



JOHN HUNT BOLTON LTD

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



John Hunt - The UK Bakery Equipment and Pie Machine Specialists.



8 Station



Little Champion



AM 300



Planetary
Mixer



Auto Champion



Pastry Roller

John Hunt is a small, family owned engineering company, established in 1870. We specialise in the production of "Pie Machines" in its widest sense. We manufacture a wide range of machines from simple hand operated to more sophisticated automatic machines. All shapes and sizes up to 360 mm longest side by 330 mm diameter can be accommodated.

We enjoy a challenge and specialise in customising equipment to produce unique and distinctive products. Please contact us for more information.

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AM 300 Range

Available in single or 2 station formats, the AM 300 is a pneumatic pie and tart machine with several important and useful features. Die equipment can be transferred from existing Little and Medium Champion Crypto Omatic Standard, Omatic Minor and Handomatic pie machines with only minor modifications and can be fitted with an air release system.

Other common features includes Simmerstat temperature control, adjustable dwell at the bottom of the stroke and an efficient guard for the protection of the user. It has a capacity of up to 285 mm (10") diameter and double headed dies up to 125 mm (5") diameter.

Little Champion

The Champion range of machines is completely hand operated (little and medium sizes) and can produce up to 400 shells per hour. Higher capacities can be met with semi automatic machines from the John Hunt range with capacities up to 2000 shell per hour. The handed operated machines are simple to use, so even completely unskilled staff can carry out blocking operations. Change over of dies, for different shapes or pie lids can be carried out quickly and also requires no skilled knowledge.

A wide variety 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" or containers in the blocking operation.

8 Station

The Hunt 8 Station semi automatic pie machine is built with Hunt's legendary attention to quality and hygiene. It offers the added advantage of having 8 stations (5 of which are permanently outside the guard) as opposed to its competitors' 6 stations. This means that the operator has 65% more time to load and unload the table without reducing the overall potential production rate of 1800 - 2000 pieces per hour. Optional variable speed motor.

The die equipment is electrically heated and thermostatically controlled to ensure optimum working temperature and is fitted with air release to prevent distortion of the aluminium foil cases during the forming operation.

AL 400 Range

The AL 400 is a high speed, fully adjustable 5 ton press for larger pies, tarts and flans or any shape and up to 330mm diameter to 380mm longest side.

Production rates of 600 to 800 an hour have been achieved and the moulding die temperature is thermostatically controlled with air release selection.

There are no painted surfaces and stainless steel is widely used. Ease of cleaning was a major consideration in the design of this machine. An efficient safety guard protects the operator and the machine runs off an air supply of 6 bar or more.

Auto Champion

The unique 7 station format enables a customer to use and control all the operations from the front of the machine making it very space friendly. The machine can be supplied with a pastry depositor and automatic filler. These units can also be purchased separately and added to the machine at a later date. In other words the degree of automation can be adjusted to suit the needs of the client.

The machine requires a constant 6 bar compressed air supply. The combination of hydraulics and pneumatics gives the best of both worlds. All operations are controlled by a powerful Mitsubishi PLC, including diagnostics.

Capacity is 250 mm od. For smaller sizes twin headed dies are available up to 125 mm od. Speeds are variable depending on the size of product. Die changing is quick and easy, no more than 2 minutes.

Planetary Mixer

For over 50 years, Hunt Planetary Mixing machines have earned an unrivalled reputation of reliability and efficiency. These are heavy-duty machines with tooling and accessories to match. Over 15,000 machines have been sold world-wide, and like Rolls-Royce, most of these machines are still in use today.

Service and parts availability are obviously critical areas of concern in the decision-making process and John Hunt have consistently scored very highly in these important areas.

Pastry Roller

Hunt Conveyor Pastry Rollers set new standards of performance and reliability. Differential speed conveyor belts carry the pastry effortlessly to and from the main rollers. The thickness of the pastry sheet is clearly indicated on a graduated scale. A micrometer adjustment on the regulating handle guarantees the exact pastry thickness you require. Various attachments are available to enhance both the scope of operation on these machines, as well as their general use within the bakery.

Stand model machines can be equipped with provision for storage of baking sheets and/ or undershelves for storage.