

The macpan retailer pie machine can manufacture meat pies at an output speed of 1500 pies per hour.

Trays are manually fed to the machine and firstly pass under the bottoms pastry pin and pastry laid and then dragged onto the pie tray. The tray then passes under the tray forming station which impresses the pastry into the pie form. The tray emerges from the station and pastry is water misted to allow adhesion of the top pastry when applied.

The next step the tray indexes to the depositor station and each tin is filled with a measured quantity of meat. The next process the filled pie tray travels under the tops pastry pin where tops pastry is laid on top, the tray then passes through the trim station where a pneumatic operated stamper/plate is pressurised against the pie pallet and the top pastry is crimped against the bottom pastry and trimmed around the pie tin. The tray then exits the machine and is manually de-scraped.



Specifications and features

- 3000l x 600w x 1200h (plus optional 1500 take-off extension)
- Mobile with locking castors
- Stainless steel and anodised construction
- 240v 10 amp standard plug required 0.3kw power consumption
- 10 cfm compressed air required
- 1/2 inch water supply flexible
- No maintenance or servicing required
- Deposit range 30 gram to 900gram with infinite adjustment
- 5 minute change over between shapes
- Meat hopper at floor height and easy to fill
- Space available to add additional ingredients eg: mushroom
- Optional separate use of depositor Eg. Cake, muffin mix etc.
- Upto 1500 units production per hr