

# JOHN HUNT /BOLTON/ LTD

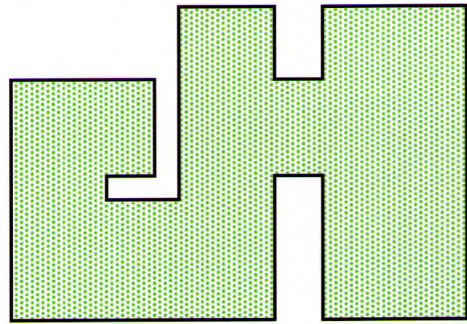
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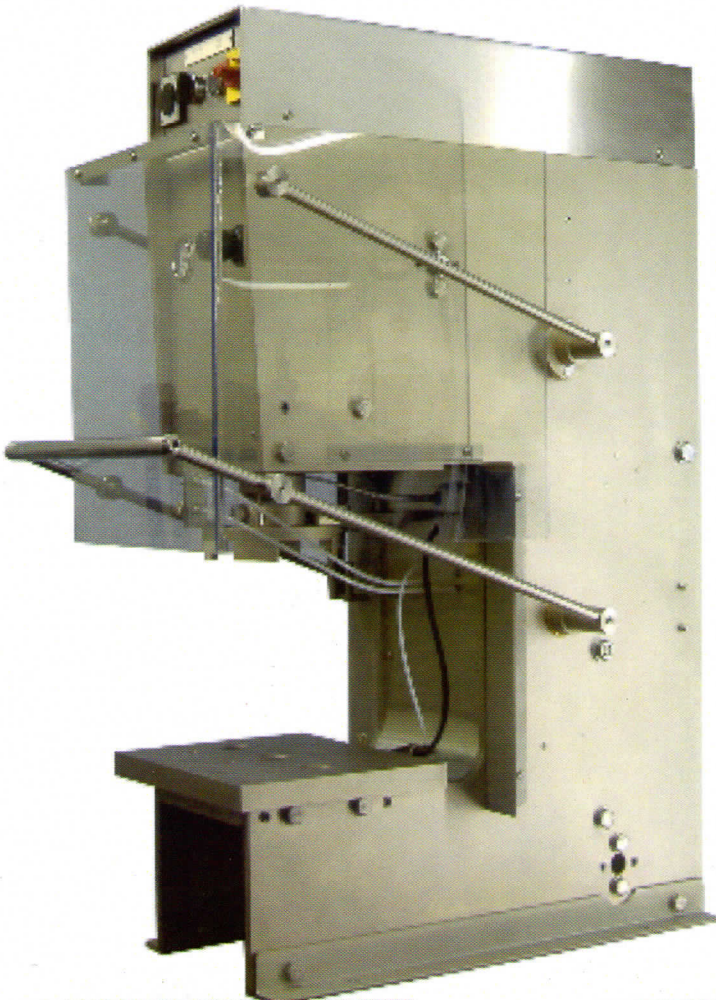
www : johnhuntbolton.co.uk



## MANUFACTURER OF BAKERY AND PASTRY PROCESSING MACHINERY

# HUNT AEROCHAMPION Pneumatic Pie and Tart Machine

with integral compressed air release system and thermostatic heat control



### specification

Completely paint free surfaces

Up to 250 mm diameter capacity

Double headed dies for products up to 120 mm diameter

Pneumatics allow a very rapid approach of the ram and quick return stroke. Pressure can be varied according to requirements

PLC control system.

Efficient guarding systems protects the operator. Machine operation certified (CE) Either swinging guard or safe two hand control where both hands must be engaged simultaneously

Thermostatic temperature control system

Air release system can be controlled to give optimum release. Optional container ejection system for easy removal of containers by the operator.

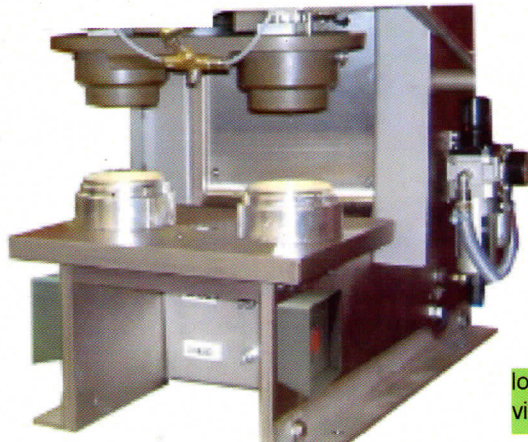
Very flexible. Can be used with foils, tins, hoops, paper/board containers etc. Infinite range of die equipment to suit customers requirements

Ht 8400 mm width 380 mm depth 6000 mm.

Requires constant 6 bar compressed air supply

Can supplied with stainless steel stand on castors

Images show views of the machine and double headed die equipment



Safe, two handed control system where both hands must be engaged simultaneously

log on to [www.johnhuntbolton.co.uk](http://www.johnhuntbolton.co.uk) to view video clips of machines operating