

Handbook Number: AUTO8.001.19.DC
Press Reference: 11AUTO8



Set-up & Operating Instructions For:

The John Hunt Automatic 8 Station Pie & Tart Machine.

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HANDBOOK FOR AUTOMATIC 8 STATION PIE & TARTS MACHINES

FILE NAME: AUTO82019.DOC

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INTRODUCTION

THE HUNT 8 STATION AUTOMATIC PIE AND TART MACHINE REPRESENTS ALL THAT IS BEST IN MODERN INNOVATIVE DESIGN, AND SETS NEW STANDARDS OF PERFORMANCE AND RELIABILITY. EXTENSIVE USE OF STAINLESS STEEL DURING CONSTRUCTION ENCOURAGES STAFF TO MAINTAIN THE HIGHEST LEVELS OF HYGIENE.



HUNTS TRADITIONAL BUILD QUALITY IS LEGENDARY. ONLY THE BEST ELECTRICAL AND MECHANICAL COMPONENTS OF PROVEN DESIGN AND PERFORMANCE ARE FITTED.

PERFORMANCE

OUR MACHINE HAS 8 STATIONS AS OPPOSED TO ITS COMPETITORS 6. OF THESE – 5 STATIONS ARE PERMANENTLY OUTSIDE THE GUARD. COMPETITORS MACHINES HAVE 3 OR LESS. THIS MEANS THAT THE OPERATOR HAS 65% MORE TIME TO LOAD AND OFF-LOAD THE TABLE WITHOUT REDUCING THE OVERALL POTENTIAL PRODUCTION RATE OF 1800 – 2400 PIECES PER HOUR. IN OPERATIONAL TERMS, GENERALLY SPEAKING, 1 OPERATOR ONLY IS REQUIRED FOR THE EFFICIENT OPERATION OF OUR MACHINE.

OPEN PIES, TARTS, FLANS, QUICHES, SHORTBREADS ARE FORMED AT ONE OPERATION. A SEPARATE LIDDING ATTACHMENT IS PROVIDED FOR PIES WITH PASTRY LIDS.

THE DIE EQUIPMENT IS ELECTRONICALLY HEATED AND THERMOSTATICALLY CONTROLLED TO ENSURE THE OPTIMUM WORKING TEMPERATURE. THE DIES ARE OF ROBUST CONSTRUCTION AND ARE QUICKY AND EASY TO CHANGE AND MAINTAIN. WE HAVE THE DESIGN FACILITIES TO PRODUCE UNIQUE AND STRIKING ALTERNATIVES TO MORE STANDARD DESIGNS.

THE STAINLESS STEEL STAND INCORPORATES A USEFUL STORAGE AREA FOR DIE EQUIPMENT. IT IS MOUNTED ON CASTORS (2 LOCKING) ENABLING STAFF TO CLEAN THE AREA AROUND AND UNDERNEATH THE MACHINE.

CRYPTOOMATIC CONVERSION

A SIMPLE CHANGE TO THE BASIC MACHINE ENABLES EXISTING CRYPTOOMATIC DIE EQUIPMENT TO BE EASILY FITTED TO THE HUNT 8 STATION MACHINE – WITHOUT MODIFICATION.

*** JOHN HUNTS POLICY IS ONE OF CONTINUOUS DEVELOPMENT AND THE RIGHT IS RESERVED TO CHANGE SPECIFICATIONS AT ANY TIME WITHOUT PRIOR NOTICE**

SUPPLY REQUIREMENTS

ELECTRICAL

VOLTAGE : 400/440V – 3PH . EARTH & NEUTRAL

AMPS : 13A

KW : 3KW

COMPRESSED AIR CONNECTION

10MM (3/8”) INTERNAL BORE BRAIDED FLEXIBLE PVC AIRLINE PIPE (USING FITTING SUPPLIED IN SPARES KIT)

COMPRESSED AIR SUPPLY

COMPRESSED AIR FLOW RATE: 10M³/H OR 6 CFM (MINIMUM)

COMPRESSED AIR PRESSURE: 29 PSI OR 2 BAR (MINIMUM)

DIMENSIONS & WEIGHT

HEIGHT : 1725MM

WIDTH : 900MM

DEPTH : 850MM

WEIGHT : 560KGS

HANDLING

WE RECOMMEND THAT THE MACHINE IS HANDLED WITH A PALLET TRUCK OR TROLLEY UNTIL UNPACKED AT WHICH POINT IT CAN BE MANOUEVERED UTILISING THE BRAKED CASTORS.

WHEREVER POSSIBLE AVOID MANUAL HANDLING. PLEASE ENSURE ENOUGH PEOPLE RELEVANT TO THE MACHINE WEIGHT, AND IN LINE WITH YOUR HEALTH & SAFTEY POLICIES ARE INVOLVED IN MOVING THE MACHINE WHERE NO ALTERNATIVE IS AVAILABLE.

COMMISSIONING

DIE SET COMPONENTS MAY BE GREASED BEFORE DISPATCH TO PREVENT RUSTING. IT IS RECOMMENDED THAT ANY EXCESS IS WIPED CLEAN.

MACHINES ARE GREASED AND OILED PRIOR TO DISPATCH. IN MOST CASES THIS WILL NOT CAUSE ANY ISSUES, HOWEVER UPON OCCASION EXCESS OIL MAY RUN DOWN THE MAIN DOWNSHAFT AND ON TO THE DISC. THIS IS NOT A LEAK AND NO CAUSE FOR CONCERN, SIMPLY WIPE AWAY ANY EXCESS AND AFTER A SHORT TIME THIS WILL STOP.

PLEASE NOTE : BEFORE OPERATING THE MACHINE. THE MACHINE SHOULD BE IN POSITION WITH ALL PACKAGING REMOVED AND BOTH CASTOR BRAKES APPLIED.

WITH THE MACHINE SITED AND SECURED, EXCESS GREASE AND OIL WIPED CLEAN; PLEASE PROGRESS TO INITIAL SET-UP GUIDELINES.

INITIAL SET-UP

CHECK THE SUPPLY. THE MACHINE 415V THREE PHASE, NEUTRAL AND EARTH, 50Hz. CONNECT TO THE SUPPLY. TURN MAIN SWITCH TO "ON". CHECK THAT THE FLAP SWITCH IS ILLUMINATED. PRESS START BUTTON ON THE CONTROL PANEL AT THE FRONT OF THE MACHINE.

CHECK THAT ALL SAFETY GUARDS ARE IN POSITION. THE MACHINE WILL NOT OPERATE UNLESS THE SEGMENTED TABLE GUARD IS IN POSITION. THERE IS A SENSOR BEHIND THE FIXED PART OF THE HINGED GUARD.

CHECK THE ROTATION IS CLOCKWISE. (VERY IMPORTANT)

REMOVE THE TOP STAINLESS STEEL LID. FILL THE OIL RESEVOIR TO WITHIN 10MM OF THE TOP OF THE WELL. (SEE OPERATIONS INSTRUCTION PAGE).

GREASE POINTS 1-5.

REPLACE LID AND SECURE.

CONNECT AIR SUPPLY TO THE MACHINE. (WHERE APPLICABLE)

ATTACH DIE TO THE HEAD OF THE MACHINE AND SECURE. CONNECT TEMPERATURE PROBE (PART 316), HEATER CONNECTOR AND AIR SUPPLY TO THE DIE. PLACE 8 BASES ON THE ROTARY TABLE AND FIT THE SAFETY TABLE (MACHINE WILL NOT OPERATE WHEN THIS IS NOT IN POSITION).

SWITCH MACHINE THERMOSTAT ON AND SET IT ABOUT 60C. LIGHT GOES OFF WHEN CORRECT TEMPERATURE IS REACHED. ADJUST TEMPERATURE AS REQUIRED.

CLOSE HINGED GUARD. CHECK FLAP SWITH LIGHT IS ILLUMINATED. PRESS START BUTTON. MACHINE OPERATES.

OPENING THE GUARD OR PRESSING AGAINST THE GUARD STOPS THE MACHINE IMMEDIATELY. ADJUST THE HINGED GUARD FLAPS ON EITHER SIDE OF THE HINGED GUARD TO GIVE MINIMUM CLEARANCE. (DEPENDING ON MODEL)

JAM RELEASE

THIS IS USED WHEN A "JAM" IS EXPERIENCED. THIS COULD BE CAUSED WHEN NON-MATCHING DIES AND BASES ARE USED. THE MACHINE WILL NOT MOVE. GO TO THE REAR OF THE MACHINE. OPEN THE ALUMINIUM HINGED COVER PLATE. JAM RELEASE WHEEL CAN BE SEEN. TURN THIS WHEEL IN THE DIRECTION OF THE ARROW. WHEN OBSTRUCTION HAS BEEN REMOVED REPEAT THE NORMAL STARTING PROCEDURE. (SEE INSTRUCTIONS ON USE OF ELECTRIC PANEL)

IN THE CASE OF A SEVERE JAM IT IS JUST POSSIBLE THAT THE WHOLE OF MAIN CASTING MAY MOVE, RESULTING IN PASTRY THAT IS THICK ON ONE SIDE OF THE PRODUCT AND THIN ON THE

OTHER. TO RECENTRALISE THIS CASTING USE THE TWO ALIGNMENT DIES WHICH HAVE BEEN SUPPLIED AS PART OF THE SPARES AND SPECIAL TOOLS KIT.

FIT THE MALE AND FEMALE DIE INTO POSITION. TURN THE BRAKE SWITCH TO THE "BRAKE POSITION". GO TO THE REAR OF THE MACHINE AND WIND THE RELEASE TO BRING THE MALE AND FEMALE DIE TOGETHER. THEY WILL NOT SLIDE INTO EACH OTHER UNTIL THE MACHINE HAS BEEN CENTRALISED. NEXT USE THE LARGE RING SPANNER SUPPLIED AND GO TO THE REAR OF THE MACHINE. INSIDE THE LARGE MAIN CASTING YOU WILL SEE TWO LARGE NUTS – ONE ON EACH SIDE. LOOSEN THESE NUTS. THIS WILL THEN ALLOW YOU TO REALIGN THIS MAIN CASTING. WHEN THIS HAS BEEN DONE SATISFACTORILY THE MALE AND FEMALE DIE WILL SLIDE INTO EACH OTHER. CAREFULLY TIGHTEN UP THE NUTS AND RE-CHECK THE ALIGNMENT. ADJUST AS NECESSARY.

