT



The Powerchampion AM300 RT Scotch Pie machine has an adjustable speed indexing table supporting 1 or 2 dies. The Die equipment has thermostatically controlled electric heaters and compressed air release system to prevent deformation of the product. AM300 RT model can run in either manual or continuous automatic mode depending on your requirement.

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## Machine Details

The AM300 RT Scotch pie machine, 2 station, is a very sophisticated machine. Within the control system there is a PLC (programmable logic controller) which allows fine tuning of a large number of the facilities on this unit. The indexing table allows the operator to load and unload the machine during the forming operation, thereby considerably increasing the throughput. Speed of rotation can be adjusted according to the size and type of the product being produced.

The use of pneumatic power gives very fast movements, whilst the hydraulics give the gentle squeezing action that is essential for quality pastry products.

The machine requires a continuous 6 bar compressed air supply (clean and dry). The compressor can be sited remotely from the machines we can supply the

necessary amount of air piping.

Die equipment incorporates our very successful compressed air release system, which prevents the deformation of the products during manufacture. Die equipment is electrically heated and thermostatically controlled.

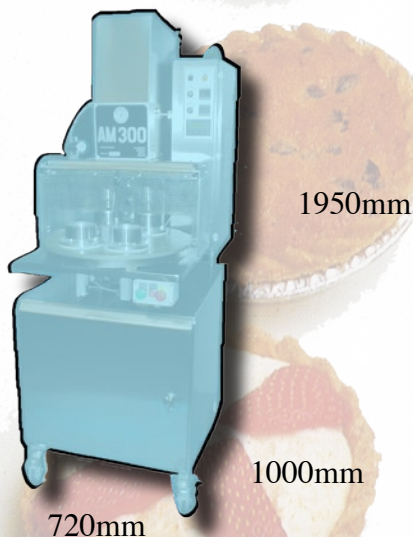
Safety systems are particularly rigorous.

The machines are normally supplied with a stainless steel cabinet on castors, easily allowing movement of the machine for cleaning purposes. Machines are entirely paint free, being either stainless steel, electroless nickel plated steel or aluminium.

Another feature just added to the AM300RT models, as standard is a manual/automatic continuous run switch, that allows the machine to run in either mode. Finally, the scotch pie machine can also be used as a conventional AM 300 unit as well (ask for details).

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## Scotch Pie Machine



### SPECIFICATIONS:

1950mm high x 720mm wide x 1000mm deep.  
Powered by a 6 bar compressed air supply.  
Standard mains electricity for ancillary items.

## Die Equipment



### CAPACITY:

Up to 1000 shells per hour with double headed dies.  
Large weight range.  
Custom dies available up to 280mm diameter.

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## Key Features

The Powerchampion AM300 RT Scotch pie machine is mounted on a stainless steel stand on castors.

Controlled by a PLC system for maximum functionality and ease of use.

Control over the dwell time.

Control over the air pressure used for helping to release the pastry from the forming dies.

Control over the tonnage applied on the dies themselves to the pastry.

Control over the speed of rotation of the reciprocating table.

Control over the timing and the air cylinders used to raise the scotch pies for easy removal

Thermostatically controlled heating system, with dual set point control.

Die equipment is made from stainless steel, phosphor bronze and working parts are hard chrome plated.

Stainless steel mesh guard.