



DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT



Model # 2CO54 42 4P

- Double Corn Tortilla baking oven
- Baking chamber: 54" long
- Production capacity: corn 200-350 dozen per hour
- Sheeter head: 4 ½ x 15 rollers
- Baking bands: 3 ea. Slat type

Features (mechanical)

- Pre-mix combustion system
- Ribbon type burner
- 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 ¼)

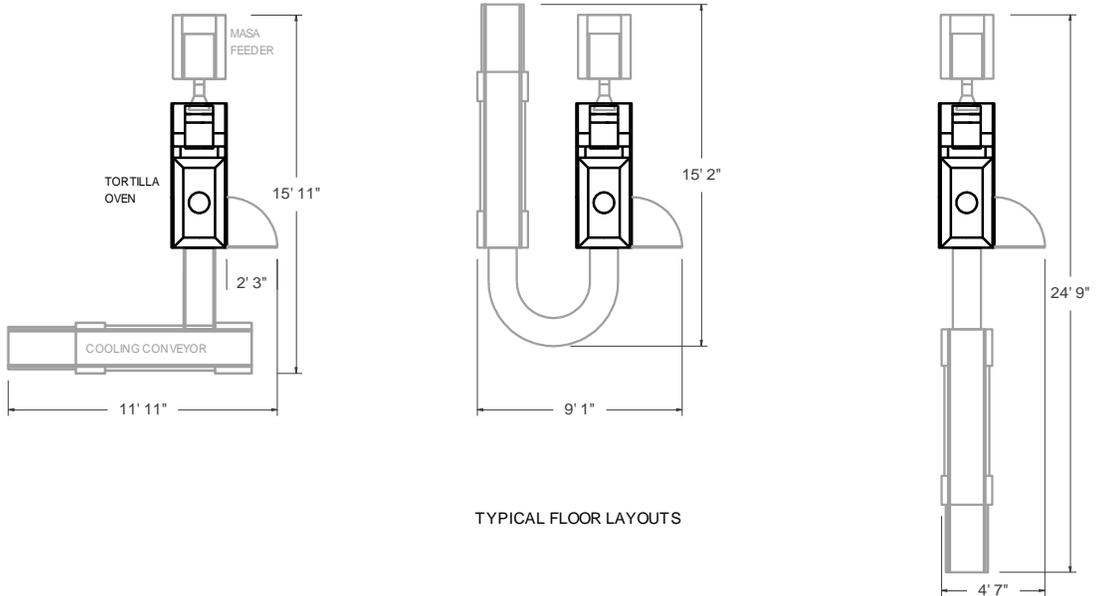
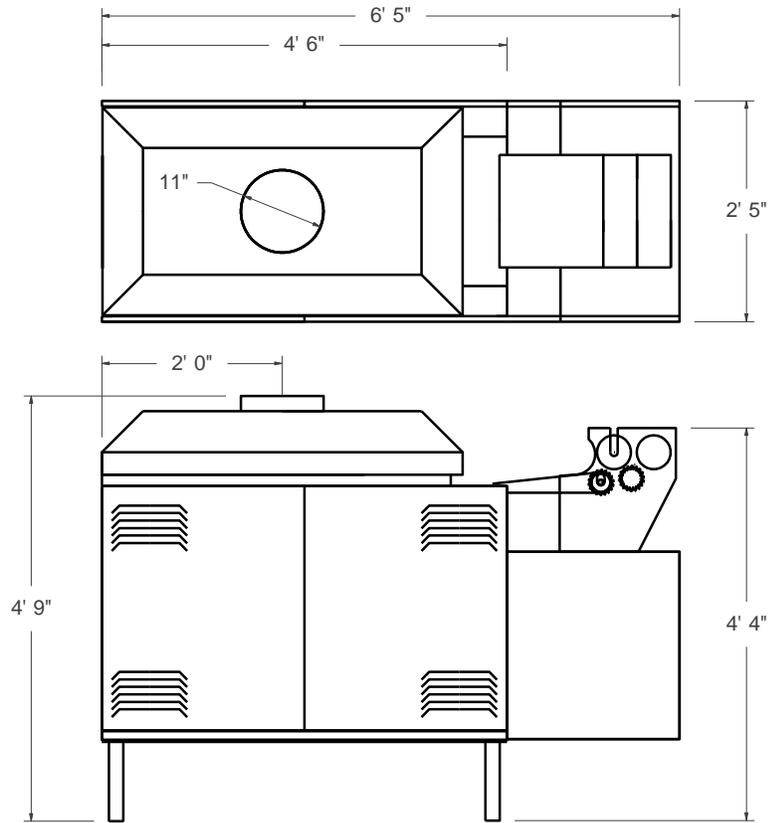
Specs

- 230 V single phase 8 amp (may increase based on options)
- 300,000 btu/hr natural gas (available in propane gas)

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TYPICAL FLOOR LAYOUTS

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