

calidad



Positive Positioning Cooling Conveyor - Patent Pending.

### 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



### Lawrence All Inverter Indexing Counter Stacker

- Patent pending airlift reduces the risk of tortillas folding into the catch cups
- Ultra light high-speed digital interrupt gates eliminate inconsistency and high maintenance of pneumatic cylinders
- Patented oscillating stack cylinders assure concentricity

High-Speed, All-Inverter, Indexed Counter Stacker.



Accuview Inspection & Rejection System.

### Lawrence Accuview Tortilla Vision Inspection System

Sorts and rejects for the following criteria:

- Diameters
- Flat edges
- Holes
- Overlaps
- Toast points (baked marks)
- Sorts up to 8 lanes and 200 tortillas/minute per lane

System includes:

- Touch screen operator interface
- Rugged industrial PC
- Quartz light source
- Color camera with high definition and air purge to prevent lens contamination
- Pneumatic reject bar
- Easy cleaning conveyor with automatic belt tracking



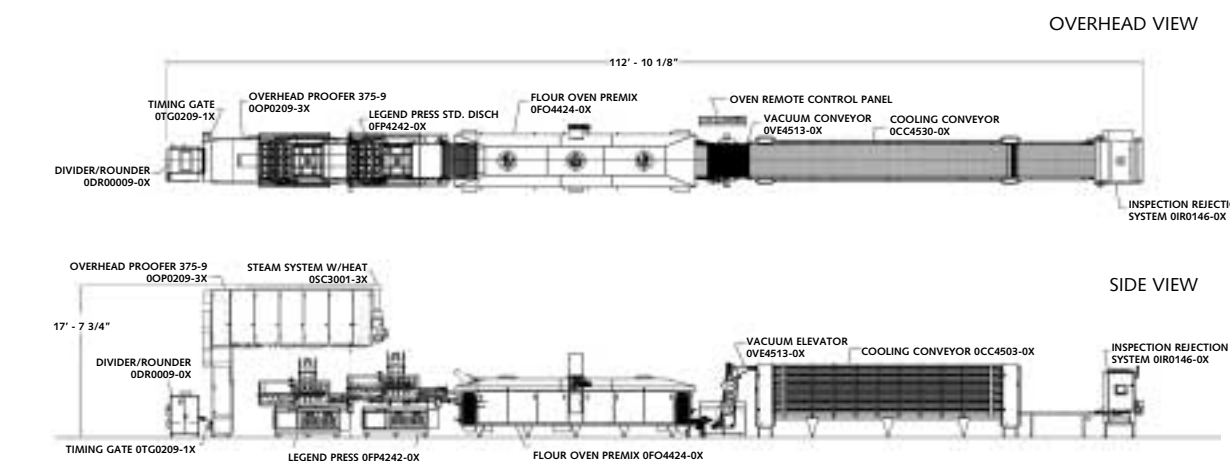
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the next generation  
THE LEGEND TWIN IN-LINE & LEGEND 42 OP/AL SYSTEMS

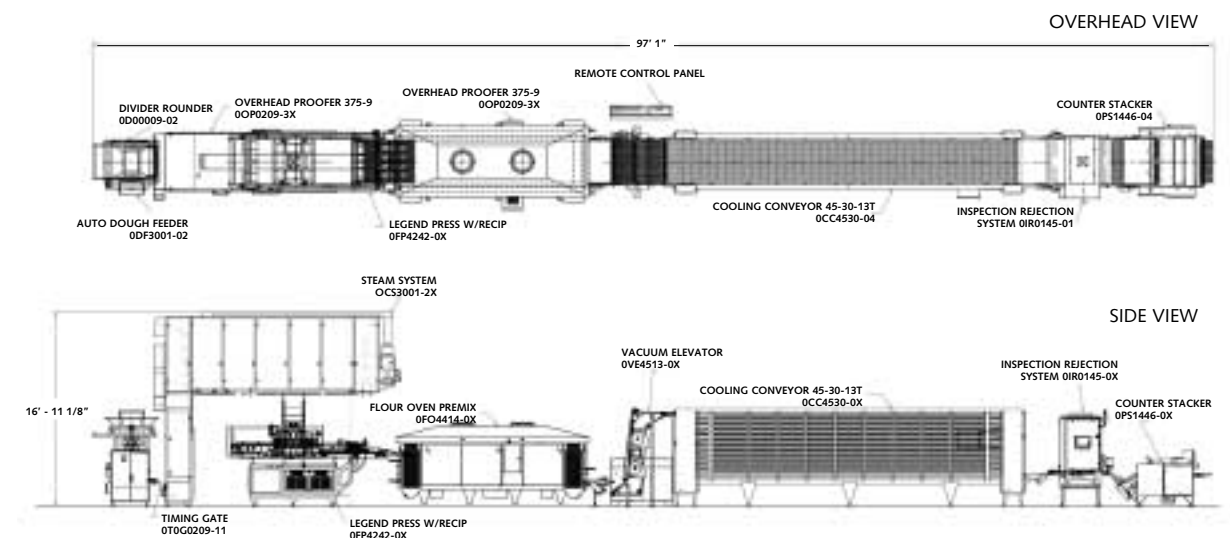
lawrence equipment's full line solution



## The Legend Twin In-Line OP/AL System Configuration



## The Legend 42 OP/AL System Configuration







Complete Legend 42 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) and patented Automatic Loader (AL) plus one press.

The Twin In-line OP/AL is enhanced by the use of a second press in a tandem configuration.

## Capacity

- Single Legend 42 with One Touch Control
- 25 Ball to 6" up to 2250 dz/hr
  - 16 Ball to 8 1/2 " up to 1600 dz/hr
  - 9 Ball to 12" up to 900 dz/hr

- Twin In-line Legend 42 with One Touch Control
- 25 Ball to 6" up to 4500 dz/hr
  - 16 Ball to 8 1/2 " up to 2880 dz/hr
  - 9 Ball to 12" up to 1620 dz/hr

## Construction

- OP: All stainless steel mainframe, hydraulic tank, exterior doors and shafts. Stainless steel sprockets, chains and miscellaneous hardware.

## The Legend Twin In-Line & Legend 42 OP/AL Systems



Legend 42 Tortilla Press with 16 Ball Positive Position Prepressing Program.

## 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

- One Touch technology
- Clean-in-place system
- Vault style insulated and hinged proofer door and double wall insulated top
- Touch screen control panel
- C.E. approved
- Watertight electrical enclosures

## One Touch Control

The One Touch Control allows the operator to recall a recipe saved for all the following parameters:

- Divider timing
- All zones of press temperature control
- Press pressing time
- Press belt delay time
- Oven dwell time
- Oven belt temperatures
- Cooler infeed belt speed (if separate)
- Main cooling conveyor speed



## LEGEND 42 PRESS

### Standard Features

- 42" wide x 42" 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
- Auto Tracking system eliminates need for repeated adjustment of Teflon belt
- Main Conveyor Design and Air Assist prevents cripples at discharge roller
- Patented continuous platen cover reel system allows the operator to index a new platen cover into position within (2) minutes
- Patented "belt saver"

### 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



16-Ball Positive Position Loader Program.

Legend 42 Flour Tortilla Oven with 3-Tier, Micro-blower, Pre-mixed Combustion System.



## Construction

- 1-1/4" shimming platen with dual 3" platens
- 12 heaters top and bottom (24 total)
- 8" top and bottom frame

## Legend 42 Options

- Patent pending third station heated platen for superior transfer
- Servo actuated positive position prepress



One Touch Control Panel.

- Cooler discharge belt speed (if separate)
- Proofer cycle rate
- Auto loader program
- Proofer humidity set point
- Proofer heat set point
- Clean-in-place system
- Light curtain safety system – optional
- Counter stacker row counts – optional
- Stack transfer – optional
- Bagger – optional

## 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
- Patent pending double magnet driven turnarounds preserve orientation as well as extend mesh life
- Unique retractable mesh discharge eliminates waste from entering cooling as well as down stream packaging



Free Standing Control Panel.



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