

Junior Pie Machine

Our Junior Model in-line pie machine is the smart solution for bakeries looking to increase efficiency, consistency, and profitability without sacrificing quality. By automating your pie production with Junior, you can significantly reduce labour demands while maintaining precise portion control and uniform presentation across every product.

Junior delivers consistent results, batch after batch, ensuring your pies look and perform the same every time. Designed with flexibility in mind, Junior easily accommodates gourmet garnishing and specialty additions, allowing you to scale production to match demand without increasing staff numbers or expanding your production space. The result? Premium, gourmet pies that retain a handcrafted appearance and the trusted taste your customers love.

Why Choose Junior?

- Reliable, consistent operation
- No leave, sick days, or downtime
- Reduced labour and overhead costs
- No superannuation or employment obligations
- Consistent quality and portion accuracy
- Less production stress, greater profitability



EMPLOY JUNIOR TODAY AND WORK SMARTER NOT HARDER!

- Shapes - round, oval, square, oblong, rectangular & custom
- Sizes - cocktail, party, school, lunch & family & custom - 50g to 1kg
- Average output of 3300 x 200g units / 5000 x 60g unit per hour*
- Automatic pie pallet loader – holds up to 14 pie pallets no supervision
- 10" Touch Screen Operation - simple to use with light tower
- Remote Management Device allows support and upgrades remotely
- Deposits chunky or mince fill - dome top gourmet pies
- Utilises all Simple Simon machine compatible pie pallets
- Quick module (pie type) change over to reduce down time
- Fully mobile with locking castors for easy manoeuvrability
- Built to suit your factory layout – right or left hand drive
- Depositing components are dishwasher safe for easy cleaning
- 1 to 2 operators - match your work force to your workload
- Liquid Filling attachment available for Quiche
- Option to add automatic laser driven pastry rollers
- Built to AS 4024.1 International Safety Standards
- 110Volt or 240Volt 10amp
- 12 months standard parts warranty
- Dimensions – 4M L chassis (5.5M in operation with take-off frame) x working height 850mm x 800mm W

**Machines are variable speed and outputs may change due to variables such as staff/layout/ingredients etc - please discuss this with us. Product specifications may be subject to change without prior notice
Depositor is gravity fed/piston driven & works well with a warm to hot fill that flows (mince or chunky filling suitable)*



Lindsay PieMaking Equipment Pty Ltd

www.simplesimon.com.au

Ph: (+61) 02 4735 1306 E: info@simplesimon.com.au

A: 5/129 Russell St, Emu Plains NSW 2750 Australia

