



Safety Doors with external cooler chute handles for product jam clean-out



Lawrence Positive Positioning Cooling Conveyor

- Patent pending positive positioning turnarounds preserves orientation without increasing maintenance.
- All sanitary wash down frame design eliminates standing water or debris collection
- Double end drive with poly chain belt drive for low maintenance and quiet operation
- Patent pending quick clear turnaround chutes

Lawrence All Servo Indexing Counter Stacker

- Precision spun stainless steel rings reduces the risk of tortillas folding into the catch cups while improving uniform stacks
- Ultra light high-speed digital interrupt gates eliminate inconsistency and high maintenance of pneumatic cylinders
- Patented oscillating stack cylinders assure uniform stack quality



High-Speed, All Servo Indexing Counter Stacker



Reject Takeaway conveyor

OP/AL Option

Lawrence Accuview Tortilla Vision Inspection System

Sorts and rejects for the following criteria:

- Diameters
- Ovals
- Flat edges
- Holes

System includes:

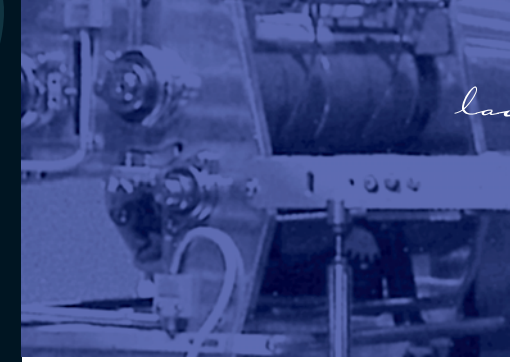
- Lawrence original "Shim program" collects statistical data by position under the press. This advises operator on best shim required by position to manage uniform diameters.
- LED light source
- Easy-clean all plastic belting
- 15" Touch Screen confirm
- All Stainless Steel design
- Counter weighted doors for easy cleaning inspection
- Flighted rejection conveyor discharges scrap to bin

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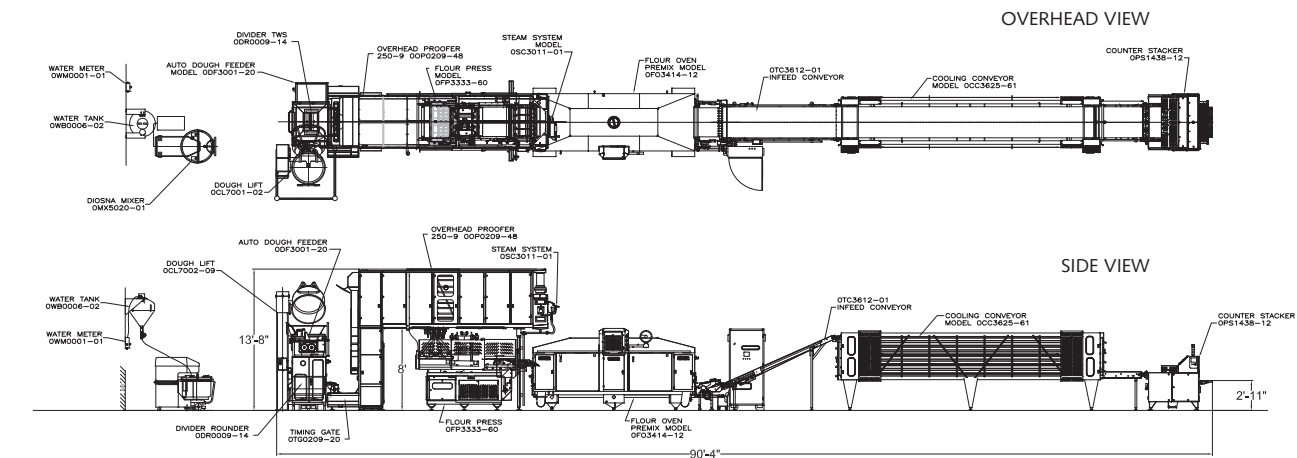
THE LEGEND DOUBLE DROP & LEGEND 33 OP/AL SYSTEMS with the new generation vacuum head



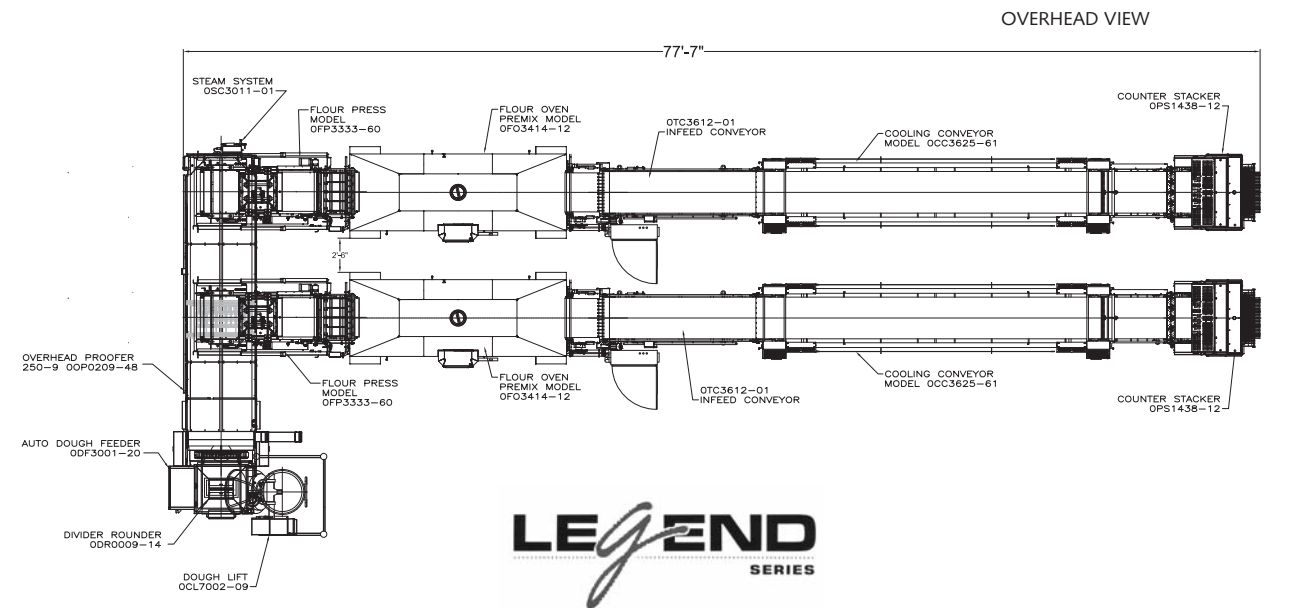
lawrence equipment's full line solution



The Legend 33 OP/AL System



The Legend 33 Double Drop OP/AL System





The Legend 33 OP/AL Full Line System

Complete Legend 33 OP/AL System

Application

For the automation of proofing and loading in the production of pressed flour tortillas, wraps, and other flat breads. The OP/AL is composed of an Overhead Proofer (OP).

The Double Drop OP/AL is enhanced by the use of a second press in an adjacent configuration.

Capacity

	Diameter	Single Drop OP/AL	Double Drop OP/AL
16 Ball	Up to 6"	1,600 dz/hr	N/A
9 Ball	Up to 8.5"	900 dz/hr	1,800 dz/hr
4 Ball	Up to 13"	400 dz/hr	800 dz/hr

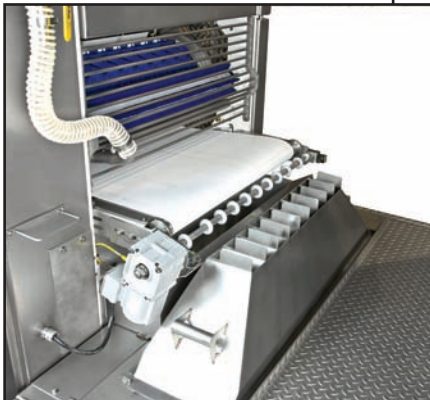
Construction

- OP: All Stainless steel mainframe, exterior doors and shafts.



Viewing Doors to view Divider mechanical components

Werner and Pfleiderer TWWS with Lawrence Automatic Dough Feeder, Automatic Oiling System and Air Dryer



Air blower on Divider exit



Press guard for operator protection
See through windows for viewing and electrical component fault lights

Standard Features

- Precision timing gate interfaces divider and OP to assure consistent loading
- All continuously guided roller chains
- Available with automatic steam/dryer and humidity control
- Concealed utility ducts for air, electrical and water service
- Interface hardware for AL

Options

- Clean-in-place system
- Vault style insulated and hinged proofer door and double wall insulated top
- C.E. approved
- Watertight electrical enclosures

One Touch Control

- Divider timing
- Proofer cycle rate
- Proofer humidity set point
- Proofer heat set point
- Clean-in-place system
- Auto loader program
- All zones of press temperature control
- Press pressing time
- Press belt delay time
- Oven dwell time
- Cooler infeed belt speed (if separated)
- Main cooler conveyor speed
- Counter Stacker row counts – optional
- Stack transfer – optional
- Bagger – optional

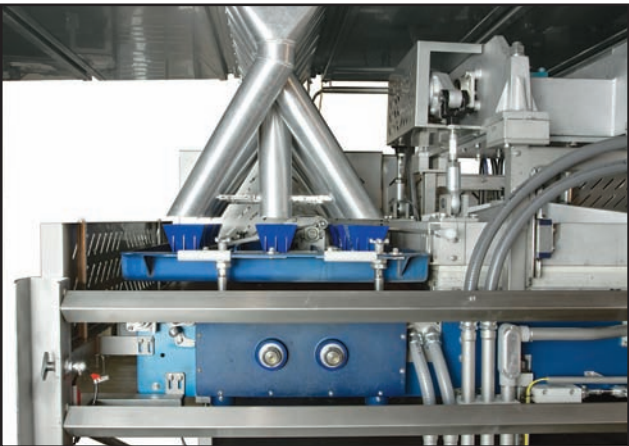


10" Touch Screen

LEGEND 33 VACUUM HEAD PRESS

Standard Features

- 33" x 33" long platen is hydraulically actuated
- Accurate, electronic, direct drive belt-indexing system. System features repeatable digital speed control to allow easy timing with OP/AL system.
- Magnetically Encoded Belt with connecting pin facilitates belt removal and replacement
- Main Conveyor Design and Air Assist prevents cripplles at discharge roller
- Patented heated discharge vacuum press head technology



16-Ball Positive Position Loader Program

Touch Screen Control

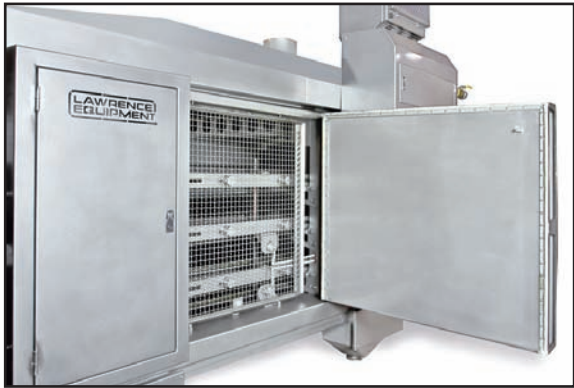
- Multi-zone temperature control system assures superior platen temperature control
- Touch Screen interface displays all error messages and prompts operation data input
- Temperature controls include faulty heater message via PLC
- 10" Touch Screen



Legend 33 Flour Tortilla Premix Oven with self contained combustion

Legend Micro Blower Premix Oven

- Independent premix blowers with infrared eye surface temperature thermostatic control per tier for optimal bake
- All stainless steel main frame, double insulated doors and hood
- Free standing UL approved control panel with interface to One Touch Control System
- Electronic ignition
- Unique retractable plastic belt discharge eliminates waste from entering cooling as well as down stream packaging
- Interior stainless steel mesh doors provide enhanced operator safety and good visibility
- Air chute on 1st turn for smooth product transfer



Mesh Oven inner doors for easy viewing of product without door