

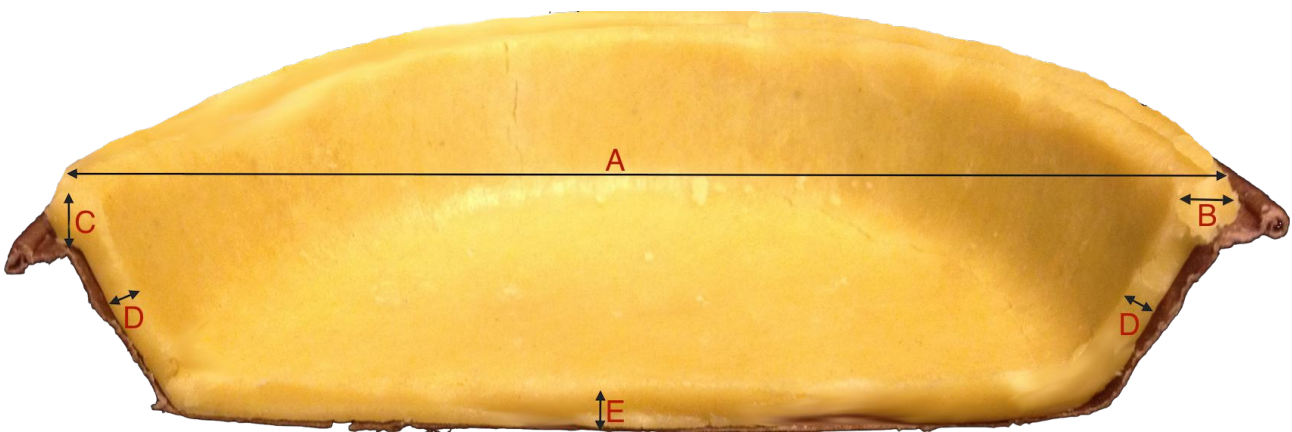
Die Chart: Name of company is _____

Please state which machine the die is for

1. A 3 piece set of dies comprising of a block, lidder and base (usually for lidded pies as there is no cut off on the blocker, the excess pastry is trimmed during the lidding operation).
2. A Rotary set of dies is when the blocking die also cuts off the excess pastry for open products like tarts and quiches
3. No scrap is when the correct weight of dough is put in and the pastry case is pressed within the container with no excess pastry to trim off
4. Air release is for better release of the product from the pressing die head and is especially useful with straight sided containers were there is a lot of suction and all foils to stop it sucking up the bottom.
5. Base ejection is a lifting mechanism for helping the operator get hold of the container quicker and with less chance of damaging the product.
6. Teflon coating is useful when the pastry has higher % of butter and sugar as found in European pastry, the die stays cleaner as well. You have to treat the die with care though to avoid damaging the teflon.
7. Crimp Style is the pattern you require on the top edge of the pie or tart.

Tick boxes where relevant

- 1. 3 piece set (blocking die, base and lidder)
- 2. Rotary set (open products)
- 3. No scrap
- 4. Air release
- 5. Base ejection
- 6. Teflon coating
- 7. Crimp Style



Pastry depth in mm

Tick this box if you want us to use our experience to choose pastry thicknesses for any given product depending on size. (generally 3mm for smaller pies – 5mm for larger pies)

A=

B=

C=

D=

E=