

# Superior

FOOD MACHINERY, INC.

DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT



- **Model # 2CFO54 42 4P w/ Conveyor**
- Double Corn Tortilla w/ on board Flour Press baking oven
- Baking chamber: 54" long
- Production capacity: Corn 200-350 dozen per hour  
Flour 90 dozen per hour
- Sheeter head: 4 ½ x 15 rollers
- Tortilla Press: 12 x 13 ½ platens
- Baking bands: 3 ea. Slat type

#### Features (mechanical)

- Pre-mix combustion system
- Ribbon type burners
- Electronic variable speed control
- High temperature graphite main shaft bearings
- Spring tensioned baking bands
- 2 x 15 ½ curved baking bands
- Oversized oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent single lever gas adjustment

#### Features (press)

- Teflon coated press plates
- Dual digital temp controls
- High efficiency cartridge heaters
- Single knob press thickness control

#### Features (sheeter)

- Corrosion resistant heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames

- Spring loaded rocker arm cutting mold supports

#### Features (safety)

- Gas flame supervision
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlocks on sheeter hopper (prevents sheeter from operating with hopper removed)
- Magnetic interlock on table panel (prevents access to motor compartment while machine is running)
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping
- Emergency stop button at front of oven

#### Features (others)

- Stainless steel double insulated hinged oven door panels
- Stainless steel trim
- Large conveyor table top
- Double hinged hood for easy application of Teflon spray
- Easy to understand control panel
- ETL listed to NSF/ANSI Standard 4
- Made in USA

#### Options

- Two Band front Roller to accommodate large cutting molds (up to 7 ¼)
- Dough Ball loader for Tortilla Press

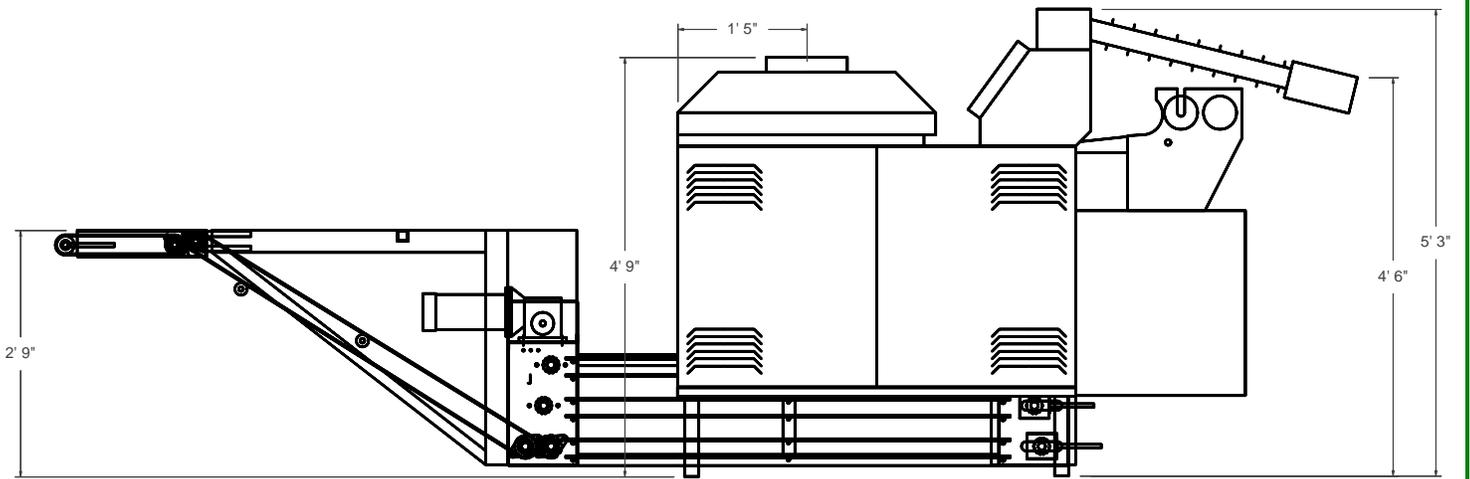
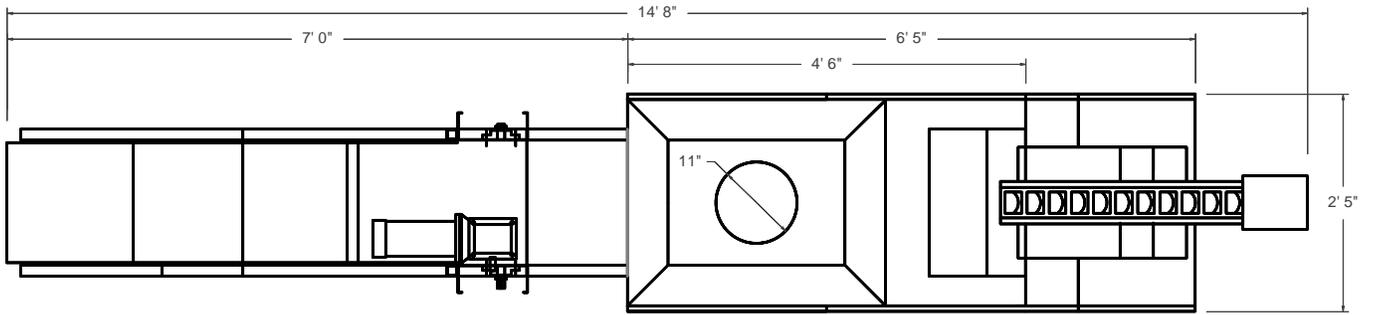
#### Specs

- 230 V single phase 39 amp
- 300,000 btu/hr@ 8" wc natural gas (available in propane gas)

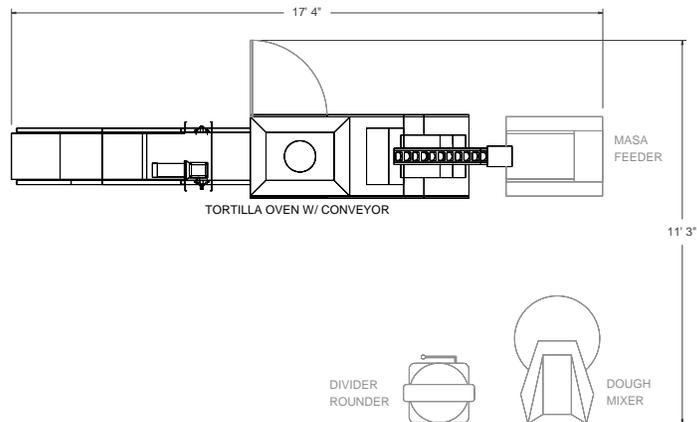
7635 SERAPIS AVE. PICO RIVERA, CALIFORNIA 90660  
1(800)944-0396 (562)949-0396 FAX (562)949-0180



DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT



TYPICAL FLOOR LAYOUT



7635 SERAPIS AVE. PICO RIVERA, CALIFORNIA 90660  
 1(800)944-0396 (562)949-0396 FAX (562)949-0180