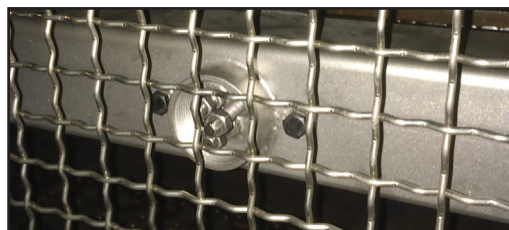


calidad



Patent pending side to side oven "V" burner adjustment



Double wall insulation with air gap keeps exterior stainless comfortable while mesh grid ensures operator safety



Lawrence 6-row Counter Stacker indexing into single file orientation ready for either manual bagging or automatic packaging machine interface



First in industry oscillating stack inserts assure uniform concentric finished stacks

Corn Oven

- Side to side adjustable "V" burner configurations
- Dual flow double wall hood with draft induction
- Hinged insulated inner and outer doors welded with one inch gap for optimal thermal control
- All drive chains and bearings located outside firebox
- Number 80 drive chain
- All externally mounted grease fittings for ease of maintenance
- Onboard main electrical disconnect
- Self-diagnostic electrical system
- A/C inverter drive system (independent direct drive optional)

Corn Oven Baking Bands

- Slatted belts available in a variety of configurations
- Metallurgically compatible cold roll steel adjustable support rails
- Hardened sprockets
- Magnetically driven CB3/CB5 or Balance Weave
- Available with continuously guided CB5 or balance weave and magnetic drive
- Exclusive Lawrence heavy duty centered roller chain

Combustion

- Programmable modulating temperature controls
- High efficiency premix combustion system
- Independent air/gas mixers
- Zero control governor
- Electronic ignition
- Variable volume blower air supply
- U/L approved flame safety panel

Lawrence Corn 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
- Optional: with stack indexing to single file discharge



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THE MEGA SERIES CORN TORTILLA SYSTEM

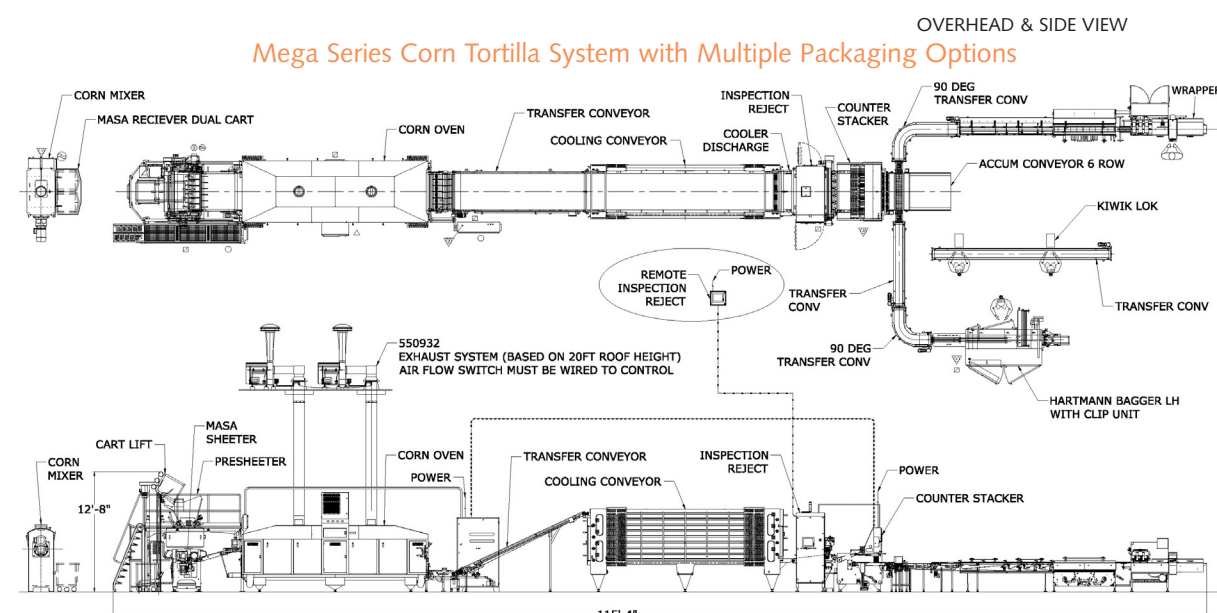


lawrence equipment's full line solution

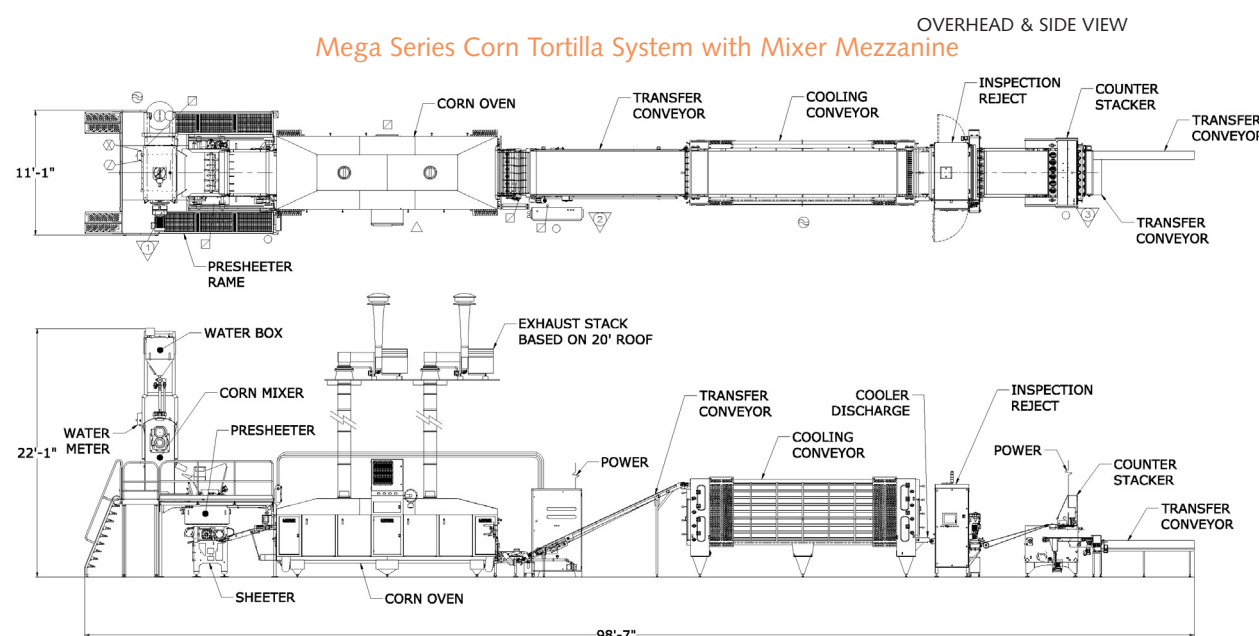


The Mega Series Corn Tortilla System

Mega Series Corn Tortilla System with Multiple Packaging Options



Mega Series Corn Tortilla System with Mixer Mezzanine



The Mega Series Corn Tortilla System



The Mega Series Corn Tortilla System

Application

The Mega Series Sheeter/Oven combination consists of a 14 inch diameter masa sheeter and a three pass baking/toasting oven. Used for high speed, precision sheeting and baking of masa for corn and corn flour based tortilla products, including table tortillas, tortilla chips, tostadas, and taco shells.

Capacity

4 to 6 rows of tortillas up to 6,000 dozen-table corn tortillas per hour

Sheeter Construction

- Available with 14 inch diameter sheeter rollers
- All stainless steel and UHMW food contact surfaces
- Precision ground stainless steel frames
- Available with dual drive and with or without Teflonized rear roller

Corn Oven Construction

- Heavy duty stainless steel mainframe and exterior
- Stainless steel burner manifold and burners
- Side to side adjustable burners

CRITICAL CONTROL POINT MONITORS

Sheeter Head

- Single dial indicator for product thickness
- Digital readout for programmable rate of production
- Pneumatic pressure indicators for air bar, cutter tension and wire tension
- Open product zone under cutter assures excess dough and water drop into removable tote

Corn Oven

- Digital temperature readout
- Gas pressure indicators for each heat zone as well as incoming line
- Dwell time indicator

Pre-Sheete/Lift/Access Platform

- Spring loaded moveable on task for easy cleaning hopper pivots for ease of access
- Platform mezzanine with stairs
- Available with mixer feed directly to Presheete
- Stainless steel 14 inch diameter blasted textured primary rollers
- Integrated Masa Cart Elevator to Pre-Sheete with interlocking safety enclosure
- PLC managed feed back loop for optimal control of masa feed to sheeter
- Heavy duty stainless oscillating paddles programmable to compensate for various masas and to assure consistent feed to the primary rollers



Easy drop down mesh transfer conveyor assures rapid cutter changes in time



Recipe driven HMI/PLC system control

STANDARD FEATURES

Sheeter Head

- Self centering bearings
- Side-to-side calibration compensator
- Micro tune weight adjustment
- Single handle calibration
- Dial indicator handle to ensure thickness repeatability
- Flexible air fingers with independent valves for precision adjustment
- Sure fit hopper saddles for leak free operation with manual tension system
- Hopper design toggle clamp lock downs to eliminate leakage drive

Drive

- A/C inverter drive system with direct drive motors

Cutter Support

- Triple cutter support arms
- 3 independent air tensioned arms for precise cutting pressure
- Independent air regulators for each cutter support and air bar
- A/C drive cutter motor adjustable speed

Mesh Discharge Oven Mounted

- Magnetically driven mesh discharge
- Live roller style nose bar
- Easily accessible safety switches
- Drop away conveyor for easy sheeter cleaning