



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

## Pastry Blocker: Model LKK250

### The Hassle-Free Way to Weigh & Block Your Pastry

The Pieline Pastry Blocker takes the strain and mess out of preparing pastry blocks ready for sheeting. Designed to weigh, press, and block in one step, it speeds up production, reduces waste, and makes life easier in your pastry room.

Made from high-quality food-grade stainless steel, it's hygienic, durable, and built for heavy day to day use. Whether you're pressing a large 25kg block or a small block, this machine ensures consistent results every time.

#### Why Bakeries Love the Pastry Blocker:

1. **All-in-One Efficiency:** Weigh and press your pastry in the standard size extra deep chamber — no separate scales, no double handling.
2. **Large Capacity:** Handles pastry blocks up to 25kg, or as small as your production requires.
3. **Hygienic & Durable:** Entire 304 food-grade stainless steel construction eliminates the risk of paint flakes — a common issue with painted blockers.
4. **Easy to Use:** Simply drop in the dough, check the weight, close the lid, and press start. When the light goes out, open the lid press start again to remove the block.
5. **Less Waste:** Precise portioning and consistent block weight produces a consistent pastry roll size and removes stress on your sheeters and your staff.
6. **Safer for Operators:** The Blocker lid handle is designed to automatically fall into a "safe to start position". Once the start button is pressed it will automatically lock the lid.

**Investing in a Pieline Pastry Blocker improves productivity in your Pastry Room.**

[www.pieline.co.nz](http://www.pieline.co.nz)



Front View



Side View



Back View

### Smart Features and Benefits

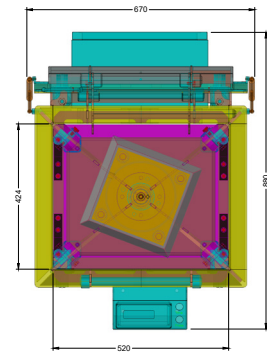
- Standard size but extra-deep stainless-steel chamber — easy to load, even with big batches
- Two preset press times set at installation time — simple for staff to choose and operate, no adjustments needed
- Integrated load cells with an easy-read weight display
- Air operated 7 Bar
- Reduces labour time compared to other presses
- Air cylinder delivers up to 2.5 tonnes of pressure for firm, even blocks
- 4 lockable wheels for stability during operation
- Clean-in-place design and low maintenance
- Designed and manufactured in New Zealand
- Supplied with Operator & Maintenance Manual

### Equipment Specifications

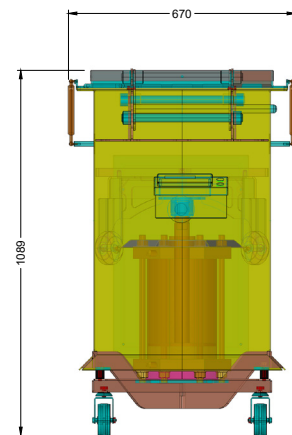
|              |                                      |
|--------------|--------------------------------------|
| Composition  | 304 Stainless Steel                  |
| Wheels       | 80mm Urethane Swivel Lockable        |
| Dimensions   | Listed on picture                    |
| Chamber Size | 520 x 430 x 250d (mm)                |
| Unit Weight  | 155kg                                |
| Cycle Speed  | 2 press time settings to choose from |
| Cleaning     | Hot soapy water.                     |

### Better Productivity in Your Pastry Room

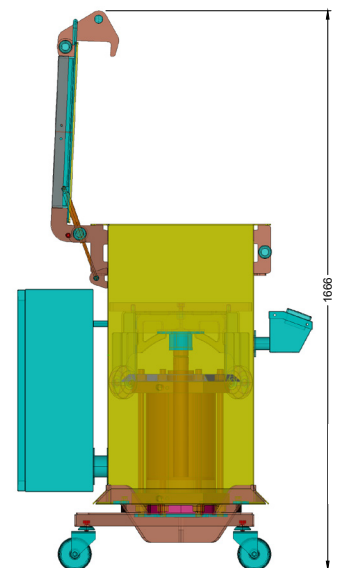
The Pieline Pastry Blocker streamlines dough preparation, speeds up workflow, and delivers consistent results — all while reducing waste, operator effort and sheeter maintenance. It's the smarter, safer way to block pastry in a busy bakery.



Top view



Back view



Side view