

calidad



Positive Positioning Cooling Conveyor - Patent Pending.

Lawrence Positive Positioning Cooling Conveyor

- Patent pending positive positioning turnarounds preserve 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



Mega 6 row all inverter Counter Stacker with patented oscillation.

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 eliminates inconsistency and high maintenance of pneumatic cylinders
- Patented oscillating stack cylinders assure concentricity

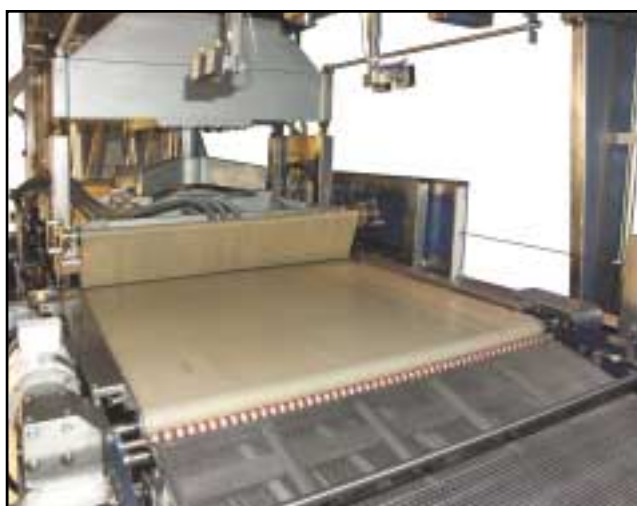
Lawrence Accuview Tortilla Vision Inspection System

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
- High efficiency light source
- Color camera with high definition and air purge to prevent lens contamination
- Pneumatic reject bar
- Easy cleaning plastic conveyor belting
- Remote viewing panel - Optional



Overhead mounted Mega Press Vision System for automatic size correction when purchased with integral motorized corner stops.



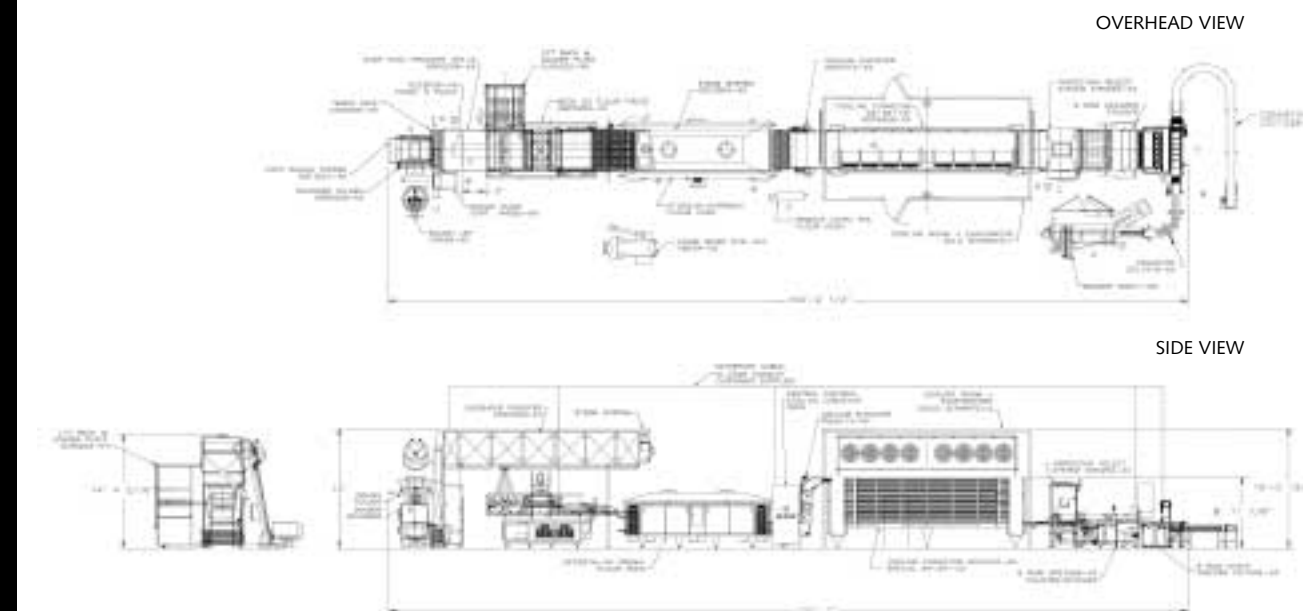
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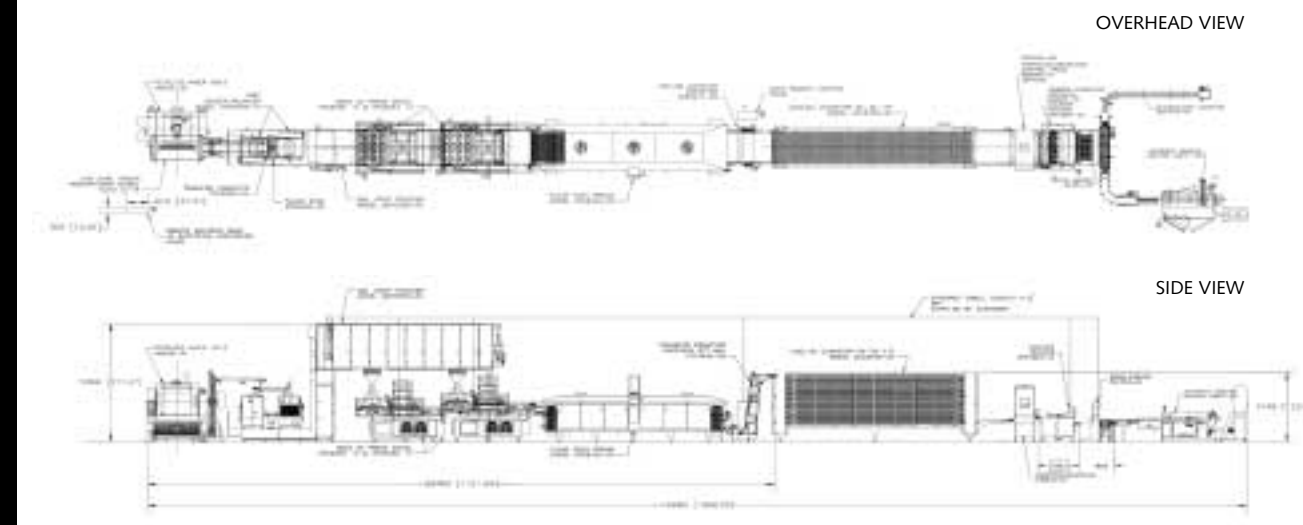
Lawrence equipment's full line solution



The Mega Twin In-Line OP/AL System Configuration



The Mega 52 OP/AL System Configuration



the next generation
THE MEGA TWIN IN-LINE &
MEGA 52 OP/AL SYSTEMS



The Mega Twin In-Line & Mega 52 OP/AL Systems

Complete Mega 52 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 and second automatic loader (AL) in a tandem configuration.

Capacity

Single Mega 52 with One Touch Control

- 25 Ball to 6" up to 2250 dz/hr
- 16 Ball to 8.5" up to 1600 dz/hr
- 9 Ball to 14" up to 900 dz/hr

Twin In-line Mega 52 with One Touch Control

- 36 Ball to 6.5" up to 3250 dz/hr
- 25 Ball to 8.4" up to 4500 dz/hr
- 16 Ball to 10.5" up to 2880 dz/hr
- 9 Ball to 14" up to 1620 dz/hr

Construction

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



Servo Pneumatic Positive Position Loader Plate

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
- Patent Pending third station heated discharge platen for superior roundness and under press smooth transfer

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 - optional
- Watertight electrical enclosures

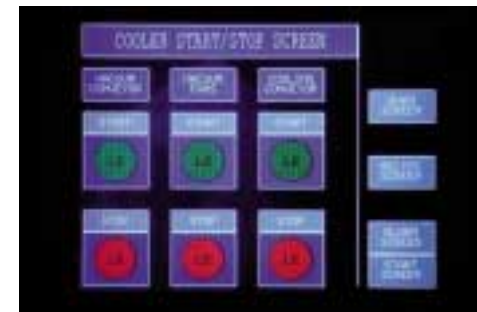
One Touch Control

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*
- Cooler discharge belt speed (if separate)*
- Proofer cycle rate



Mega 52 Press with Servo Pneumatic 9 ball loader program for tortillas and wraps up to 15" in diameter.



Mega premix PLC controlled Oven Control Panel with independent surface temperature controllers for consistent results.

- 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

* Also available on Oven Control Panel

MEGA 52 PRESS

Standard Features

- 52" wide x 52" long platen is hydraulically actuated
- Accurate, electronic, dual direct drive, dual drive Teflon belt rollers (both rollers are driven), 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 (1) minute
- Patented "belt saver"
- Camera system for Press provides automatic diameter control - optional

Touch Screen Control

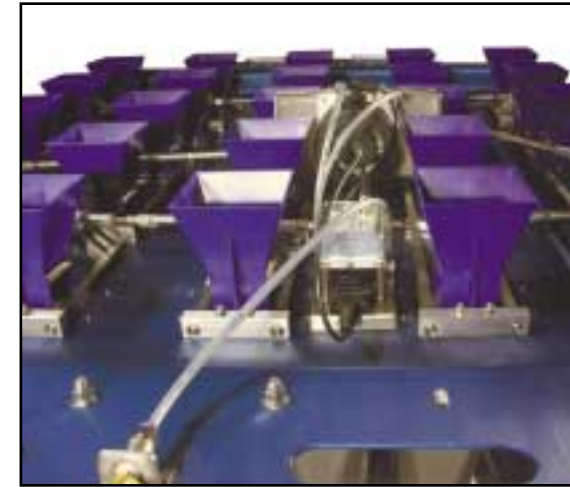
- Multi-zone temperature control system assures superior platen temperature control
- Touch Screen interface displays all error messages and prompts operation data input

Mega 52 Flour Tortilla Oven with 3-Tier, Micro-blower, Pre-mixed Combustion System.



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 color Touchscreen and One Touch interface
- Electronic ignition
- Patent pending double magnet driven turnarounds preserve orientation as well as extend mesh life
- Unique retractive mesh discharge eliminates waste from entering cooling as well as down stream packaging



Advanced Servo Pneumatic prepressing platen for 25 balls per cycle in diameters up to 8.5"

Construction

- 1-1/4" shimming platen with dual 3" platens
- 18 heaters top and bottom (36 total)
- All high strength cast steel structural press components.
- Heated discharge
- All cast A frame, top and bottom H frames

Mega 52 Options

- Servo actuated positive position prepress



Oven, Vacuum and Cooling Conveyor PLC control panel.

Mega Oven, Vacuum Conveyor and Cooling Conveyor. PLC panel facilitates fine adjustment utilizing local access with communication to One Touch Program

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