



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

Product Specification Details



Semi-Automatic Depanner
Model: SMP004

Reduce stress, labour costs and improve operator safety.

Depanning pies manually is one of the most stressful tasks in the bakery. OOS can quickly become an issue.

Using a Pieline Depanner makes depanning a breeze. It removes the stress and strain which promotes happy team members.

www.pieline.co.nz



Pieline SYSTEMS
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.



Key Features and Benefits

- Ⓟ Removes the stress of having to flip a loaded Pie Pallet by hand
- Ⓟ Easy to move around
- Ⓟ Robust locking system to fix Depanner in operators chosen position
- Ⓟ Height adjustable in 50mm increments from 730 to 900mm for operator comfort
- Ⓟ Sponge rubber platen surface to help prevent damage to delicate pastry product
- Ⓟ Easy to replace disposable, hygienic, flexible plastic cover on the Platen
- Ⓟ Variable platen height settings to suit a wide range of products
- Ⓟ Easy to remove Platen to enable easy (CIP) Clean in Place cleaning
- Ⓟ Simple, easy to read operator interface Touch Screen to modify settings at any time.

Equipment Specifications

Composition	304 Stainless Steel
Dimensions	1370h x 880w x 830d (mm)
Unit Weight	130kg
Power Supply	230Vac 10Amp
Cycle Speed	Start to finish. Approx. 20 seconds. (Improves with practice)
Cleaning	Remove Platen, change bag. Wipe entire machine with sanitised cloth.