



O'MATIC STANDARD

For Moulding up to 1900 Products an hour.

The O'Matic Standard is a free standing unit which will mould and fill up to 1900 tarts or pies an hour. It will produce a wide range of shapes - round, oval, oblong, triangular, octagonal or boat-shaped ... in either tins, foils, hoops or ovenable board.

Available as a 4, 5 or 6 station machine, the O'Matic Standard will mould pies, flans or shortbread and when fitted with a KWF64 Wet filler deposit filling with tireless efficiency and accuracy.

With moulding, crimping, cutting and filling all done on the same machine, wastage of time, effort and materials is reduced to the absolute minimum.

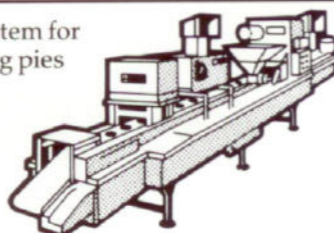
WET FILLER KWF64

This filler attachment for the O'Matic Standard will handle chunky filling up to 3/4 inch (19mm) cubes with a deposit range from spotting to 250cc (approximately 8 oz). Hot or cold fruit or cooked meat pie fillings will be deposited accurately. This unit is also ideal for use with chicken and mushroom pie fillings. The Dee-Valve and piston assemblies can be taken apart for cleaning without the use of tools. The hopper, with a capacity of 41 litres (72 pints) is made of stainless steel; when removed for cleaning the safety switch will make it impossible to start the machine. Three nozzles are supplied with 3mm, 9mm and 22mm (1/8", 3/8" and 7/8") holes. Other sizes are available up to 28mm (1 1/8").



LINAMATIC

A fully automatic in-line system for moulding, filling and lidding pies or other pastry products at the rate of up to 4000 products an hour. Details available on request.



SPECIFICATIONS

	HANDAMATIC	O'MATIC MINOR	O'MATIC STANDARD 6 station	O'MATIC STANDARD 5 station	O'MATIC STANDARD 4 station
Capacity (pieces/h) at 100% operator efficiency	Up to 400	Up to 1200	Up to 1900/1640	Up to 1471/1244	Up to 1000
Drive	Hand Operated	Motorised Single Speed	Motorised Twin Speed		Motorised Variable Speed
Motor	N/A	3/4hp	Single Phase Supply - 1 1/2hp Three Phase Supply - 2hp		1 1/2hp
Electrics 240V/50Hz/1ph 415V/50Hz/3ph	1 Aflc N/A	5.1 Aflc 1.5 Aflc	11.7 Aflc 4.5 Aflc		11.7 Aflc 4.5 Aflc
Die Heating Control	Simmerstat	Simmerstat	Simmerstat		
Weight	64kg	250kg	482kg		
Dimensions (h x w x d)	65 x 38 x 37cm	86 x 46 x 69cm	191 x 81 x 85cm		

Beckett's
New & Rebuilt Bakery Machine Specialists

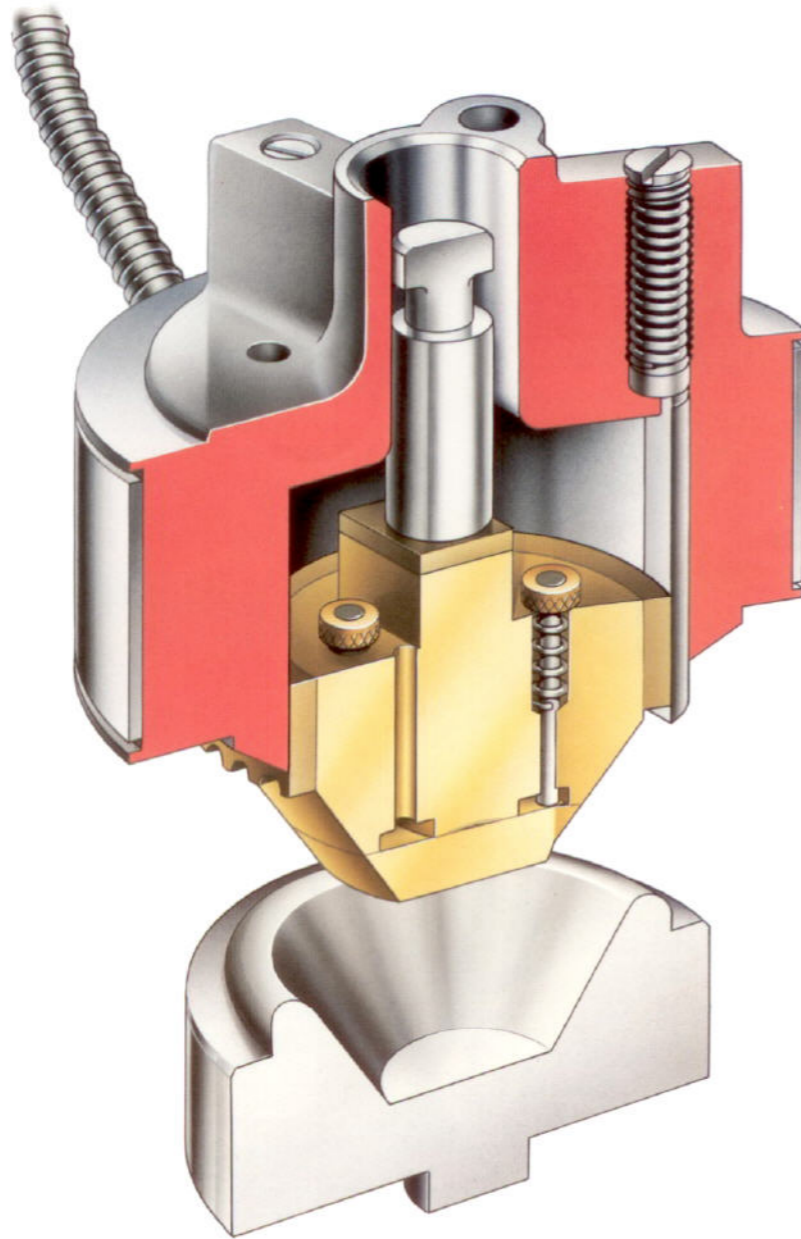
**Crypto
Peerless**

...HANDAMATIC...OMATIC MINOR...OMATIC STANDARD...



A die can squeeze pastry at pressures exceeding ten tons per square inch. Small wonder that some machines produce pies with the texture of cardboard. But not when you mould pastry the Crypto Peerless way. It is the unique double-action of our machines that holds the key to pastries as tender as mother made – at production rates of up to 2000 an hour.

- 1** The plunger at the centre of the die descends to press out the pastry case to a perfectly consistent thickness, stroke after stroke.
- 2** As the additional pastry spills over the containers the outer housing is forced down to trim off the excess. At the same time the plunger retracts and an air flap on its leading face opens slightly, breaking the vacuum. As the outer housing moves clear, push off pins hold the container firmly in the platform.



MOULDING DIES

A perfect pie demands a perfect die. All of our dies are precision engineered in our own factory using the very latest in computer controlled machine tools. You can select from our sensible range of standard die shapes that match the most popular foils from the leading manufacturers.

Alternatively we can make a die set tailor-made to your individual requirements. One that will match any foil, tin or hoop you choose, to give the precise pastry thickness you require and incorporating your own decorative crimp style (or shape).

To prevent pastry sticking, all of our blocking dies incorporate electric heaters, controlled by a simmerstat built into the moulding machine.

The same high standard in manufacture is used to make the lidding dies. These seal a preformed top sheet of short or puff pastry on to a pre-filled base imparting at the same time a decorative crimp of your choice and cutting off any surplus pastry.

Platforms to suit the machine and the blocking die or lidding are also supplied. Hoops are held in position by special platforms and steady equipment.

Model	Cut-Off Diameters		Maximum Height
	Minimum	Maximum	
Handamatic	42/49mm ◊	200mm	50mm †
O'Matic Minor	42/49mm ◊	102mm	44mm
O'Matic Std 6 Station	51mm	160mm	70mm *
O'Matic Std 5 Station	51mm	180mm	70mm †
O'Matic Std 4 Station	51mm	229mm	70mm ‡

*With products over 150mm maximum depth is 38mm
†With products over 165mm maximum depth is 25mm
‡With products over 177mm maximum depth is 19mm
◊ With tins – 42mm, with foils – 49mm



HANDAMATIC

For Moulding up to 400 Products an hour.

An ideal introduction to the profitable business of piemaking. A cost effective hand operated machine that will efficiently produce a tart, flan, shortbread or pie base in one simple action. An easy-to-use machine with an efficient geared crank action that takes the effort out of piemaking. Such an efficient action that this compact machine can produce products up to 10" (225mm) diameter – with an output of up to 400 an hour. Change over dies in a matter of seconds to complete pies with a simple lidding operation that cuts off and forms the crimp in just two revolutions of the handle. Built to last a lifetime with a cast-iron body and steel gears and shafts.



O'MATIC MINOR

For Moulding up to 1200 Products an hour.

Specially designed for confectionery and small pie production this compact motorised bench model produces a variety of pastry products – quickly, efficiently and economically.

With the O'Matic Minor's automatic 5 station rotating table, pie or tart making becomes a continuous operation. After it has passed under the moulding die, the moulded product can be removed from its station, and replaced by a new tin or foil containing fresh paste, while at the same time the next product is being moulded.

Changing the moulding die for lidding die makes it possible to seal and crimp pastry lids on to moulded and filled bases in the same rapid and efficient manner.

Its streamlined appearance will be a credit to your establishment and cleaning time is reduced to seconds. A stand is available as an optional extra to safely support the machine at a convenient working height.



JAM FILLING ATTACHMENT

To increase its flexibility the O'Matic Minor can be supplied with an integral Jam Filling Attachment which automatically dispenses a predetermined amount of jam or soft fruit filling into the pastry case. With a hopper capacity of 6.8 litres the filler can be adjusted to accurately deposit any amount of filling from 0.59cc.

