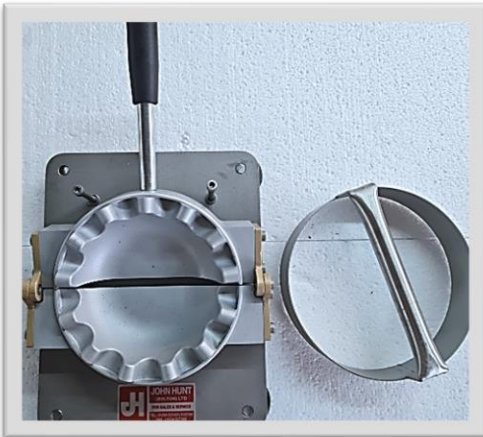


HUNT HAND OPERATED PASTY MACHINES



Specification:

Hunt hand operated pasty machines are specially designed to produce a wide range of pasties, such as the famous “Cornish Pasty” and other items such as “Samosas” and fruit turnovers. As with the traditional “Pie +Tart” shape, the pastry concept allows for any specialist market to be catered for, simply by varying the pastry recipe and filling.

Moulds for use with the Hunt pasty machine are manufactured in aluminium and dies of various styles and sizes. Other shape and sizes are available on request, please ask for details.

Armadillo / Cornish Pasty

Standard Size:

Length 5.875" (149mm)
Width 3" (76mm)
Max Depth 2.0625" (52.5mm)
Lid Cutter: 7 1/4" (184mm)

Large Size:

Length 6.5" (165mm)
Width 3.375" (86mm)
Max Depth 2.5" (63.5mm)
Lid Cutter: 7 3/4" (197mm)

Half Round Pasty

Standard Size :

Length 5.906" (150mm)
Width 2.953" (75mm)
Max Depth 1.968"(50mm)
Lid Cutter: 7 1/4" (184mm)

Large Size :

Length 7.087" (180mm)
Width 3.543" (90mm)
Max Depth 1.968" (50mm)
Lid Cutter: 8 1/4" (210mm)

Rectangle / Steak Slice

Standard Size:

Length 5.354" (136mm)
Width 3.031" (77mm)
Max Depth 1.142" (29mm)
Lid Cutter: 7 x 6" (178 x 152.5mm)

Large Size :

Length 6.102" (155mm)
Width 3.346" (85mm)
Max Depth 1.193" (49mm)
Lid Cutter: 8 x 6.5" (203 x 165mm)



Half Round Pasty



Rectangle/Steak Slice



Cornish Pasty

