

# High-Rim Pie Line

Completely customized production pie systems designed to cut, form, and handle pastry dough.



*"A tradition of quality and excellence"*



- High Speed Production Rates in excess of 150 Pie Shells per Minute.
- All machines are approved for use in food production facilities and conform to USDA and relevant European Union standards.
- PLC-Based control system with line integration and line management features available.
- Customized to match your recipes, your facilities, and your needs.

## High Speed Production Rates

Continuous motion production lines can be made to form as many as 75 pie shells per minute per lane. The Raque Food System's High-Rim Pie Line makes pies quickly and efficiently so that your profit per minute may be maximized.

## Scrapless System

Dough is consistently measured and formed into a pie shell with your pattern and without scrap. There is no material to be trimmed off and no need for additional pieces of equipment to return excess dough. A reliable pie shell is assured by using fresh dough for each shell. The scrapless system produces pies at a higher quality, lower cost, and with less maintenance.

## Quick Change Components

Forming heads and container carriers can be quickly removed and simply replaced. Hand knobs on the forming heads allow personnel to remove and reinstall a head within minutes. No tools are used to release the container carriers, which permit various pastry sizes.

## Cross Grain Sheeting

Consistent dough density and a flaky crust are both assured by rolling the pie dough in two directions. Just as a baker would do when hand making pie shells, the dough is rolled out before being formed into a pie shell.

## U.S.D.A. Approved

All of Raque Food Systems, Inc. machinery has been fabricated to meet or exceed all applicable industry standards. The staff at Raque Food Systems takes great satisfaction in producing high quality machinery. It is important to our personnel that hygiene, safety, and reliability are designed into every component. Hence, U.S.D.A. compliance is built into every High-Rim Pie Line.

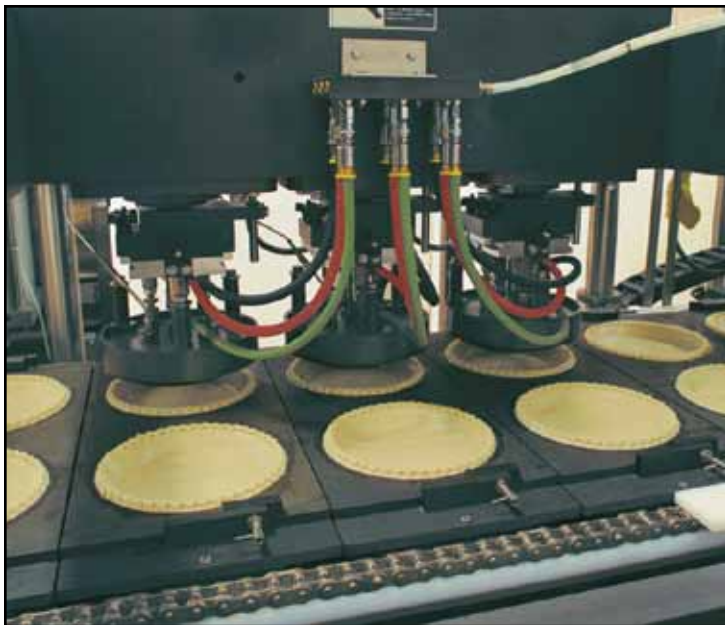
## CE Marking Available

All relevant directives from the European Economic Community are reviewed and complied with. All equipment is designed to match the European harmonized standards. Safety is assured through careful design implementation and thoughtful documentation. The C.E. mark can be applied upon request.



## Custom Designed

Tailored to match your recipes and your needs. All machinery is designed to fit into your facilities and improve upon your current production techniques. The High-Rim Pie Line can be configured to work with oven loading equipment. Supplementary equipment can be integrated into the system to incorporate filling and garnishing the pie shell. Raque Food Systems Personnel will work with you to make the most of the machinery!



## Technical Data

- High Speed Production
- Scrapless System
- Quick Change Components
- Cross Grain Dough Sheeting
- USDA Approved
- CE Marking Available
- Custom Designed

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