



DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT



#### **Corn, Two Row Tortilla Ovens**

- Sheeter head: 8 ½ x 18 rollers
- Baking bands: 3 ea. Slat type
- Pre-mix combustion system

#### **Features (mechanical)**

- Ribbon type burners
- Electronic variable speed control
- High temperature main shaft bearings
- Bearing chamber protected with high temperature insulation
- Spring tensioned baking bands
- 1 ½ x 18 curved slat top and bottom belts
- 1 ½ x 18 flat slat middle belt
- 2062 oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent manually adjusted burner mixer
- Variable blower speed for quite operation

#### **Features (sheeter)**

- Corrosion resistant 1 15/16 heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames
- Spring loaded rocker arm cutting mold supports
- Tachometer
- Electronic variable speed control
- Quick lift discharge (prevents overheating of wire mesh)

#### **Features (safety)**

- Gas flame supervision
- Electronic Ignition
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping

#### **Features (others)**

- Overhead easy to operate control panel
- Digital temperature control
- Stainless steel double insulated hinged oven door panels
- Double wall air insulated hood
- Stainless steel trim
- Double hinged hood for easy application of Teflon spray
- NSF/ETL listed
- Made in USA

#### **Options**

- CB 5 balance weave baking bands
- Infrared burner over top belt for chip production
- 4 Tier Cooling Conveyor beneath oven for space savings
- Rubber exit belt conveyor
- Split discharge for right angle conveyor
- Pneumatic cutting mold supports
- Wireless rear roller
- Atmospheric type burners
- 440 V 3 phase

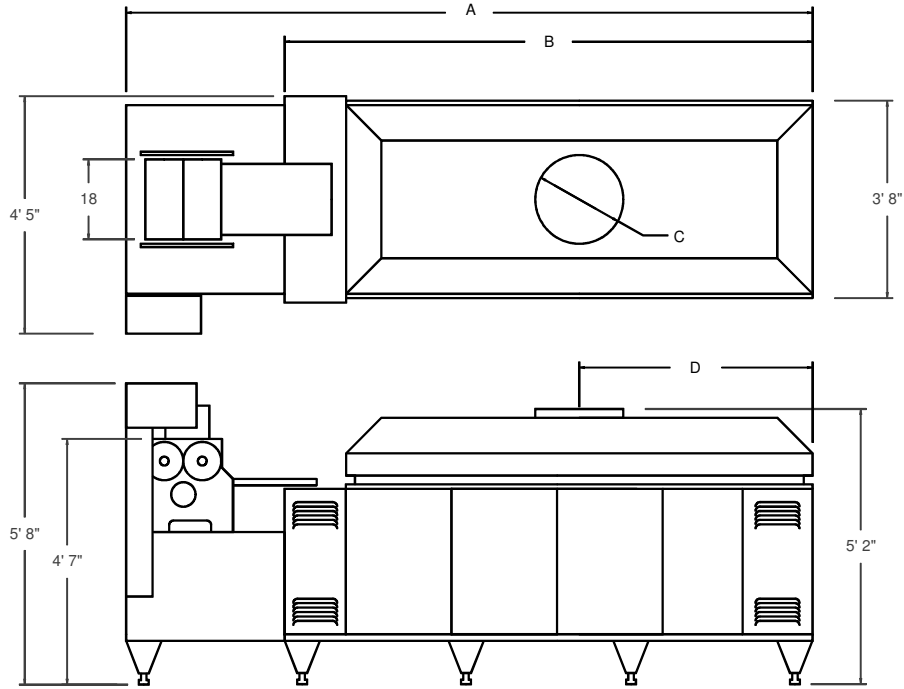
#### **Specs**

- 230 V 3 phase
- Natural gas (available in propane gas)

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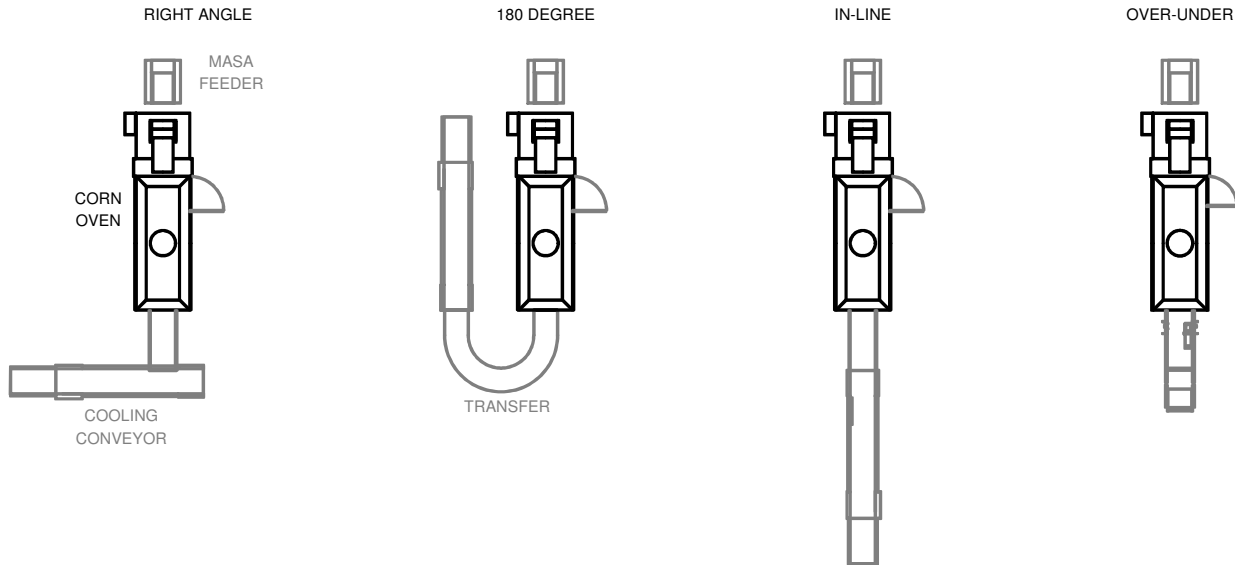


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MODEL No.	PRODUCTION RATES (doz/hr)	BAKING CHAMBER "A"	OAL "B"	EXHAUST SIZE "C"	"D"	BTU/HR	EXHAUST CFM	ELECTRICAL REQUIREMENTS
2CO7 62 8P	300-600	7' - 0"	11'-4"	17"	35"	700,000	400	230V 3Ø 13 amps
2CO10 62 8P	500-900	10' - 0"	14'-4"	20"	53"	900,000	500	230V 3Ø 19 amps
2CO12 62 8P	800-1100	12' - 0"	16'-4"	22"	65"	1,050,000	600	230V 3Ø 19 amps
2CO14 62 8P	1000-1300	14' - 0"	18'-4"	24"	77"	1,200,000	750	230V 3Ø 19 amps

TYPICAL FLOOR LAYOUTS



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