



SYSTEMS
Pieline
...it's all about the pie!

Air Operated Depanner: Model SMP005

Making Flipping Pies Easy for Smaller Bakeries

Designed after feedback from pie makers, the SMP005 air-powered depanner has been adapted to suit smaller bakery production runs without the higher price tag of the more flexible and programmable Electronic Model SMP004 which is designed for bakeries producing 3,000+ pies a day.

It is a game changer for bakeries as it still takes the hard work out of depanning pies and is almost as fast as the SMP004 and delivers many of the same benefits.

Why Smaller Bakeries Love the SMP005

1. **Cost-Effective Automation:** Ideal for bakeries wanting to speed up depanning without a large capital outlay.
2. **Excellent ROI:** Labour savings and reduced waste mean the payback period is short. (Use our Payback Calculator on our website www.pieline.co.nz)
3. **Faster Production:** One person can depan 24 pies from oven rack to cooling rack in under 30 seconds – only about 10% slower than two people working manually.
4. **Dramatic Waste Reduction:** Cut waste by up to 90% – some bakeries report no waste at all.
5. **Safer for Staff:** Removes the physical strain of manually flipping loaded pie pallets, reducing the risk of overuse injuries.
6. **Automatic Product Height Adjustment:** You don't need to be stuck with a fixed product height Depanner. It depans a wide range of product heights without changes. From Savouries, Mini Pies, Family Pies to the deepest Gourmet Pies.

Investing in a Pieline Air Operated Depanner makes flipping good sense. www.pieline.co.nz



Pieline
Equipment
ESSENTIALS

Pieline Equipment Essentials is a range of pie making related equipment that makes the pie making process easier, faster and less stressful.

We are engineers who are also passionate and successful pie makers with 45+ years in the pie making game. We know a thing or two about how to make a great pie. For us *it's all about the pie*, people and productivity.

Smart Features and Benefits

- P **Air-Powered Operation:** No electronics — simple, reliable, and efficient.
- P **Good Productivity:** Almost as quick as the SMP004 model during trials.
- P **Depanning Temperature Guidelines:** Best used on pies cooled to approx. 50°C core temp (may vary depending on your recipe and process).
- P **Product Protection:** Soft plastic-covered sponge rubber platen prevents damage.
- P **Hygienic and Easy to Maintain:**
 - Disposable, food-safe plastic platen covers — quick to replace.
 - Easy-to-remove platen for Clean-In-Place (CIP) washing.
- P **Mobile and Stable:** Robust swivel wheels (4 lockable) for easy positioning.
- P **Built to Last:** Designed and manufactured in New Zealand for heavy bakery use.
- P **Complete Package:** Comes with an Operator & Maintenance Manual.



Equipment Specifications

Composition	304 Stainless Steel
Dimensions	1370h x 880w x 700d (mm)
Unit Weight	120kg
Air Supply	6Bar or 90psi at 0.011cfm
Cycle Speed	Start to finish. Approx. 20 secs. (Improves with practice)
Cleaning	Remove Platen, change bag. Wipe entire machine with sanitised cloth. DO NOT HOSE

A Smarter Way to Depan

For bakeries producing less than 3,000 pies a day, the SMP005 offers a practical step into automation — saving time, reducing waste, and making the pie flipping process safer and easier.



For more information on the Air Operated Depanner please contact:
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