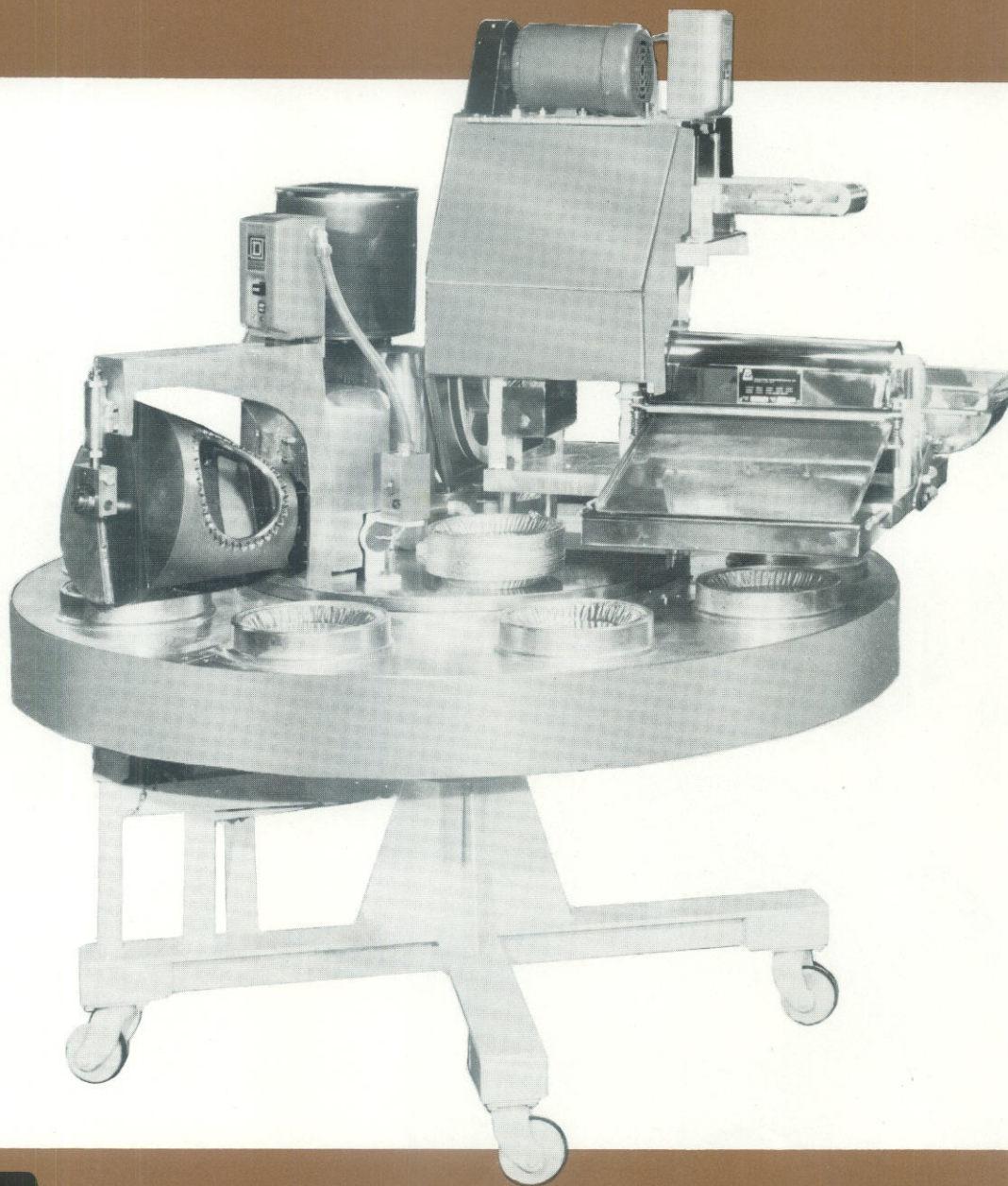


If you produce 800-5000-15000 Pies per week
substantially lower your production costs with a

9 PLATE ROTARY PIE MACHINE

by **COLBORNE**



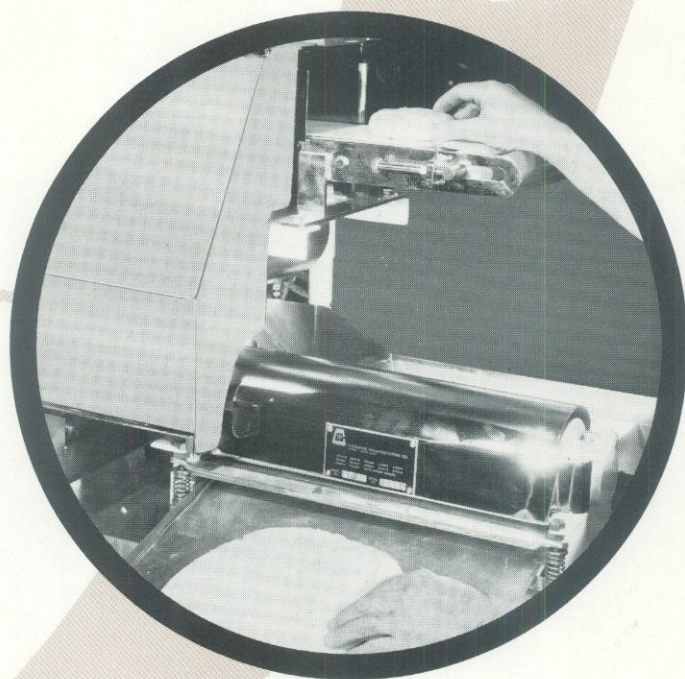
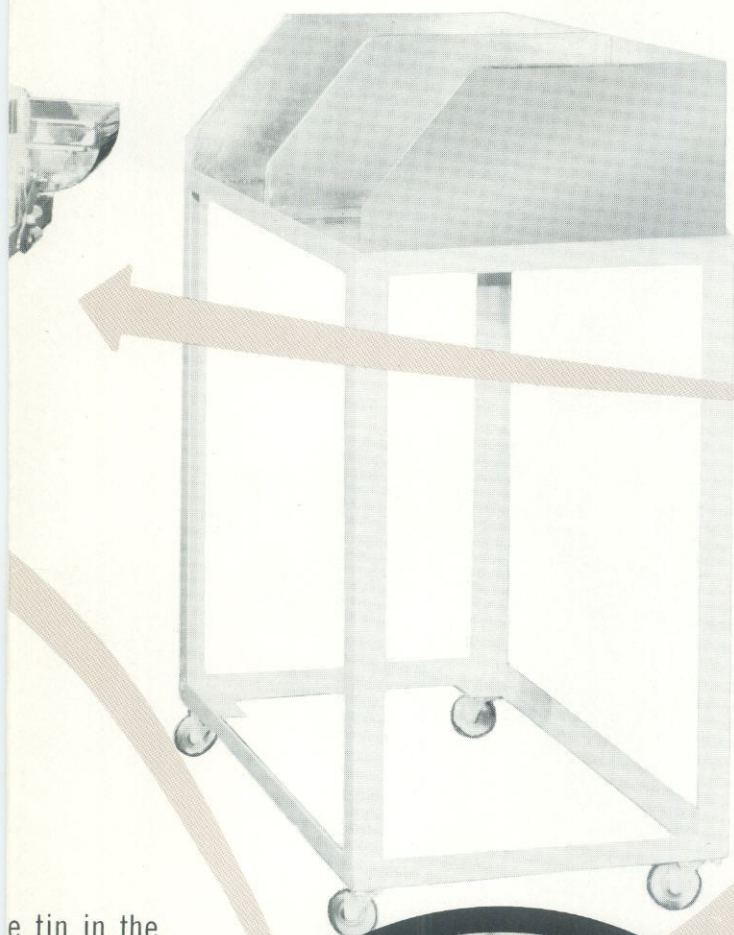
COLBORNE MANUFACTURING COMPANY

1879 CHESTNUT AVENUE, GLENVIEW, ILLINOIS 60025
PHONE: (312) 724-5070

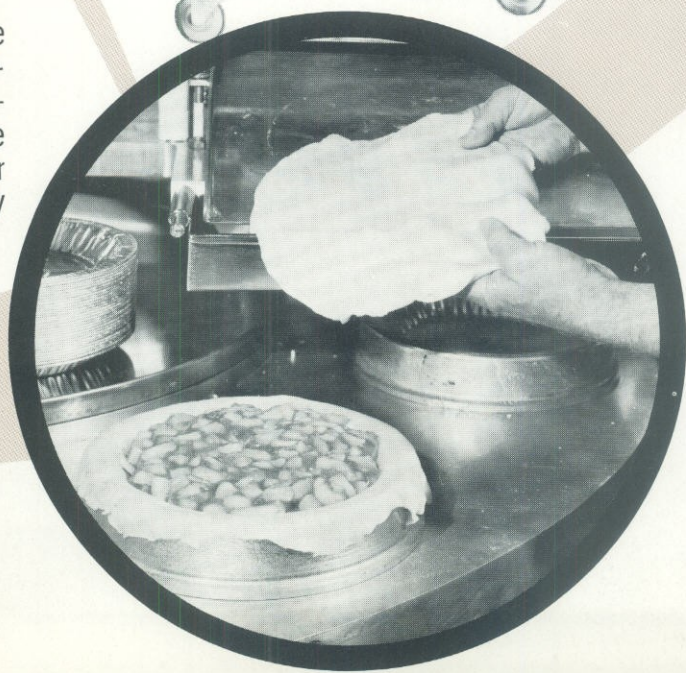
fruit pies per hour with only four operators.

crust pie shells or 1800 small meat pies or 2400 tart shells.

To produce a two crust pie, the pie must revolve twice around the machine. On the first revolution, the bottom crust is placed in the pie tin, automatically docked, the edges wetted and the pie filled with fruit. On the second revolution, the top crust is placed on the filled pie which is automatically crimped, sealed, trimmed and manually removed from the machine. No skilled labor is required. The various operations are shown in their relative positions around the machine.



Operator #1 runs the high speed crust maker taking a dough piece from one partition of the dough cart, placing it on the infeed belt, passing it through the cross-rollers, thus forming the bottom crust.



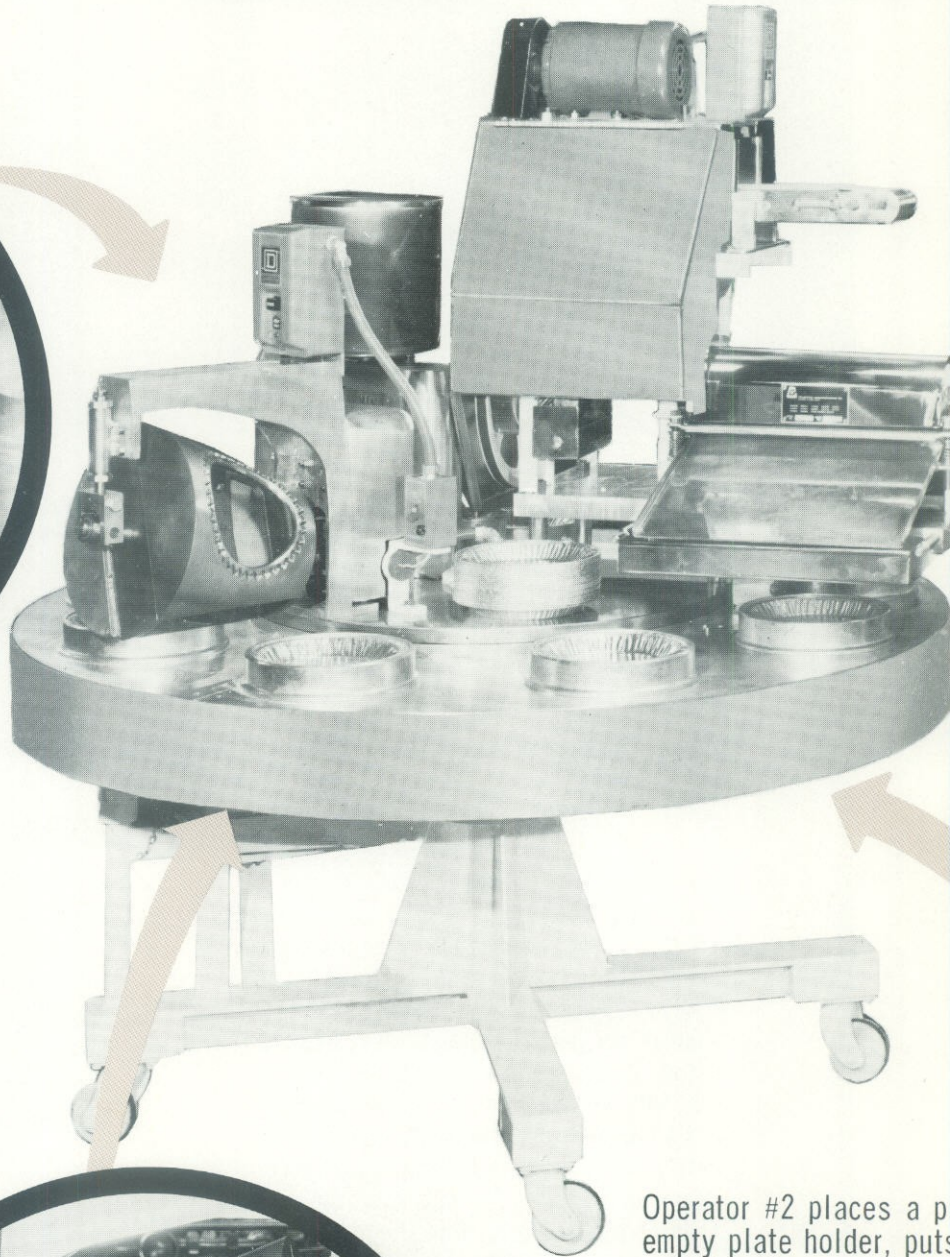
e tin in the
in a cross-
then trans-
ust from the
cross-roller
immediately

Makes 600 Large 2 crust

or you can make up to 1200 single



Operator #4 adds the fruit after the bottom crust has been automatically docked and the edges moistened by the wetter brush. (This operator is not required when making tarts or pie shells).



Operator #2 places a p empty plate holder, puts rolled bottom crust and fers a cross-rolled top c discharge chute of the onto the filled pie that follows.



Operator #3 removes finished pies immediately after they are automatically crimped, sealed and trimmed racks them and removes trimmings from the table for reuse.

*Simplified automatic pie production machine
designed to utilize today's unskilled labor.*

*Each of 3 or 4 unskilled operators performs one
simple function with less than an hour's training.*

This is the smallest complete pie making system built. It is only 72" in diameter (without dough cart) and 60" high, powered by 3/4 and 1/3 h.p. motors and weighs only 1500 lbs. Mounted on 4" casters, it can be pushed aside when not in use and make space available for other operations. Set your hourly production speeds... up to 600 two crust fruit pies... 1200 pie shells... 1800 individual small meat pies... 2400 tart shells.

SPECIFICATIONS

- High speed crust maker with two sets of sheeting rollers—1st set 7" long... 2nd set 17" long right angle mounted cross rollers... each set with dial and thickness adjustment... automatic stainless steel scrapers, stainless steel transfer and discharge plates, stainless steel guards for crust roller and motor drive. Stainless steel wetter cloth frame. Stainless steel table and apron. Base mounting plate and motor base plate of crust roller are aluminum. The trimmer bracket and wetter brackets are plated and corrosion resistant as are all other parts above the base.
- 1 set of large readily removable pie plate holders and trimmer with plain edge or fancy crimp rim. Small pie plate holders (3" to 5") can be ordered in addition to or instead of standard large pie plate holders. There are four small pie plates per plate holder. Enrobed with one piece of dough they make 4 tart shells or small pies at one time.
- Automatic plastic foam bottom-crust dockers for each size plate holder specified above.
- Automatically timed wetter cloth to wet edge of bottom crust for better seal.
- Four 4" dia. NSF approved, full swivel casters.
- 1/3 h.p., totally enclosed fan cooled drive motor with 3 to 1 variable speed.
- Dough cart with stainless steel dough tray with four 3" dia. NSF approved full swivel casters.
- Waterproof and dustproof ON-OFF switches for crust roller and drive motors, with thermal overload.



COLBORNE MFG. CO.

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