



### Model # 2CO72 42 5P

- Double Corn Tortilla baking oven
- Baking chamber: 72" long
- Production capacity: corn 300-550 dozen per hour
- Sheeter head: 5 ½ x 15 rollers
- Baking bands: 3 ea. Slat type

## Features (mechanical)

- Pre-mix combustion system
- Ribbon type burners
- Electronic variable speed control
- High temperature graphite main shaft bearings
- Spring tensioned baking bands
- 2 x 15 ½ curved slat baking bands
- Oversized oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent single lever gas adjustment

### Features (sheeter)

- Corrosion resistant heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames
- Spring loaded rocker arm cutting mold supports

# Features (safety)

- Gas flame supervision
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlocks on sheeter hopper (prevents sheeter from operating with hopper removed)
- Magnetic interlock on table panel (prevents access to motor compartment while machine is running)
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping
- Emergency stop button at front of oven

## Features (others)

- Stainless steel double insulated hinged oven door panels
- Stainless steel trim
- Double hinged hood for easy application of Teflon spray
- Easy to understand control panel
- ETL listed to NSF/ANSI Standard 4
- Made in USA

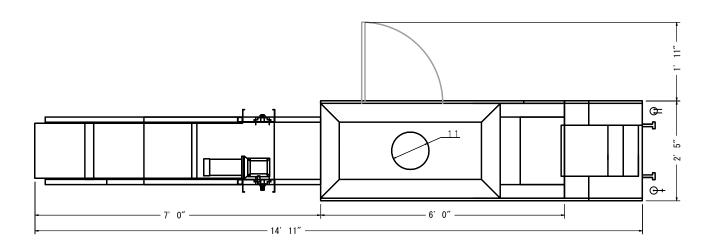
# Options

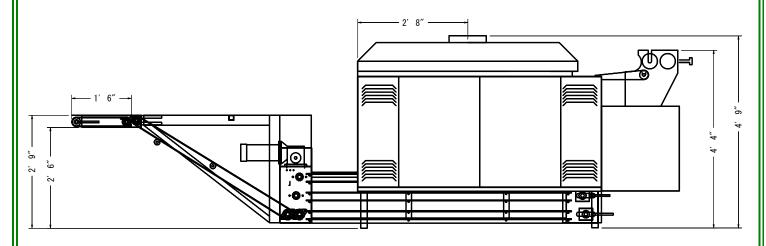
- Two on board cooling belts with exit belt
- 4 Tier Cooling Conveyor beneath oven for space savings
- Two Band front Roller to accommodate large cutting molds (up to 7 1/4)

#### Specs

- 230 V single phase10 amp (may increase based on options)
- Natural gas (available in propane gas)







MODEL No.	PRODUCTION RATES (doz/hr)	BAKING CHAMBER	OAL	EXHAUST SIZE "C"	BTU/HR	EXHAUST CFM	ELECTRICAL REQUIREMENTS
2CO72 42 5 P w/ CONVEYOR	300-500	72"	14' – 11"	11"	400,000 @ 8" WC	220	230 V 12.6 Amp Single Phase, Hard Wire